

Reception Menu

\$550 per person

Menus consist of Complementary Hand Passed Canapés
Signature Display Stations, Hot Dishes, Live Carving Station
Hand Passed Individual Desserts

All Selections Must Be Ordered for the Full Number of Guests Attending
Menus Based on 2 Hour Receptions
Menus Prices Are Exclusive of Beverage

Complementary Hand Passed Canapés

Hand Passed Hors d' Oeuvres

To be passed as guests arrive (approx. 30 minutes)

Please choose 3 of any of the following:

Crostini / Tomato / Crispy Artichoke ✓
Brie Cheese / Date Jam / Brioche ✓
Beet Tartlet / Goat Cheese / Pistachio ✓

Smoked Salmon Roll / Dill Fresh Cream / Cucumber
Gazpacho Shooter / Shrimp Ceviche / Olive Oil
Tuna Tartar / Wonton Chip / Avocado Mousse

Parma Ham Wrapped Pencil Asparagus
Curry Cilantro Chicken Salad / Walnut Raisin Bread
Thai Minced Beef / Sriracha Aioli / Cucumber

*Please note that prices may be adjusted without prior notice

Signature Displays

Cold Stationed Platters on an Elegant Marble Table

please choose 3 of any of the following:

Raw Vegetable Crudité Bar

Assorted Crispy Seasonal Vegetable Bundles
Served with Sundried Tomato Hummus /Roasted Garlic Dip

Artisanal Farmhouse Cheese Board

Aged Cheddar / Bloomed Rind Brie / Smoked Gouda
Blue Veined / Fresh Goat.
Served with Seasonal Fresh / Dried Fruit / Honey / Candied
Nuts / Sliced Rustic Breads / Lavash Cracker

Mediterranean Tapas Platter

Marinated Grilled Vegetables
Feta Cheese / Kalamata Olives
White Bean Spread / Hummus Dip
House Made Pita Chips

Marinated Cherry Tomato & Bocconcini Mozzarella

Basil / Arugula / Pesto Dressing

Vietnamese Fresh Spring Rolls

Shrimp / Rice Noodles / Mango / Mint
Sweet Chili Vinegar

Antipasti Butcher's Display

Assorted Imported Sliced Meats
Salami / Prosciutto / Coppa
Marinated Olives / Artichoke Hearts
House Made Rosemary Focaccia

Smoked Salmon Display

Sliced Smoked Norwegian Salmon
Capers / Shaved Red Onions
Chive Crème Fraîche / Brioche Points
\$25 supplement

Japanese Maki Rolls

Pickled Vegetarian with Avocado
Inside Out Spicy Salmon Rolls
California Crab / Avocado Rolls.
\$25 supplement

Classic Shrimp Cocktail Display

Lemon Wedges
Classic Cocktail Sauce / Tabasco
\$50 supplement

Mexican Seafood Ceviche Bar

Lobster / Shrimp / Snapper Lime Ceviche
Warm Tortilla Chips
Pineapple Pico De Gallo
Crushed Avocado Guacamole
\$50 supplement

Individual NY Beef Tartar

Tomato Jam / Shallots / Crispy Potato Coins
Black Truffle
\$100 supplement

Smoked Chicken & Caviar Bites

Endive / Chicken Salad / Pecan
Fingerling Potatoes / Sour Cream / Caviar
\$100 supplement

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Signature Savory Presentations

Hot Stationed on an Elegant Marble Table

Please choose 3 of any of the following:

Asparagus Quiche Tartlet

Gruyere Cheese

Vegetarian Lumpia Spring Rolls

Homemade / Rice Noodles / Shredded Veggies
Sweet Chili Dipping Sauce

Shrimp and Corn Fritters

Old Bay Seasoning / Crab Caviar
Lemon-Caper Aioli

Chicken Satay

Indonesian Spice Rub, Cucumber
Shrimp Chips / Peanut Sauce

Lamb Samosas

Mint-Yogurt Sauce / Papadum

Smoked Chicken Quesadillas

Cumin Scented Sour Cream
Crushed Avocado / Lime Pico De Gallo

Breaded Artichoke Hearts

Mozzarella Cheese / Red Pepper Coulis

Manchego Risotto Arancini

Parmesan, Black Truffle
Green Olives / Fresh Herbs

Thai Fish Cakes

Kaffir Lime Leaf / Long Beans
Sweet Thai Chili Sauce

Backyard BBQ Pork Sliders

St. Louis Style Pulled Pork
Cole Slaw / Toasted Buns

Mini Beef Meatball Parmesan

Individually Baked / Melted 3 Cheeses
Rich Italian Tomato Sauce / Fresh Herbs

Coconut Chicken Fingers

Hawaiian Pineapple Tartar Sauce

Wild Mushroom & Cheese Tarts

Goat Cheese, Roasted Garlic / Fresh Herbs
\$25 supplement

Individually Wrapped Sea Bass

Bacon / Shiso Leaf / Kewpie Mayo
\$50 supplement

Black Truffle Hamburger Sliders

Aged Cheddar Cheese / Kosher Dill Pickle
Homemade Ketchup / Toasted Sesame Bun
\$75 supplement

Prime Rib Beef Tip Robotyaki

Ginger Orange Teriyaki Glaze Skewers
Sesame Seeds, Scallions / Chili Threads
\$75 supplement

Mini Crab Cakes

Cajun Remoulade / Lime-Papaya Relish
\$100 supplement

Lamb Lollipops

Cherry-Balsamic Glaze / Fried Rosemary
\$100 supplement

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Chef Attended Carving Station

please choose 1 of any of the following:

Roasted Butterball Turkey

Soft Rolls
Pan Gravy / Cranberry Mayonnaise

Honey Glazed Country Ham

Pretzel Rolls
Bourbon Gravy
Horseradish-Mustard

Roasted Beijing Duck

Steamed Pancakes,
Hoisin Sauce / Green Scallions / Sliced Cucumbers
\$50 supplement

Salmon Filet en Croute

Spinach & Mushrooms
Stuffed in Puff Pastry
Lemon Dill Butter Sauce
\$50 supplement

Whole Roasted NY Sirloin

Mini Sourdough Rolls
Béarnaise Sauce
Herbed Truffle Salt
\$100 supplement

Slow Cooked Prime Rib of Beef

Mini Sourdough Rolls
Au Jus
English Mustard
\$100 supplement

Home Made Mini Desserts

Hand Passed Sweet Bites

To be passed throughout the second half of the reception

Please choose 3 of any of the following:

Mini New York Cheese Cakes
Individual Coconut Panna Cotta
Mini Pecan Tarts

Mini Apple Pie
Assorted Fruit Tartlets
Mini Lemon Meringue Tarts

Raspberry Chocolate Mousse Trifle
Mini Chocolate Crème Brûlée
Pralines & Chocolate Truffles

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