

BRASSERIE



COCKTAIL PARTY SAMPLE MENU

COCKTAIL BUFFET

*SUSHI STATION*

Assorted Nigiri & Maki Rolls  
Daikon and Sesame Soy Dipping Sauce  
Prepared tableside by Sushi Chef

*CHEESE BOARD*

An Assortment of American and French Cheeses  
Grapes, Apples, Membrillo, Assorted Crackers and Flat breads

*PASTA STATION*

Choose two:  
Ravioli with Pesto Sauce  
Fusilli Marinara  
Penne Primavera Aglio e Olio  
Grated Imported Parmesan Cheese, Hot Red Pepper  
(additional \$10.00 per person)

*CARVING STATION*

Prime Rib Au Jus with Horseradish Cream\*  
Peppered Seared Tuna with roasted corn tomato relish or wasabi aioli  
Maple & Sage Rubbed Breast of Turkey\* with cranberry-bartlett pear relish  
Spiral Cut Honey Glazed Ham\*  
Whole Poached Salmon with Dill Remoulade

Served with Parker House rolls, mini baquette and house made cocktail breads

*DIM SUM STATION*

Chicken Salad "Chinoise"  
Assorted Steamed Shumai and Dumplings  
Vegetable Spring Rolls

*DESSERT*

Stationary & To Be Butlered  
Orange Pistachio Crème Brulee  
Pumpkin Cheesecake

BRASSERIE



Miniature Cream Filled Cupcakes  
Seasonal fruit Tarts, Assorted Home Baked Cookies  
Miniature Napoleons

Coffee , Tea Service

### **BEVERAGES**

Full Open Bar serving Premium Brand Liquor, red & white wines, sparkling wine  
imported and domestic beer, soda, juice and mineral water  
Bars to include dry snacks