

CAFÉ CENTRO

Cocktail Reception Menu

Passed Hors d'oeuvres

Shrimp Summer Roll, Green Papaya, Wasabi & Avocado
Lobster Salad, Horseradish Sauce in a Wonton Cup
Cherry Tomato & Fresh Mozzarella, Pesto Dipping Sauce
Miniature Crab Cakes, Pommery Mustard Sauce
Wild Mushroom Risotto Cake, Oven Roasted Tomato
Black Angus Beef Sate, Bell Pepper and Thai Curry Sauce
Vegetable Tempura, Ponzu Dipping Sauce

Salads

Frisée aux Lardons, Curly Endive, Smoked Bacon, Aged Gruyere

Pastas

Rigatoni Pasta
Long Island Duckling, Broccoli Rabe and Toasted Garlic

Rock Shrimp Risotto
Tomatoes and Fava Beans

*All pastas served with grated Imported Parmesan cheese,
black pepper and hot pepper*

Roasts & Entrees

Seared Salmon with Ratatouille
Oven Roasted Tomatoes and Horseradish Aioli

Roasted Long Island Duckling
Bing Cherry Sauce and Peppercorn Sauce

Side Dishes

Roquefort Polenta Cakes, Truffle Essence

Sautéed Haricots Verts, Toasted Almonds

French Baguette, Sweet Butter, Blue Cheese Spread, Mediterranean Olives

Desserts

Mini Vanilla Crème Brûlée with Chocolate Crust, Fresh Berries
Gianduja Chocolate Mousse Dome, Candied Hazelnut
Assorted Cookie Platter
Meyer Lemon Bar, Candied Zest
Exotic Fruit Salad

Freshly Brewed Regular and Decaffeinated Coffee,
Assorted Teas