

COSABELLA

KITCHEN

Pricing

\$250 for the room | \$30 per person (pick 5)
not including Lobster, Caviar and Oyster hors d'oeuvres

Our Bar is open – you pay for what you drink. The bill can be either be paid in full at the end of the night, or separate tabs can be taken for individual pay. We can accommodate 60 guests, with standing room and some sitting. Seated Dinners accommodate up to 30 guests.

Trays to Pass or Buffet

Baked Pastry Brie & Cranberry Bites
Jalapeño Cream Cheese Pastry Wrapped Little Weenies
Waldorf Chicken Salad Served on a Ritz Cracker
Curry Chicken Mini Sandwiches Served on a Croissant
Fried Goat Cheese Balls
Pumpkin Seed Cheddar Cheese Ball Served with Crackers
Bacon Wrapped Dates
Asparagus Wrapped in Puff Pastry
Vegetable Spring Rolls with Dipping Sauce
Panko Coconut Shrimp with Sweet Chili Dipping Sauce
Pork & Beef Mini Spicy & Sweet Meatballs
Lobster & Shrimp Salad Served on Endive Lettuce
Lobster Salad Served on a Puff Pastry

Dips

Melted Brie, Jam with Nuts
Jalapeño Dip
Hummus with Pita Bread
French Onion Bacon Dip

Platters

Crudités with Hummus, Dips & Pita
Charcuterie Board - Meats, Grapes & Cheeses
Smoked Salmon with Caper, Onion, Cream Cheese
Sliced Warm Beef Tenderloin with Horseradish Cream & Buns

**caviar and oysters upon request - pricing varies*



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Hors d'oeuvre Menu