



RECEPTION MENU

(Minimum 100 guests)

Beverages

Continuous beverage service featuring a premium bar
Red and white wine, champagne, imported and domestic beer, soft drinks, juices and sparkling water

Upon Arrival

Passed white wine and sparkling water

On The Bar

Spice roasted cashews

Passed

Chilled colossal shrimp (remove tail), spiced gin cocktail sauce
Miniature barbecued pulled pork sliders with fennel slaw
Endive petals with lump crabmeat salad with tarragon
Toast points with beef carpaccio, truffle oil and shaved parmesan
Miniature potato latkes with crème fraiche and salmon roe
Crispy artichoke hearts, sea salt and saffron aioli
Smoked chicken mousse with candied ginger on crustini
California rolls, spicy tuna rolls and seared beef nigiri, wasabi & soy
Cheeseburger canapés, cornichon, smoked bacon tomato aioli

Buffet

Herb seared beef sirloin, roasted red pepper relish
Chicken scaloppini with nicoise olives, seared eggplant and plum tomato
Pasta with tomatoes, peppers, zucchini. And mushrooms, herb broth
Seafood scampi with shrimp, clams and lobster, lemon scented long grain rice
Salad of roasted winter vegetables with new potatoes, toasted herb oil
Sweet potato and parsnip gratin, baked with fresh sage
Mesclun with endive and frisse, spiced walnuts, apple and gorgonzola, walnut vinaigrette
Assorted artisanal rolls, grissini bread sticks and sliced olive bread