
Please make your menu selections from the menu below...

Below is the menu worksheet to fill-out. Please email your sales person with your selections

Please Select 5 Hot and 5 Cold Hors D'oeuvres from your menu attached

HOT:

- 1) _____
- 2) _____
- 3) _____
- 4) _____
- 5) _____

COLD:

- 1) _____
- 2) _____
- 3) _____
- 4) _____
- 5) _____

Please Select 5 Stations from your menu attached

- 1) _____

- 2) _____

- 3) _____

- 4) _____

- 5) _____

Desserts:

All the Petit Fours Listed will be provided for the tasting

Food/Service Items

Food/Service Items

Cocktail Reception - 5/8/2024 - 6:00 pm

Cocktail Reception Menu:

Butler Style Passed Hors D'oeuvres: (Please Select 5 Hot and 5 Cold Hors D'oeuvres)

HOT

Seared Spiced Scallops Wrapped in Applewood Bacon - (GF) GLUTEN FREE (SF) (Shellfish)

Smoked Lamb Shoulder with Mint Yogurt on Pita Crisp

Portobello Slider with Chipotle Mayo - (V) VEGETARIAN

Parmesan Risotto Bombe with Roasted Pepper Sauce - (V) (GF)

Mushroom Quesadilla with Fontina Cheese - (V)
Wild Mushroom Tart with Truffle Creme Fraiche - (V)
Mushroom Spring Rolls with Peanut Sauce - (V) (VG) VEGAN
Chicken Quesadillas
Goat Cheese Baked in Puff Pastry - (V)
Miniature Crab Cakes
Miniature Potato Knishes - (V) (VG)
Miniature Sirloin Burgers on Brioche
Petit Spinach Pies - (V)
Mini Croque Monsieurs
Petit White Cheddar Grilled Cheese with Oven Dried Tomato - (V)
Pigs in a Blanket-Kosher Beef - KOSHER
Vietnamese Spring Rolls with Nouc Nam - (V)
Grilled Smoked Fresh Mozzarella Flatbreads - (V)
Mini Beef Wellingtons
Artichoke and Shiitake Mushroom Flatbreads - (V)
Boneless Chicken Wing - (GF)
Bulgogi Marinated Sea Bass - (F) (FISH)
Galbi Short Rib Skewers - (GF) GLUTEN FREE
Cajun Shrimp
Kimchi rice Cake - (V) (VG) (GF)
Chorizo Spiked Pork Belly Taco (GF)
New Zealand Lollipop Lamb Chops - Upcharge (GF)
Crispy Rice spicy tuna (F) (GF)
Spicy Shrimp Bao (SF)
Vegetable Gyoza (V) (VG)
Portobella Mozzarella Napoleon (V) (VG)
Roasted Beet with Greek Potato Dip (V) (VG) (GF)
Baked Tomato and Feta Crostini (V)
Japanese Eggplant Miso (V) (VG)
BBQ Korean Shrimp (SF) (GF)
Buffalo Cauliflower w/Smoked Blue Cheese Dip (V) (GF)
Korean Fried Chicken w/ Pickled Japanese Cucumber
Crispy Yucca Frites w/ Jalapeno Sauce (V) (VG)
Chicken & Waffle Cone w/Siracha Maple Aioli
Mushroom Stuffed Onigiri w/Toasted Nori & Ponzu (V) (VG) (GF)

COLD

Ahi Tuna Tartar Cones with Spicy Sesame Sauce (F)
Candied Red Beets with Soft Feta Cheese on Endive - (V)(GF)
Charred Lime Beef Salad with Avocado
Chic Pea Puree with Capers and Extra Virgin Olive Oil on Endive (V) (VG) (GF)
Crab Cocktail with Avocado in Blue Corn Shell
Mini Greek Salads - (V) (GF)

Mushroom Tapenade Crostini - (V)
Prosciutto with Balsamic Syrup - (GF)
Roma Tomato Bruschetta with Basil Oil Crostini - (VG)
Salmon Tartar with Capers and Red Onion on Endive - (GF)
Sushi Slider: Salmon, Tuna or Crab (F) (SF)
Smoked Salmon and Creme Fraiche Pizza (F)
Fresh Vietnamese Shrimp Mango Spring Rolls - (GF)
Serrano Ham with Mango and Mint - (GF)
Grilled Shrimp Cocktail
Bahn Mi Crostini
Bocconcini Stuffed Cherry Tomato - (V)
Mascarpone, Prosciutto and Bleu Cheese Tart
Smoked Salmon Bagel Chip with Caper Cream Cheese
Parmesan Ricotta Cannolis - (V)
Tuna Cubes on Wasabi Pea Puree and Mango Aioli - (GF)
Wasabi Pea Crusted Tofu - (VG) (GF)
Duck Confit Tacos
Peanut or Sesame Soba Noodles on Endive - (VG) (GF)
Pistachio Crusted goat Cheese Truffle - (V) (GF)
BST - Bacon Shrimp Tomato Sandwich
Chipotle Chicken Salad
Sesame Tofu Edamame Aioli - (VG) (GF)
Thai Basil Pork Summer Roll w/Nouc Nam (GF)
Tuna Pokey Nori Furikake & Spicy Mayo (F)
Chared Baby Corn w/Cotija Cheese (GF)

Open Premium Bar Serving Top Shelf Liquor, Wine and Beer
Passing Wines, Specialty Cocktails, and Sparkling Water

Dinner Plated - 5/8/2024 - 7:00 pm

Seated Dinner Menu:

APPETIZER SELECTION: (Select One Appetizer or One Salad)

APPETIZER SELECTION

Wild Mushroom Ravioli with Sage Brown Butter Sauce
Scottish Smoked Salmon and Citrus Fennel Salad with Creme Fraiche
Grilled Jumbo Asparagus with Wild Mushrooms and Baby Greens
Grilled Shrimp with Arugula and Endive Salad
Cold Poached Wild Salmon with Lemon Dressing

Duck Confit with Sauteed Frisee, Dried Cherries and Sherry Vinaigrette
Crab, Mango and Avocado Timbale
Compressed Watermelon, Tuna Tartar and Shiso Vinaigrette

SALAD SELECTION

Arugula, Roasted Peppers, Tomatoes and Toasted Pecans with Sherry Vinaigrette
Caesar Salad with Parmesan Slices, Marinated Anchovies and Croutons
Arugula, Endive and Radicchio Salad with Shaved Parmesan
Marinated Red Beet, String Bean and Goat Cheese Salad
Vine Ripened Tomato, Cucumber and Arugula Salad with Feta Cheese and Red Wine Dressing

ENTREE SELECTION (with a Silent Vegetarian Dish): (Select Two)

Individual Filet Mignon with Bordelaise Sauce
Aged Sirloin of Beef with Au Jus
Rack of Lamb with Natural Juices - Upcharge
Herb Crusted Roast Loin of Lamb - Upcharge
Veal Paillard with Butter Sage
Basil Crusted Wild Salmon
Breast of Chicken with Shiitake Mushrooms and Shallot Beurre Blanc Sauce
Roasted Chicken Breast with Spinach and Caramelized Onions
Pan Seared Grouper with Ginger Glaze
Roasted Wild Salmon with Asparagus Sauce
Miso Glazed Wild Black Bass with Sesame Ginger Sauce
* Pan Seared Halibut with Citron Butter Sauce
* Subject to Seasonal Availability

VEGETABLE SELECTION: (Select One For Each Entree or One for Both Entrees)

Fresh Seasonal Vegetable Saute
Grilled Asparagus
Fresh Haricot Verts
Honey Glazed Carrots
Provencal Baked Tomato
Creamed Spinach
Asian Vegetable Medley
Garlic Baby Bok Choy
Tomato and Parmesan Spaghetti Squash

STARCH SELECTION: (Select One For Each Entree or One for Both Entrees)

Roasted Red Bliss Potatoes
Yukon Gold Hash Brown Potatoes
Garlic Mashed Potatoes
Wild rice Pilaf
Creamy Scalloped Potatoes
Basil Mashed Potatoes

Curried Vegetable Israeli Cous Cous

DESSERT SELECTION: (Select One Dessert with Petit Fours or Two Alternating Desserts)

NY Style Cheesecake with Macerated Wild Berries
Molten Chocolate Cake with Berries and Creme Anglaise
Chocolate Mousse Cake
Chocolate Ganache and Caramel Tart
Seasonal Fruit Tart with Zabaglione Sauce
Vanilla Poached Pear
Dramatic Lemon Meringue Tart with Berry Sauce
Key Lime Pie Blueberry Sauce
Individual Apple Cobblers With Caramel Sauce
Sweet Carrot Cake with Tahitian Vanilla Ice Cream Cheese Frosting

PETIT FOURS: (Comes with the Selection of 1 Plated Dessert Served on Tiers at Tables or Passed)

Caramel Cups
Chocolate Peanut Butter Cups
Fruit Tarts
Lemon Meringue Cups
Chocolate Covered Strawberries

Coffee-Regular and Decaf - Coffee Service at tables
Imported Teas

Premium Open Bar Throughout the Evening
During Cocktail Hour:
Premium Open Bar and Passing Red and White Wine, Sparkling Water, and Specialty Cocktail
During Dinner:
Premium Open Bar and Wine Pouring and Cocktail Service

The Following Price Per Person is Based on this Guarantee

Coat Check: (Complimentary)
Bathroom Attendant: (Required)
Security: (Required)

Light Technician: (Based on 8 Hour Shift)
Sound Technician: (Based on 8 Hour Shift)
Video Technician: (TBD)
Stage Hand: (Required When Using Stage)
All in-house AV included in Price Per Person

LINEN COLORS: (In-House Colors Free)(Overlay/Underlay/Napkin)
25 Colors to Select From

