~ HORS D’OEUVRE RECEPTION ~

2 Hours
Minimum of 40 Guests

FORMAGGI BOARD
Hand picked domestic and imported cheeses accompanied by fresh fruit and water crackers

SALUMI BOARD
Italian cured hams and sausages, grilled flatbreads, stone ground mustard, cantaloupe balls, cornichons and olives

A TASTE OF ASIA STATION
Chef’s International Station
Served in Mini Take-Out Boxes with Chopsticks
Thai beef, glass noodles, red curry vinaigrette pineapple coconut fried rice

DECONSTRUCTED SUSHI
Wasabi rimmed cosmo glasses filled with sushi rice, avocado and Japanese cucumber. An assortment of sashimi and seafood topped with the guests choice of sesame seeds, tobiko miso, soy sauce, spicy aioli, and wasabi

CHEF CARVED ROASTED STRIP LOIN
Rare strip loin of beef served on mini slider rolls with accompaniments: caramelized onion, bleu cheese mousse, wild mushrooms, horseradish cream

Sample Menu ~ Items Subject to Change
~ HORS d’OEUVRE RECEPTION ~

2 Hours
Minimum of 30 Guests
(Food Passed for 1 1/2 Hours)

CHOICE OF 3 HOT PASSED HORS d’OEUVRES
Open Face Sandwiches of Polenta, Mozzarella and Parma Proscuitto
Mini Crabcakes with Smoked Tomato Creme Fraiche and American Caviar
Mini Lobster Pizzettes with Ricotta and Spinach
Crisp Risotto Cakes with Duck Confit and Scallion Relish
Mini Pizza with Gorgonzola, Spicy Fig, Pears, and Scallions
Tenderloin of Lamb on Pita Rounds with Minted Feta & Pomegranate Glaze
Tenderloin of Beef on Herb Crostini with Horseradish Mousse
Grilled Pizzettes with Fresh Mozzarella and Basil Relish

CHOICE OF 3 COLD PASSED HORS d’OEUVRES
Mini Tomato Caprese Towers, Basil Syrup
Sesame Tuna with Yuzu on Rice Crackers with Wasabi Cream and Tobiko Caviar
Bay Scallop Ceviche with Citrus Juice served on a Spoon
Mini Phyllo Cups with Spinach and Goat Cheese and Tomato Basil Relish
Spicy Tuna Tartare with Japanese Aioli on a Crispy Wonton
Blue Corn Tostadas with Spicy Chicken Salad and Scallions Confit
Endive Spears of Brie, Wild Flower Honey, Toasted Almonds and Truffle Oil
Jerk Chicken on Plantain Crisps with Mango Chutney

OPEN UNLIMITED BAR
40 Person Minimum
2-Hour Minimum
First Each
Two Hours / Add’l

HOUSE BRANDS:
CALL BRANDS:
PREMIUM BRANDS:
BEER/WINE ONLY:

MARTINI BAR
Add an additional $2 per person per hour to the bar above for the following:

2 Additional Vodkas
(ketel one & skyy)
&
1 Additional Gin
(bombay)
Manhattans, Rob Roys, Gimlets
olives, Blue Cheese olives,
cherries, twists

Choose 4 of the following martins with garnishes:

- flirtini
- cosmopolitan
- apple martini
- pomegranate martini
- espresso martini
- chocolate martini

* A Bartender Fee of will be applied to all bars

* All prices except cash bar are subject to 20% service charge & applicable sales tax