

# COCKTAIL HOUR PASSED HORS D'OEUVRES

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

Crab Cakes  
Honey - Sriracha Shrimp  
Lobster & Corn Spring Roll  
Spanakopita  
Crab & Lobster Ravioli  
Caprese Bites  
Spanish Figs & Chorizo  
Blackened Shrimp on Cucumber  
Vegetable Quesadillas  
Deviled Eggs  
Pulled Pork Sliders  
Raw Bar\*

Empanadas  
Bruschetta  
Andouille Crescent  
Potato Knish  
Spinach & Asiago Ravioli  
Polenta with Red Pepper Feta  
Chicken Skewers  
Taqitos  
Steak & Hot Relish Crostini  
Mama's Meatballs  
Pesto Spaghetti Squash Shooters  
Grilled Scallops\*

Beef Sliders  
Steak Skewers  
Manchego & Prosciutto Phyllo  
Coconut Shrimp  
Pumpkin & Sage Ravioli  
Stuffed Mushrooms  
Pork Belly Salsa Verde  
Grilled Cheese & Gazpacho  
Butternut Squash Feta Crostini  
Arancini  
Prosciutto Wrapped Asparagus  
Lollipop Lamb\*

## PRICING

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 = \$30/HR. 3 HOUR MINIMUM**

Butler Duties: Clear tables, empty trash, keep event site spotless,  
refill water glasses, pass out cake, and coffee service



+7.35% CT Sales Tax and 18% service fee not included. A travel fee may be applied based on event location.