



COCKTAIL RECEPTION

PASSED HORS D'OEUVRES

COLD

Smoked Chicken, Avocado and Sweet Pepper in a Toasted Corn Tortilla
Hamachi Tartare with Lime and Ginger on a Sweet Potato Gaufrette
Hummus and Fried Cauliflower in a Toasted Pita Cup
Smoked Duck and Dried Fig Sate
Bay Scallop and Bermuda Onion Ceviche served in an Artichoke Leaf
Crab and Mango in Wasabi Mayo on Toasted Brioche
Tuna Pica on a Crispy Wonton Chip
Gazpacho and Rock Shrimp Shooter
Belgian Endive Spears with Bleu Cheese and Candied Walnuts
Pepper Crusted Beef Carpaccio with Shaved Asiago
Chopped Chicken Liver and Pickled Bermuda Onion
Crab Stuffed Deviled Eggs
Negi-Maki Seared Beef Rolled around Scallions with Soy Miso Glaze

HOT

Grilled Serrano Ham Wrapped Shrimp
Lobster and Chive Beignet with Saffron Aioli
Kobe Beef Hot Dog in Puff Pastry with Mustard Cornichon Relish
Sesame Chicken Tenderloins with Honey Mustard Dip
Wild Mushroom, Fontina and Oregano Tartlet
Panko Fried Eggplant with Fresh Mozzarella and Oven Dried Cherry Tomato
Tostones with Jerk Chicken and Pineapple Chutney
Miniature Lump Crab Cake with Two Mustard Aioli
Potato Rösti with American Caviar and Crème Fraiche
Sugar Cane Skewered Chicken and Lychee Sate
White Bean and Duck Confit Croustades
Pork Pot Stickers with Soy, Ginger and Scallion Dip
Smoked Salmon and Cream Cheese Spring Rolls
Bleu Cheese Stuffed Panko Crusted Olives
Lamb Wrapped Dolmades with Minted Yogurt
Twice Baked Truffled Finger Potatoes

\$48 per person for a selection of 8 for 2 hours
\$54 per person for a selection of 10 for 2 hours
\$10 per person per extra hour
\$6 per extra selection



COCKTAIL RECEPTION STATIONS

Pasta Station

****Action Station***

Tri Color Cheese Filled Tortellini
Served with Marinara Sauce, Basil Chiffonade and Toasted Pine Nuts

Rigatoni
Served with Red Pepper Cream, Broccoli Rabe and Crispy Pancetta

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

All Salads Included

Traditional Caesar Salad with choice of Spiced Pacific Shrimp, Grilled Chicken Served with Herb Baguette Croutons, Parmesan and Dressing with and without Anchovy

Spinach Salad with Candied Walnuts, Spiced Pecans, Assorted Dry Berries and Goat Cheese with Warm Bacon and Balsamic Dressings

Greek Salad with Tomatoes, Cucumber, Olives, Shaved Red Onions and Toasted Pita with Herb Vinaigrette or Bleu Cheese Dressing
\$19pp

Smoked and Cured Salmon

Please Select Two

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



COCKTAIL RECEPTION STATIONS cont.

Ceviche Station

***Action Station**

Selection of Raw Sea Bass, Snapper, Bay Scallops and Cooked Shrimp Made to Order with:
Lime Juice, Jalapeño, Chili Flakes, Red Onion, Scallion, Garlic, Tomato, Cilantro, Avocado, Radish and Olive Oil
Served with Cracked Coconut, Plantain Chips, Tortilla Chips and Gaufrettes

\$29pp

Steak Tartare Station

***Action Station**

Prime Black Angus Beef Tenderloin Prepared to Order in:
Egg, Mustard, Shallot and Caper Dressing with Traditional Accompaniments and Toasted Sourdough Bread

\$29pp

Panini Station

Please Select Three

***Action Station**

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

Noodle Station

***Action Station**

Wok Fried to Order with Assorted Asian Vegetables and Sauces

Accompanied by: Baby Bok Choy, Shishito Peppers, Shiitake Mushrooms, Aged Tofu, Snow Peas, Ginger, Garlic, Sweet Soy, Miso Broth, Mirin Glaze and Peanut Sauce

Please select three

Udon

Rice Stick

Somen

Ramen

Soba

Green Tea

\$16pp



COCKTAIL RECEPTION STATIONS cont.

Dumplings Station

***Action Station**

Steamed or Fried

Please Select Three

Shrimp and Scallion

Lobster and Lemongrass

Crab and Asparagus

Spicy Beef

Chicken and Fermented Mung Bean

Duck and Shiitake Mushrooms

Pork and Ginger

Accompanied by: Soy Scallion Ginger, Sweet Thai Chili and Plum Sauces

\$19pp

Seafood Bar

Jumbo Shrimp, Oysters on the Half Shell, Snow Crab Claws or Alaskan King Crab Legs Served Over Cracked Ice with: Mustard Sauce, Spicy Cocktail Sauce, Tabasco, Horseradish, Lemon, Marie Rose Sauce and Worcestershire

\$35pp

Caviar Station

Available upon request

Risotto Station

***Action Station**

Arborio Rice Cooked with Chicken Stock and Shallots, Finished with Cream and Your Choice of Enhancements:

Please select two

- Wild Mushrooms and Rosemary
- Sweet Peppers and Gorgonzola
- Champagne and Parmesan
- Rock Shrimp and Chives
- Roasted Vegetables and Arugula

\$26pp



COCKTAIL RECEPTION STATIONS cont.

CARVING STATIONS

**Action Stations*

Roasted Black Angus Tenderloin of Beef

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

Prime Rib of Beef Roasted Slowly

Spiced Onion Confit served with Mustard and Cheese Popovers
\$27pp

Cajun Fried Turkey

Warm Cornbread, Giblet Gravy and Dry Cranberry Relish
\$24pp

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

Honey Glazed Bone in Ham

Spiced Apples, Pretzel Rolls, Dijon and Coarse Ground Mustards
\$22pp

Hot Smoked Cedar Planked Salmon

Raspberry Butter and Steamed Asparagus
\$26pp

PAELLA VALENCIA STATION

**Action 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 Red Bell Pepper Rouille
\$11pp

The Cheese Marble

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

Seasonal Tropical Fruit

Served with Vanilla Cream and Palm Sugar
\$12pp

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, Ciabatta and Grissini with Tapenade and Virgin Olive Oil
\$26pp