



# COCKTAIL PARTY

for groups of 25 or more

## **PASSED HORS D'OEUVRES (choose 3)**

PROSCIUTTO WRAPPED ASPARAGUS  
CAPRESE SKEWERS  
TUNA TARTARE WITH CILANTRO CREAM  
ASSORTED PIZZAS  
WILD MUSHROOM CROSTINI  
CARPACCIO ROLLS

## **DINNER STATION**

CLASSIC CAESAR SALAD  
romaine, classic caesar dressing, garlic croutons

CAJUN SALMON TILES  
with braised greens, lemon and evoo

CHEF'S ASSORTED SLIDERS  
selection of beef / chicken / grilled vegetable sandwiches on soft rolls

HUTCH'S JAMBALAYA PASTA  
penne, gulf shrimp, chicken, chorizo, spicy tomato cream sauce

\*a GF/vegan risotto version is available

## **ADD-ON PLATTERS**

RAW OYSTERS ON THE HALF SHELL @ \$18 PER PERSON

SHRIMP COCKTAIL @ \$13 PER PERSON

ANTIPASTO PLATTER @ \$10 PER PERSON

DESSERT ASSORTMENT @ \$12 PER PERSON

**\$54 PER PERSON - Plus 8.75% tax and 20% Gratuity**

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**PRIVATE DINING DIRECT LINE: 716-431-4355**

Please note that we require a lead time of 14 days from the event, with final contracts in place 10 days prior to host an event at Hutch's at this time.