Hors D’oeuvres

Butler-Passed Service – Based on One Hour
(4 Selections Allotted for Parties of 30 or less)

Choose a Total of Six Selections:

Chilled

Roasted Tomato Bruschetta, Shaved Parmesan Cheese, Micro Basil
Assorted Ceviche Spoons
Tarragon Chicken Salad, on Crouton
Melon Wrapped in Prosciutto
Steak Tartar Crudo on Salted Chips, Béarnaise Sauce
Zucchini Roulade with Goat Cheese and Roasted Pepper Coulis
Salmon Tartar, Horseradish Cream
Watermelon Canapé Topped With Feta Cheese and Tapenade
Tuna Tartar on Crispy Wonton Chips, Spicy Mayonnaise
Smoked Salmon Roulade
Gazpacho Shooters
Crispy Pita with Red Pepper Hummus
Mozzarella Ball and Cherry Tomato Brochette
Mousse of Fois Gras, Fig Jam
Lobster Salad on Fresh Mini Brioche
Beef Carpaccio on Parmesan Tuile, French Mache Salad and Truffle Oil

Warm

Sesame Chicken Tenderloin, Honey Mustard Sauce
Coconut Rock Shrimp With Apricot Horseradish
Artichoke with Goat Cheese Mousse
Crab T’ Tots
Coney Island Franks With Dijon Mustard
Beef, Chicken or Mushroom Empanada
Potato Pancakes Topped With Gravlax, Mustard Dill Sauce
Chicken Sate, Thai Peanut Sauce
Petit Lamb Chops, Roasted Sweet Garlic
Mini Lump Crab Cakes
Mushroom Vol Au Vent
Lobster Bisque Sip, Sherry Wine and Cream
Mini Beef Wellington With Maytag Cheese
Mini Vegetable Quiche
Assorted Steamed Dim Sum Spoons
Lobster and Corn Hush Puppies, Chipotle Honey Aioli
Mini Lump Crab Cakes With Mango Dressing
Brie and Raspberry En Croute
Crispy Vegetable Spring Rolls With Sweet Chili Sauce
Banquets

Reception Displays

**Price Based on a One Hour Reception with Dinner to Follow**
*Price is To Be Determined if not followed by Dinner**

Gourmet Cheese Displays
International and Domestic Gourmet Cheeses With Fruit Garnish
(Four Domestic Cheeses and Five Imported Cheeses)
Assorted Crackers and French Bread

Domestic Gourmet Cheeses with Fruit Garnish
Assorted Crackers and French Bread

Vegetarian Crudités Display
Selection of Assorted Vegetables and Dipping Sauces

Antipasto Display
Prosciutto de Parma Chorizo Sausage, Aged Dry Capocollo, Genoa Salami,
Marinated Artichoke, Marinated Feta Cheese and Sun Dried Tomatoes, Roasted Pepper,
Aged Provolone, Manchego Cheese Mixed Olives With Assorted Breads

Stone Crab Display
With our Special Mustard Sauce
(Available in Season Only at Market Price)

Seafood Display
Jumbo Shrimp, Oysters, Clams,
Lemon Lime Horseradish, Tabasco Cocktail Sauce
*Add Alaskan King Crab Legs for an Additional Cost Per Person*

Sushi Display
Assorted Sushi & Sashimi With Appropriate Condiments
*Production charge for Groups of 50 or More Guests*

Caviar Display
Imported & Domestic Available
With Home-Made Blinis, Chopped Onions, Capers, Chopped Egg, Crème Fraîche
(Market Price)
Banquets

Reception Action & Carving Stations
Price Base on One Hour Reception

Pasta Station*
Lobster Ravioli With Lobster Bisque
Meat Ravioli With Creamy Mushroom Sauce
Four Cheese Tortellini With Pomodoro Sauce
Cavatelli with Mushroom Ragout, Ricotta Cheese and Truffle Oil
Orecchiette With Alfredo Sauce

Carving Stations*
(Accompanied By House and Demi Bread Selection)
Price per Person Based on One Hour Reception

Colorado Roasted Rack of Lamb*
3 Mustard Sauce and Mint Jelly

Cedar Plank Salmon
Topped with Mint, Parsley and Balsamic Reduction

Roasted Beef Tenderloin*
Cabernet and Béarnaise Sauce

Jalapeno, Cilantro, Cumin and Lime Marinated Skirt Steak*
Chimichurri Sauce

Roasted Loin of Citrus Marinated Pork*
Pommery Mustard Sauce

Roasted Pig*
In Mojo Criollo

Roasted Breast of Turkey*
Gravy and Orange Cranberry Sauce

Pineapple Glazed Maple-Cured Ham*
Ginger Mustard Sauce

* Carving Stations are accompanied by House and Demi Bread Selection and Require a Chef Attendant.
(35 Person Minimum)