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# 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 2 first courses:

- 1) \_\_\_\_\_
- 2) \_\_\_\_\_

Please select 3 main courses:

- 1) \_\_\_\_\_
- 2) \_\_\_\_\_
- 3) \_\_\_\_\_

Please select 2 vegetable sides:

- 1) \_\_\_\_\_
- 2) \_\_\_\_\_

Please select 2 starch sides:

- 1) \_\_\_\_\_
- 2) \_\_\_\_\_

Desserts:

Please select 2 desserts:

- 1) \_\_\_\_\_
- 2) \_\_\_\_\_

All the Petit Fours Listed will be provided for the tasting

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## 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