

Banquet Cocktail Reception

Butlered Hors d'Oeuvres

Your Choice of Six

Smoked Salmon Tortilla with Sundried Tomato and Herb Cheese
Coney Island Franks with Dijon Mustard
Lobster and Crab Vol-au-vent with Brandy Cream Sauce
Crispy Coconut Shrimp with Coconut Rum Lemongrass Sauce
Greek Pizza with Feta, Olives and Sundried Tomatoes
Teriyaki Salmon Skewer with Orange Horseradish Sauce
Parmesan Crusted Chicken with Alfredo and Honey Mustard
Broccoli Rabe and Sausage Stuffed Mushrooms with Asiago Cheese
Tuna Tempura with Soy Orange and Honey Cumin Dipping Sauces
Mini Crab Cakes and Roasted Pequinillo Pepper Rémoulade
Bacon Wrapped Scallops with Hoisin BBQ
Wasabi Tuna Crisps with Chuka Rice
Port Glazed Duck with Dried Fruit Chutney
Spinach and Mushroom Pies
Spicy Lobster and Jicama Rolls
Beef and Scallion a la Plancha
Lamb Loin with Olive and Pepper Compote
Chilled Tuna and Mango Spring Rolls with Wasabi Soy Sauce
Poached Shrimp with an Avocado Papaya Salsa
Mini Duck Prosciutto and Brie Monte Cristos with Lingonberries
Chicken and Cheddar Quesadillas with Guacamole and Salsa
Shrimp Tempura with Sweet Chili Sauce

(In conjunction with banquet lunch or banquet dinner menus.)

Sauté Stations

Penne with Wild Mushrooms, Spinach and Sundried Tomato Pesto
Asian Stir Fry with Chicken, Shrimp and Lo Mein
Spicy Crab and Cod Cakes with Avocado Corn Salsa
Orecchiette with Sweet and Hot Sausage, Peas and Garlic Oil
Farfalle with Morels, Asparagus and Truffle Butter

Carving Stations

Baked Fleur De Lie Ham with Honey Mustard and Brown Sugar Glaze
Roast Tenderloin of Beef with Roasted Shallot Sauce
Breast of Turkey with a Fresh Cranberry and Fruit Compote
Mustard and Herb Crusted Rack of Baby Lamb
Roast Sirloin of Beef with Merlot Sauce
Marinated Flank Steak

Raw Bar

Tuscan Display

prices are per person plus 7% sales tax & 19% gratuity