

# ~ 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*

## 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 \$ 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, BLEU CHEESE OLIVES,  
CHERRIES, TWISTS

CHOOSE 4 OF THE FOLLOWING  
MARTINIS 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

# ~ 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 Faced Sandwiches of Polenta, Mozzarella and Parma Prosciutto*

*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*

*eleven*

## 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, BLEU CHEESE OLIVES,  
CHERRIES, TWISTS

CHOOSE 4 OF THE FOLLOWING  
MARTINIS WITH GARNISHES:

FLIRTINI

COSMOPOLITAN

APPLE MARTINI

POMEGRANATE MARTINI

ESPRESSO MARTINI

CHOCOLATE MARTINI

\*A BARTENDER FEE OF WILL BE  
APPLIED TO ALL BARS

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