



## **COCKTAIL RECEPTION**

# eventi

A KIMPTON HOTEL  
COCKTAIL RECEPTION

## PASSED HORS D'OEUVRES

### **CHILLED**

Smoked Chicken, Empanada with Chipotle Aioli  
Hamachi with Pickled Daikon, Cucumber, Shiso and Chili Ponzu, Preserved Lemon Puree  
Hummus in a Pita Cup  
Spiced Goat Cheese with Candied Pistachio Spring Roll Crisp  
Peppered Sirloin with Celery Sprouts and Roasted Garlic  
Tuna Tartare on a Crispy Wonton Chip with Hijikie Seaweed  
Truffled Chicken Salad with Rum Currants  
Jumbo Lump Crab with Preserved Lemon, Crispy Shallot in a Cucumber Cup  
Lobster Salad, Wolfberries, Puff Pastry Shell  
Grilled Watermelon with Shiso and Pink Peppercorn  
Smoked Salmon with Lemon Cream on Scallion Pancake

### **WARM**

Grilled Serrano Ham Wrapped Shrimp  
Mushroom Cigars with Porcini Dip  
Kobe Beef Hot Dog in Puff Pastry with McClure's Pickle Relish and Mustard Sauce  
Chorizo Paella Bites  
Crisp Jerk Chicken with Habanero Mango Sauce  
Miniature Lump Crab Cake with Two Mustard Aioli  
Pork Gyoza with Soy, Ginger and Scallion Dip  
Chicken Kara-age with Yuzu Soy Dip  
Roasted Root Vegetable Skewers, Garlic and Anchovy Dip  
Italian Meatballs with Marinara  
Bacon Wrapped Dates

\$42 per person for a selection of 6 for 1 hour  
\$56 per person for a selection of 8 for 1 hour  
*\$10 per person per extra hour*  
*\$6 per extra selection*



## COCKTAIL RECEPTION STATIONS

### **Pasta Station**

#### **Select Two:**

*Served with Dinner rolls and butter*

Tri Color Cheese Filled Tortellini

Served with Marinara Sauce, Basil Chiffonade and Toasted Pine Nuts

Rigatoni Bolognese

Served with Parmesan and Ricotta Cheeses

Cavatappi a la Vodka

Served with Chicken and Basil

Pesto Filled Agnolotti

Served with Parmesan Cream, Wild Mushrooms and Sundried Tomatoes

Penne

Served with Olive Oil and Herb Sauce, Artichokes, Olives and Sun Dried Tomatoes

\$24pp

*Add Grilled Chicken*

\$6

*Add Garlic Marinated Shrimp*

\$7

*Add Sweet Italian Sausage*

\$6

### **Salad Station**

#### **Select Three:**

*Served with Dinner rolls and butter*

Satur Farms Mesclun Greens with Shaved Vegetables and Lemon Herb Vinaigrette

Caesar Salad Romaine Hearts, Baguette Croutons, Shaved Parmesan, Traditional Caesar Dressing

Baby Spinach Granny Smith Apples, Nueske's Bacon, Candied Walnuts and Blue Cheese Dressing

Romaine, Red Onion, Cucumber, Olives, Feta Cheese, Tomato with Oregano Vinaigrette

\$19pp



### **Smoked and Cured Salmon**

**\*Action Station**

**Please Select One**

Smoked Scottish

Ginger Coriander Cured

Dill Cured

Sake Ginger Cured

Aquavit and Peppercorn Cured

*Served with Buckwheat Blinis, Toast Points, Capers, Onions and Sieved Egg*

\$24pp

### **Ceviche Station**

Selection of Calamari, Snapper, Diver Scallops and Shrimp Made to Order with:

Lime Juice, Jalapeño, Chili Flakes, Red Onion, Scallion, Garlic, Tomato, Cilantro, Avocado, Radish and Olive Oil

Served with Tortilla Chips

\$29pp

### **Panini Station**

**Please Select Three**

Calle Ocho Cubano

Traditional Reuben

Roast Beef, Pickle and Cheddar

Turkey, Swiss, Tomato and Bacon

Salami, Ham, Provolone and Roasted Peppers

Grilled Vegetables, Tapenade and Sun Dried Tomatoes

\$21pp

### **Stir Fry Station**

**\*Action Station**

*Wok Fried to Order with Assorted Asian Vegetables and Sauces*

*Accompanied by: Baby Bok Choy, Shiitake Mushrooms, Bamboo Shoots, Marinated Tofu, Snow Peas, Ginger, Garlic, Scallions, Sesame Seeds, Fried Cashew, Sweet Soy, Stir-fry Sauce Peanut Sauce*

*Please select two*

Udon

Rice Stick

Ramen

Soba

\$16pp

4



## COCKTAIL RECEPTION STATIONS cont

### **Seafood Bar**

Jumbo Shrimp, Mussels, Oysters on the Half Shell, Clams, Snow Crab Claws Served Over Cracked Ice with: Mustard Sauce, Spicy Cocktail Sauce, Tabasco, Horseradish and Mignonette  
\$35pp

### **Caviar Station**

*Available upon request*

### **Risotto Station**

*Please select two*

Wild Mushrooms and Rosemary

White Wine and Chicken

Truffle Risotto

Baby Rock Shrimp and Chives

Roasted Vegetables and Arugula

\$26pp

## **CARVING STATIONS**

### ***\*Action Stations***

*Served with Parkerhouse Rolls and Butter*

### **Black Angus Tenderloin of Beef**

Bernaise Sauce, Horseradish Cream, Red Wine Demi  
\$32pp

### **Prime Rib of Beef**

Onion Confit served with Mustard and Horseradish cream  
\$27pp

### **Cajun Fried Turkey**

Giblet Gravy and Dry Cranberry Relish  
\$24pp

### **Rosemary and Garlic Roasted Leg of Lamb**

Lamb jus, Herb Butter

### **Australian Rack of Lamb**

Mustard Herb Crust and Garlic Roasted Potatoes  
\$36pp

### **Seared Sesame Crusted Ahi Tuna Loin**

Crispy Wontons, Sweet Soy, Ponzu and Wasabi Cream  
\$34pp

### **Hot Smoked Planked Salmon**

Grilled Seasonal Vegetable, \$26pp

**Additional Add on to Carving Stations**  
*Grilled Vegetable Board at \$10pp*



**PAELLA VALENCIA STATION**

Saffron Infused Rice with Shrimp, Mussels, Calamari, Monkfish, Chicken, Chorizo and Piquillo Peppers  
\$32pp

**SUSHI STATION**

***\*Action Station***

Assorted Maki, Nigiri and Tegamaki  
Accompanied by: Wasabi, Pickled Ginger Soy, Ponzu and Eel Dipping Sauces  
Rolled to Order by Sushi Chef, additional fee  
\$36pp

*\*Action Stations require one attendant per 75 guests, \$200 per attendant*



## COCKTAIL RECEPTION ENHANCEMENTS

### **Middle Eastern Mezzes**

Romaine Spears, Grilled Pita and Pita Chips with Baba Ghanoush, Hummus, Tabbouleh, Black Olive Tapenade, Cucumber and Mint Tzaziki, Selection of Cured, Brined and Marinated Olives  
\$15pp

### **Market Vegetables**

Baskets of Baby Vegetables with Selection of Dips to Include:  
Maytag Blue Cheese, Guacamole and French Onion Dip  
\$11pp

### **The Cheese Marble**

Selection of Imported and Domestic Cheeses Presented Whole with Grapes, Berries, Water Crackers and French Baguettes  
\$16pp

### **Viennese Table**

Selection of Assorted Pastries, Tarts, Creams and Custards  
\$16pp

### **Antipasto**

Salumi Display of Soprasetta, Coppacolla, Prosciutto, Assorted Olives, Roasted Peppers and Sweet and Sour Cipollini Onions, Marinated Artichoke Hearts, Crushed Red Potatoes with Anchovy, Grilled Portobello Caps with Balsamic Drizzle, Focaccia with Tapenade and Virgin Olive Oil  
\$26pp