



“Pre-New Year’s Cocktail Reception”

Upon Arrival

Pink Champagne
-will be passed-

Hors d’Oeuvres

“Passed”

Eggplant Crisps with Fresh Mozzarella, Oven-Dried Cherry
Tomatoes and Fresh Oregano
Delicate Potato Pancakes with Crème Fraiche and Caviar
Seared Ahi Tuna, Julienne Shitakes, Sweet Soy, Rice Paper Crisps
Shrimp Scampi on Bamboo Skewers
Filet Mignon on Crouto, Horseradish Cream Sauce and Chive Batonettes
Kosher Frankfurters in Puff Pastry with Dijon
Bacon, Lettuce and Tomato Tartlets
Bite-Size Open Face Cheeseburger’s, Ketchup and Crisp Shallot Rings
Grilled Chicken Quesadillas with Avocado and Jack Cheese
Peking Duck in Scallion Crepe with Hoisin

“Tidbit Tiers” in the Library

Salmon Canapes, Tiny Capers and Edible Petal Confetti
Pate de Foie Gras, Caramelized Plum Crostini, Fresh Thyme
Figs Stuffed with Chevre and Fresh Raspberries
Spinach and Artichoke Profiteroles
Prosciutto Wrapped Honey Dew Melon

“On the Loggia”

Steamed Jumbo Shrimp and Snow Crab Claws
“over frozen lemons”
-with-
Classic Cocktail, Key Lime Mustard Sauce, Chili-Lime Aioli
Swedish Meatballs