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Cocktail Reception Menu Packet

For over twenty-five years, Dielen's Gourmet Pantry has provided Birmingham the finest in catering and party arrangements. With customized menus to suit your request, our chef's prepare everything fresh to order, and our staff makes every occasion special. From weddings to corporate meetings, private socials, and elaborate galas we offer the ultimate in catering service and management. Please contact us today so that we can plan your next celebration.

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Cocktail Menu

Passed Hors D' Oeuvres

- ❖ *Spinach & Ricotta
Cheese stuffed Phyllo
(Spanakopita)*
- ❖ *Mini Beef or Chicken
Wellingtons*
- ❖ *Thai Chicken Satays
with a Peanut
Dipping Sauce*
- ❖ *Tomato Basil &
Cream Cheese served
on Crostini*
- ❖ *Beef Tenderloin
Croustade, Whipped
Horseradish*
- ❖ *Brie with a Toasted
Walnut & Apricot
Phyllo Shell*
- ❖ *Stuffed Mushrooms*
- ❖ *Individual Tomato &
Basil Tarts*
- ❖ *Scallops Wrapped
with Bacon*
- ❖ *Shrimp Wrapped with
Bacon*
- ❖ *Lump Crab Cakes*



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..... Cocktail Menus

Menu 1

- *Garlic Enhanced Sesame Chicken with a Sweet & Sour Sauce*
- *Assortment of Cocktail Sandwiches to include: Honey Baked Ham, Roast Beef & Turkey*
- *Domestic Cubed Cheese Tray with Water Crackers*
- *Seasonal Fresh Fruit Tray with a Chocolate Kahlua Whip Cream*
- *Market Fresh Vegetable Tray with a Green Goddess Dip*
- *Fresh Spinach Dip with Water Chestnuts served with Assorted Crackers*

\$13.00 per person

Menu 3

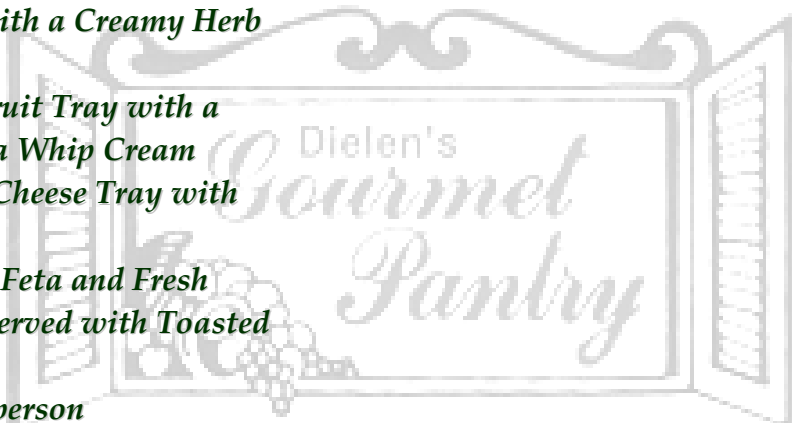
- *Garlic Enhanced Sesame Chicken with a Sweet & Sour Sauce*
- *Mini Beef Wellingtons served with a Zesty Horseradish Sauce*
- *Balsamic Marinated Roasted Vegetable Tray with a Creamy Herb Dip*
- *Seasonal Fresh Fruit Tray with a Chocolate Kahlua Whip Cream*
- *Cubed Domestic Cheese Tray with Water Crackers*
- *Roma Tomatoes, Feta and Fresh Basil Tapenade Served with Toasted Baguettes*

\$16.75 per person

Menu 2

- *Pecan Encrusted Chicken Pieces with a Blackberry BBQ Sauce*
- *Swedish Meatballs*
- *Market Fresh Vegetable Tray with a Green Goddess Dip*
- *Assortment of Cocktail Sandwiches to include: Honey Baked Ham, Roast Beef & Turkey*
- *Bleu Cheese, Sun dried Tomatoes & Pesto Terrine served with Water Crackers*
- *Hot Spinach & Cheddar Cheese Dip with Water Crackers*

\$14.95 per person



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.....Cocktail Menus

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Menu 4

- *Oven Roasted Pork Loin with a BBQ Demi Glace & Mango Chutney accompanied by Freshly Baked Rolls*
- *Thai Chicken Satays with a Peanut Dipping*
- *Spinach & Ricotta Phyllo Wrap*
- *Seasonal Fresh Fruit Tray with a Chocolate Kahlua Whip Cream*
- *Baked Brie En Crouete with a Fresh Raspberry Drizzle*
- *Spicy Artichoke Heart Dip served with Toasted Baguettes & Water Crackers*
- *Balsamic Marinated Roasted Vegetable Tray with a Creamy Herb Dip*

\$18.25 per person

Menu 5

- *Beef Tenderloin & Chicken Kabobs with Vegetable Wedges*
- *Andouille Sausage & Cream Cheese Stuffed Mushrooms*
- *Spicy Artichoke Dip served with Toasted Baguettes*
- *Seasonal Fresh Fruit Tray with a Chocolate Kahlua Whip Cream*
- *Bleu Cheese, Sun Dried Tomatoes & Pesto Terrine served with Water Crackers*
- *Roasted Vegetable Display with our Creamy Herb Dip*

\$21.75 per person

Menu 6

- *Burgundy Tenderloin of Beef Sliced and served with our Zesty Horseradish Sauce & Pommerey Mustard*
- *Freshly Baked Rolls*
- *Pan Seared Chicken slices with a Pineapple Salsa*
- *Penne Pasta, Roasted Tomatoes, Chopped Asparagus, Nuts tossed with Asiago Cream Sauce*
- *Lump Crab & Artichoke Dip served with Toasted Baguettes*
- *Balsamic Marinated Roasted Vegetable Tray with Our Creamy Herb Dip*
- *Seasonal Fresh Fruits accompanied with a Chocolate Kahlua Whip Cream*
- *Jumbo Gulf Shrimp with our Traditional Cocktail Sauce*

\$27.75 per person



.....make your own menu

Cold Hors D' Oeuvres

- *Mini Pitass Stuffed with Grape Chicken Salad, Shrimp Salad or Seasoned Turkey Breast*
- *Open Face Tomato & Basil Spread Sandwich*
- *Mexican Pinwheels with Salsa*
- *Baked Brie En Croute with a Toasted Pecan or Raspberry Topping served with Water Crackers*
- *Tea Sandwiches (Cucumber & Cream Cheese, Chicken Salad, Egg Salad & Pimento)*
- *Cocktail Sandwiches (Roast Beef, Turkey & Ham)*
- *Jumbo Gulf Shrimp with our Traditional Cocktail Sauce*
- *Seasonal Fresh Fruit Tray with Chocolate Kahlua Whip Cream*
- *Smoked Salmon served with Capers, Red Onions & Cream Cheese and Party Breads*
- *Steamed Crab Claws with a Cocktail Sauce*
- *Sun dried Tomato & Basil Terrine served with Water Crackers*
- *Individual Pecan Covered Cheese Balls*
- *Domestic & International Cubed Cheeses*
- *Salmon & Cream Cheese Torte served with Water Crackers*
- *Crisp Asparagus with a Raspberry Drizzle*
- *Crisp Asparagus wrapped with Ham*
- *Marinated Vegetable Tray with a Herb Dip*
- *Market Fresh Vegetable Tray with a Green Goddess Dip*
- *Antipasto Platter*

Dips

- *Hot Crabmeat Dip served with Baguettes*
- *Lump Crab & Artichoke Dip served with Toasted Baguettes*
- *Spicy Artichoke Dip served with Toasted Baguettes*
- *Hot Spinach & Cheese Dip served with Water Crackers*
- *Fresh Spinach Dip with Water Chestnuts dipped with Water Crackers*
- *Seven Layer Mexican Dip served with Tri Color Tortillas*
- *Roma Tomato, Basil, Olive Oil & Feta Cheese served with Sliced Baguettes*
- *Northern White Bean & Garlic Dip served with Crostini & Water Crackers*
- *Marinated Asiago & Mozzarella Shredded Cheese served with Toasted Baguettes*
- *Fresh Black Eye Pea Salsa served with Tri Color Tortillas*
- *Hummus Dip served with Pita Points*

Active Stations/Bars

- *Mashed Potato Bar with Shredded Cheddar Cheese, Green Onions, Crumbled Applewood Bacon, Sour Cream, Butter & Stroganoff Gravy*
- *Southern Grits with Shredded Cheddar Cheese, Green Onions, Bacon & Creole Sauce*
- *Penne Pasta with Fresh Vegetables, Chicken Asiago Cream Sauce and/or Marinara Sauce*

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....additional hors d' oeuvres

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Hot Hors D' Oeuvres

- *Vegetable Spring Rolls with Soy Sauce and Hot Mustard*
- *Garlic Enhanced Sesame Chicken served with a Sweet & Sour Sauce*
- *Pecan Encrusted Chicken Pieces with a Blackberry BBQ Sauce*
- *Swedish Meatballs (Traditional-In a Mushroom Sauce or Sweet & Spicy)*
- *Fresh Spinach & Ricotta Cheese stuffed in a Triangle Phyllo (Spanakopita)*
- *Lump Crab Cakes with Honey Dijon Mustard*
- *Sesame Tenderloin served with a Horsey Sauce or Sweet & Sour*
- *Beef, Chicken or Vegetable Kabobs*
- *Stuffed Mushrooms: Andouille Sausage & Cream Cheese, Spinach & Ricotta, Lump Crabmeat*
- *Scallops wrapped in Bacon*
- *Jumbo Shrimp wrapped in Bacon*
- *Mini Quiche*
- *Mini Beef Wellingtons with a Zesty Horsey Sauce*
- *Chicken Wellingtons with a Pommerey Mustard*
- *Thai Chicken Satays with a Peanut Dipping Sauce*
- *Sausage & Cheese Balls*
- *Trumpet Quesadillas with Salsa*
- *Pork & Vegetable Potstickers with a Honey Teriyaki Dipping*

Carving Stations/Meat Boards

- *Burgundy Marinated Beef Tenderloin with a Zesty Horseradish Sauce & Pommerey Mustard*
- *Oven Roasted Pork Loin with a BBQ Demi Glace & Mango Chutney*
- *Roasted Turkey sliced and served with a Orange Aioli, Pommerey Mustard & Cranberry Jezebel*
- *Brown Sugar Maple Glaze & Honey Ham sliced & served with Herb Mayo & Pommerey Mustard*
- *Rosemary & Garlic Infused Steamship Round served with a Zesty Horseradish & Pommerey Mustard*

All meat trays are served with an Assortment of Cocktail Rolls & Mini Croissants

Beverages

- *Berry Punch - Raspberry & Strawberry Puree mixed with Ginger Ale*
- *Mock Champagne Punch - White Grape Juice & Ginger Ale*
- *Assorted Sodas*
- *Fresh Squeezed Lemonade*
- *Sweet & Unsweet Tea with Lemon Slices*
- *Regular & Decaf Coffee*

Gourmet Pantry Pricing Info

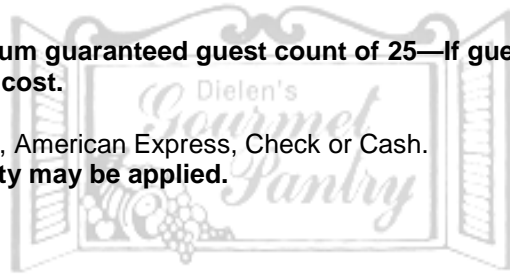
*Our full service menus are based on a minimum guaranteed guest count of 25—If guest count falls below 25—15% will be added to menu cost.

*All menus are subject to 9% sales tax.

*Accepted Forms of Payment—Visa, MasterCard, American Express, Check or Cash.

*All Prices Subject To Change and 15% gratuity may be applied.

*All deposits are non refundable.



The Service:

- Supervisor @ \$120.00 each
- Buffet and floor personnel @ \$95.00 each
- Chef Attendants @ \$100.00 each
- Professional Bartenders @ \$95.00each

If your party requires only one service person, we will send a supervisor at the above rate.

If your party requires more than one food server, we will send a supervisor and the appropriate number of food service staff to accommodate your party.

Pricing is based on a maximum 5 hour schedule to include 1 hour setup, 3 hour party time and 1 hour breakdown. If party exceeds this time schedule, additional charges will apply. For every hour that exceeds your 5 hour party time a \$25 per hour per server will be applied.

The Wedding Cake Service

Please inquire about our wedding cakes.

Our staff will slice & serve all cakes.

Equipment (Plates, Cups, Flatware & Napkins) – Per person charge

- Plastic Setup (6" plate, fork, beverage/cocktail napkin, 10oz & 9oz plastic cup)..... **\$2.00**
- Glass Setup (7" plate, silver fork, linen napkin, all purpose stemmed, wine & punch glassware.... **\$4.50**

The Bar/Beverages – We offer many beverages and punch – please inquire.

We will provide coke, diet coke, sprite, ginger ale, tonic water, club soda, cranberry, pineapple & grapefruit, juice, lemons & limes and all bar hardware. If selected—please add \$4.50 per person

Note: Alcohol is client provided and served by us.

Guest Seating

72"round table (seats 10-12 guests)...	\$16.00 each	6ft table.....	\$13.00 each
132"round linen.....	\$22.00 each	90x132linen.....	\$21.00 each
60"round tables (seats 8-10 guests)...	\$13.00 each	8ft table.....	\$13.50 each
120"round linen.....	\$19.00 each	90x156linen.....	\$24.00 each
48"round table (seats 5-6 guests).....	\$12.00 each	Hi Boy Table.....	\$13.00 each
108"round linen.....	\$17.00 each		
36" round tables.....	\$10.00 each		
96"round linen.....	\$16.00 each		
Linen Napkins (Variety of Colors).....	\$ 0.75 each		

**Linens are available in a variety of colors
-- please inquire*

**Specialty Linens are available, please inquire*

Chairs

The Following Prices do not include delivery, setup or breakdown

White plastic Chairs.....	\$2.15 each	Chair Covers.....	\$5.75 each
White Resin Padded Chairs.....	\$3.75 each		
Natural Wood Padded Chairs.....	\$4.75 each		
Chivari Chairs.....	\$12.00 each		

Extras

We will gladly customize an event or menu for you that will satisfy your tastes, needs or budget! Gourmet Pantry can also assist you with service and accompaniments like flowers, entertainment, rentals, tents....anything you may need to plan the perfect event!