

BRASSERIE



COCKTAIL RECEPTION

BUTLER PASSED HORS D'OEUVRES

May be added on before a seated dinner
Or for a cocktail reception

Please choose from the following Served Warm - (Select Three)

- Chorizo and Red Onion Marmalade Cake
- Leek and Foie Gras Spring Roll
- Golden Lobster Ravioli
- Crispy Risotto Cake with Oven Dried Tomato and Roasted Garlic
- Beef Empanadas
- Vegetable Spring Roll with Sweet Chile Sauce
- Black Bean Dumplings with Cilantro Sauce
- Escargot with Yukon Gold Potatoes and Garlic Chips
- Beef a la Plancha with Mushroom Vinaigrette
- Lamb Kebabs with cilantro-yogurt dipping sauce or with pineapple relish
- Crispy Snow Crab Dumplings
- Grilled Tofu with Spicy Bean Sauce
- Stuffed Mussels Casino
- Filet Mignon on Crostini with Horseradish Cream
- Grilled Chicken & Monterey Jack Quesadillas
- Goat Cheese Fritter with Tomato Jam
- Beef Satay with spicy mint chutney

Served Temperate - (Select Four)

- Endive Stuffed with Roquefort Cheese and Roasted Beets
- Marinated Cod Fish with Peppers and Extra Virgin Olive Oil
- Pate with Aspic and Salpicon Garnish
- Tomato Stuffed with Humboldt Fog Goat Cheese
- Smoked Salmon Stuffed with Apple Crème Fraîche
- Dates Stuffed with Almonds and Prosciutto
- Blue Corn Tartlet with Hummus
- Curried Chicken Salad on Pappadam Crisp or Walnut Raisin Toast
- Tuna Tartare on Sesame Seed Cone
- Classic Lobster Salad on Brioche
- Wild Mushroom Bruschetta
- Lemon Chicken & Sesame Tartlets
- Asparagus & Aged Goat Cheese on Crouton
- Golden Tomato Gazpacho with Shrimp Skewer
- Vegetable Summer Rolls with ginger chile sauce