



Black Bass Hotel

Bridge View Hors D'oeuvres Party Menu

Served 6:30 pm to 10:30 pm

This package is perfect for the informal cocktail party. Your guests can mingle and enjoy the river view while being served sumptuous passed hors d'oeuvres. Enough to fill even the heartiest diner, our tasty tidbits allow your guests the freedom to enjoy each others' company without the formality of a sit-down dinner. Please choose any eight items.

Stationed Hors D'oeuvres Selections

Artisan Fruit and Cheese Table:

A selection of 5 imported and domestic cheeses garnished with fresh seasonal fruit, crostini and crackers

Marinated Grilled Vegetables

Mediterranean Antipasto Table:

Eggplant puree (Baba Ganoush), hummus, kalamata olives, stuffed grape leaves, feta cheese with pita chips

Bailey's Pate & Smoked Salmon Mousse Tray:

Black Bass signature dishes with red onions, capers, crackers and bagel chips



Passed Hors D'oeuvres Selections

Beef Satay with Thai Peanut Sauce

Tenderloin of Beef Crostini with Horseradish Sauce

Spanokopita:

Spinach and Feta in Phyllo

Wild Mushroom Strudel with Mascarpone

Tuna Sashimi on Wonton Crisp with Asian Dipping Sauce

Coconut Chicken Tenders with Honey Mustard Sauce

Baked Clams Casino

House-Smoked Salmon Rosettes on Cucumber Rounds with Dill Crème Fraiche

Stuffed Mushrooms with Crabmeat and Spinach topped with Hollandaise Sauce

Hot Sausage with Marscapone Cheese in Puff Pastry

Sea Scallops in Puff Pastry with Tomato Caper Beurre Blanc

Chicken and Roasted Poblano Quesadilla with Salsa Fresca

Cajun Popcorn with Remoulade Sauce

Potato Latkes with House-Smoked Salmon and Dill Crème Fraiche

Tomato and Fresh Sliced Mozzarella with Basil Coulis



Dessert Buffet



Coffee & Tea Station

Complete Package – \$55.00 per person

Maximum of 90 Guests

Exclusive of service charge and sales tax