



Cocktail Hour

Your Guests will be Welcomed by White Gloved Butlers Serving Champagne upon arrival and a Variety of Homemade Passed Hors D'oeuvres. During the First Hour of Cocktails along with a Selection of (2) Live Stations from the Following:

STATIONS

Pasta
Oriental Wok
Carving
Chili & Tacos

Passed Hors D'oeuvres:
(All Included)

COLD

Smoked Salmon
Tomato & Fresh Mozzarella
Chicken Liver on Melba toast
Shrimp Salad Canapé

HOT

Sea Scallops Wrapped in Applewood Smoked Bacon
Spinach & Cheese Puffs
Asian Spring Rolls
Mozzarella En Carozza
Mini Franks in Pastry
Skewered Beef Teriyaki
Gyro Canapés
Italian Pizzelas
Beef Turnovers
Mini Crabmeat Cakes
Potato Pancakes with Apple Sauce

Additional Cost:
Peter Luger Station
Potato Bar

Skewered Baby Rack of Lamb

Raw Seafood Bar (Shrimp, Clams, Mussels) accompanied by a Personalized Ice Sculpture \$15pp

Our Mixologists will graciously full fill your guests requests for cocktails using Premium Liquors
Fine Wines & Beers

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