

COCKTAIL HOUR PASSED HORS D'OEUVRES

Choose six items from our selection below. All appetizers will be served by our cocktail servers

Crab Cakes
Agave – Sriracha Shrimp
Steak & Hot Relish Crostini
Spanakopita
Caprese Bites
Vegetable Quesadilla
Penne a la Vodka Bite
Pulled Pork Sliders
Four Cheese Arancini Porcini
Spanish Figs & Chorizo
Buffalo Chicken Spring Roll
Raw Bar*

Empanadas: Beef or Chicken
Blackened Shrimp on Cucumber
Arthur Ave Meatballs
Manchego & Prosciutto Phyllo
Bruschetta
Stuffed Mushrooms
White Truffle Croquette
Bourbon Beef Sliders
Porcini Arancini
Mac & Cheese Bite w/ bacon
Steak & Cheese Spring Roll
Grilled Scallops*

Skewers: Chicken or Steak
Coconut Shrimp
Pork Belly Salsa Verde
Artichoke & Spinach Phyllo
Grilled Cheese & Gazpacho
Pesto Spaghetti Squash Shooters
Three Mushroom Croquette
Taqitos
Asparagus Arancini
Polenta with Red Pepper Feta
Vegetable Edamame Spring Roll
Lollipop Lamb*

PRICING – PER PERSON

When booking passed hors d'oeuvres in conjunction
with Loco Catering dinner service

1 HOUR = \$17

2 HOURS = \$30

**add \$3 per person*

When booking passed hors d'oeuvres
as a stand alone event

1 HOUR = \$25

2 HOURS = \$45

**add \$3 per person*

BUTLER SERVICES

ONE BUTLER = \$35 /HR. 3 HOUR MINIMUM

Butler Duties: Clear tables, empty trash, keep event site spotless,
refill water, cake & coffee service, event breakdown, clean up.



+7.35% CT Sales Tax and 20% service fee not included. A travel fee may be applied based on event location.