

## **BRASSERIE**

### **Reception/Cocktail**

#### **Passed Hors D'oeuvres**

Ahi Tuna Tartare, Mango Chili Marmalade  
Petit Blini, Osetra Caviar, Chervil  
Long Island Duck Spring Roll, Hoisin  
Foie Gras Beignets, Gastrique  
Lamb Chop Lollipop, Harissa, Cilantro  
Steamed Vegetable Raviolis, Yogurt Sauce

#### **Pasta Station**

Penne  
*Grilled Vegetables, Smoked Italian Sausage, Basil Pesto, Fresh Cilantro*  
Risotto  
*Wild Mushrooms, Rock Shrimp, Fresh Green Peas, Morel Sauce*

#### **Carving Station**

Roasted Sirloin of Beef  
*Green Peppercorn Sauce*

#### **Fish Dish**

Chilean Sea Bass a la Nage  
*Lemongrass-Lime Leaf Broth*

#### **Side Dishes**

Sautéed Bok Choy and Broccoli Rabe with Sweet Garlic  
Alsatian Spaetzle with Black Truffle Mushrooms

#### **Mini Pastries**

Dark/White Chocolate Domes  
Fruit Tartlettes (Fresh Fruit, Lemon, Lime, Passion Fruit)  
Strawberry Profiteroles  
Chocolate Mocha Gâteau

Coffee Service