



SEATED DINNER MENU

(Minimum 100 guests)

Passed Hors d'Oeuvres

Lobster quesadillas with avocado
Miniature cheeseburger canapés
California rolls, spicy tuna rolls and vegetarian sushi selections
Miniature salmon reuben sandwiches
Potato and leek perogi wrapped with prosciutto
White cocktail pizzas with mozzarella, ricotta and white truffle oil
Colossal shrimp cocktail, spiced gin cocktail sauce

First Courses

Belgian endive salad with lobster, honey crisp apples and yuzu-mustard vinaigrette
Dinner rolls and sliced olive bread
(mesclun salad available for those with an aversion to shellfish)

Entrées

Braised short ribs in Barolo wine, creamy polenta, roasted turnips and baby carrots
Horseradish-crusting striped bass, whipped potatoes, steamed asparagus and wasabiko

Desserts

Chocolate dome with raspberry caramel, chocolate crunch
Coffee service

To be served at each table:

Assorted finger cookies, petits fours and chocolate truffles