

COCKTAIL HOUR APPETIZERS

Choice of passed, stationed or tableside depending on package chosen.

COCKTAIL MEATBALLS

House-made perfectly balanced blend of beef and pork baked meatballs served with marinara or barbecue sauce

SPINACH RISOTTO STUFFED MUSHROOMS

Mushroom caps delicately filled with rich, creamy risotto lightly dusted with romano cheese

BACON WRAPPED WATER CHESTNUTS

Lightly glazed with honey cracked pepper sauce

CHICKEN SALAD STUFFED PHYLLO CUPS

Fabulous chicken salad consisting of a perfect blend of chicken, mayonnaise, red onion, celery and almonds served in petite phyllo cups

MINI CHEESEBURGERS

Handmade all beef patties on mini brioche buns with thinly sliced red onions and dill pickle slices

SPINACH AND ARTICHOKE FONDUE

Warm, creamy dip with spinach, tender artichokes and melted cheeses, served with pita bread

BUFFALO CHICKEN DIP

Hot, creamy and decadent served with salty, crisp corn tortilla chips

CHICKEN DRUMMIES

Chicken legs frenched and fried served with asian, barbecue and buffalo sauces

PETITE CAPRESE

Fresh buffalo mozzarella, tomato and basil drizzled in aged balsamic vinegar glaze served in a ceramic spoon

CHICKEN BAMBOO

Marinated chicken on a bamboo skewer served in a shot glass with your choice of Thai peanut or Asian dipping sauce

MINI BEEF WELLINGTONS

Bite size beef wrapped in a flaky puff pastry

LOADED POTATO CUPS

Petite red skins stuffed with sharp cheddar, crispy bacon, fresh scallions, sour cream and lightly sprinkled with sea salt

CRUDITE CUPS

An individual serving of fresh seasonal vegetables served with choice of ranch or roasted red pepper dip

SHRIMP SHOOTERS

Two large Gulf shrimp served with vodka cocktail sauce and lemon wedge

SCOOP OF FRUIT , IF KABOBS

Fresh seasonal fruit anchored in creme anglaise served in a sweet waffle cone

SOUP AND SANDWICH SHOOTERS

Lightly toasted grilled cheese triangles with smoked cheddar and monterey jack on brioche bread served with hearty tomato basil soup

TRADITIONAL DEVILED EGGS

Beautifully placed in individual spoons, garnished with a sprig of chive and paprika

DOMESTIC CHEESE BOARD

Featuring gorgonzola, cheddar, swiss, provolone, pepper jack, smoked gouda and muenster, garnished with walnuts, cranberries and grapes; with gourmet crackers

BRUSCHETTA DISPLAY

Parmesan crusted ciabatta bread served with basil marinated tomatoes

NOT YOUR AVERAGE DOG

Petite hot dog served in a soft bun with ketchup, sriracha ketchup, mustard and sweet relish

CHARCUTERIE

A selection of cured meats including but not limited to prosciutto, soppressetta, chorizo and artisanal cheeses; fontina and gruyere, olives, red peppers, roasted garlic and seasoned flat bread

ASSORTED FLAT BREAD PIZZA

Fresh mozzarella, balsamic vinegar, tomato and basil 
Caramelized onion with bacon & gruyere
Prosciutto, pear & olive oil
Spicy sausage and fontina cheese

 - VEGETARIAN  - VEGAN  - GLUTEN FREE

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THE ESTATE 
AT NEW ALBANY

UPGRADED COCKTAIL HOUR APPETIZERS

Can be substituted for an additional lpp or added to any package for 3.95pp. Choice of passed, stationed or tableside.

CHICKEN & WAFFLES

Bite sized breaded chicken and Belgian waffle drizzled in maple syrup

SMOKED SALMON SKEWERS

Smoked salmon and mango skewer topped with tomato relish on a petite ceramic spoon

CEVICHE

Red Snapper, spicy tomato, and avocado-lime ceviche with tortilla chips

SHRIMP AND GRITS

Seasoned Shrimp on warm cheddar grits served in individual ramekins

TUNA AND CUCUMBER

Blackened Tuna, creamy herb spread and cucumber on wonton

FISH TACOS

Tender seasoned cod, pico de gallo and lettuce in a crisp tortilla shell with spicy bistro sauce

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