

# RECEPTION

## PASSED HORS D'OEUVRES

*Choose 6 Passed Hors D'oeuvres for 2 Hours*

*Choose 8 Passed Hors D'oeuvres for 2 Hours*

### seafood

**Charred Octopus** *Salsa Verde*

**Crab Salad** *Cucumber, Sea Salt*

**Shrimp Tempura** *Chilli, Lime*

**Salmon Crudo** *Horseradish Crema*

### meats

**Cubano** *Ham, Provolone, Pickles*

**Chicken Sausage** *Spicy Tomato, Olive*

**Chicken Liver Mousse** *Stone Fruit Mostarda*

**Sweet Pea Pancake** *Crème Fraiche, Crispy Speck*

### vegetables

**Endive** *Apple, Apricot, Pecorino, Breadcrumbs*

**Gougere** *Provolone, Broccoli Rabe*

**Deviled Eggs** *Pickled Chili*

**Falafel** *Cucumber, Yogurt*

**Hot Butter Biscuit** *Jam, Maldon*

*add ham & cheese*

### enhancements

Lobster Roll

Quiche & Caviar

Foie Torchon & Fig Jam

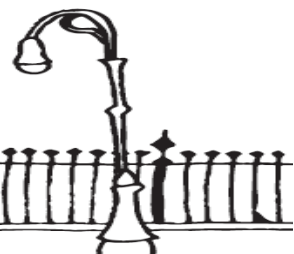
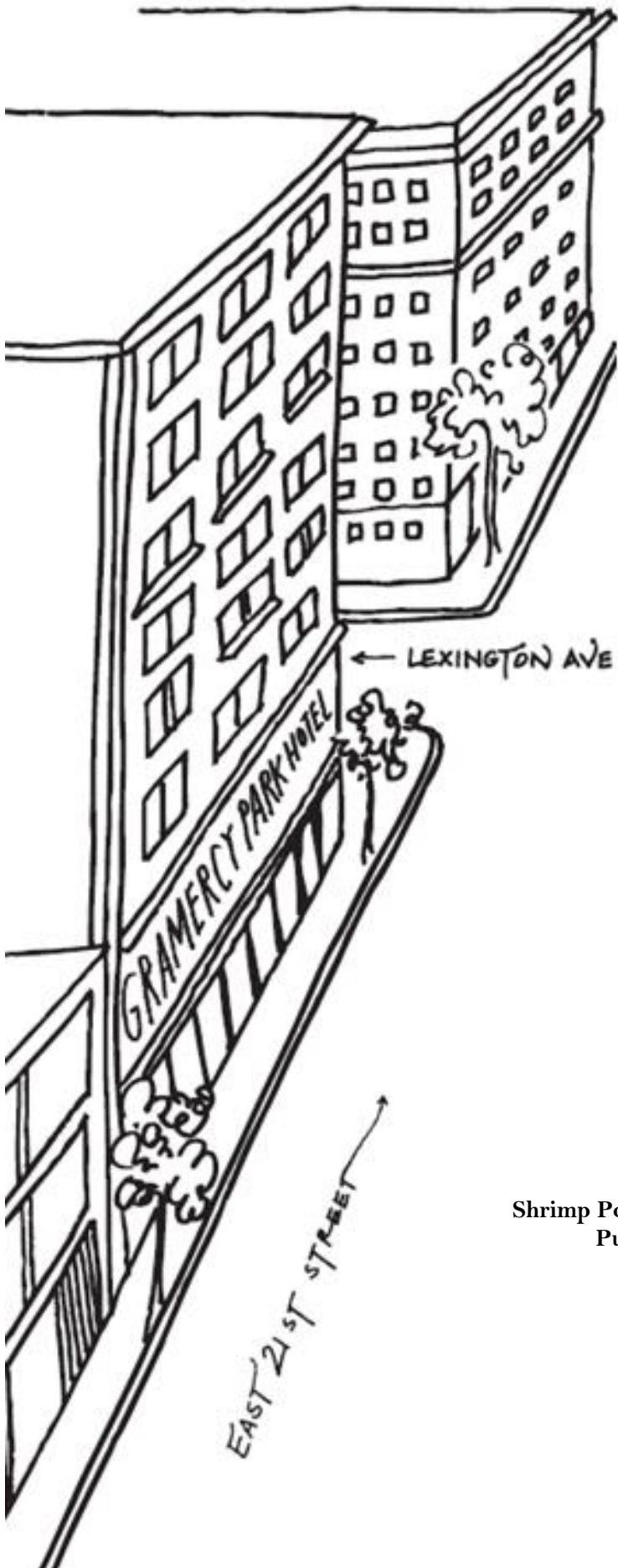
### passed big bites

**Shrimp Po'boy** *Cornmeal Dusted Shrimp, Lettuce, Tomatoes, Buttermilk Dressing*

**Pulled Chicken Sandwich** *Vinegar & Chili Smoked Chicken, Cole Slaw*

**Salumi Sandwich** *Focaccia, Provolone & Olive Tapenade*

**Roasted Beef Sandwich** *Horseradish Cream & Herbs*



# STANDING ROOM ONLY

## MARKET TABLE

*Fresh Cut Market Vegetables with House Made Dips  
Artisanal Cheese & Salumi with Fresh Fruit & Carta Di Musica*

## SUSHI

*Sushi & Sashimi*

## SEAFOOD BAR

*Chilled Shrimp, Seafood Salad, Freshly Shucked Oysters, Crudos, Ceviches,  
Lemon, Mignonette, Cocktail Sauce*

## OYSTER BAR

*East Coast & West Coast Oysters, Freshly Shucked To Order  
A Variety Of Sauces To Highlight Each Oyster*

**...AND CHAMPAGNE**  
*Oysters & Two Champagnes*

**...AND MARTINIS**  
*Oysters, Gin & Vodka Martinis Made Fresh In Front Of You*

## CARVED STEAK

*Freshly Carved Creekstone Sirloin,  
Kale Pesto, Salad Of Simply Dressed Market Greens, Steak Fries*

## WHISKEY & PICKLES

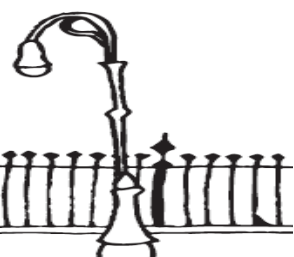
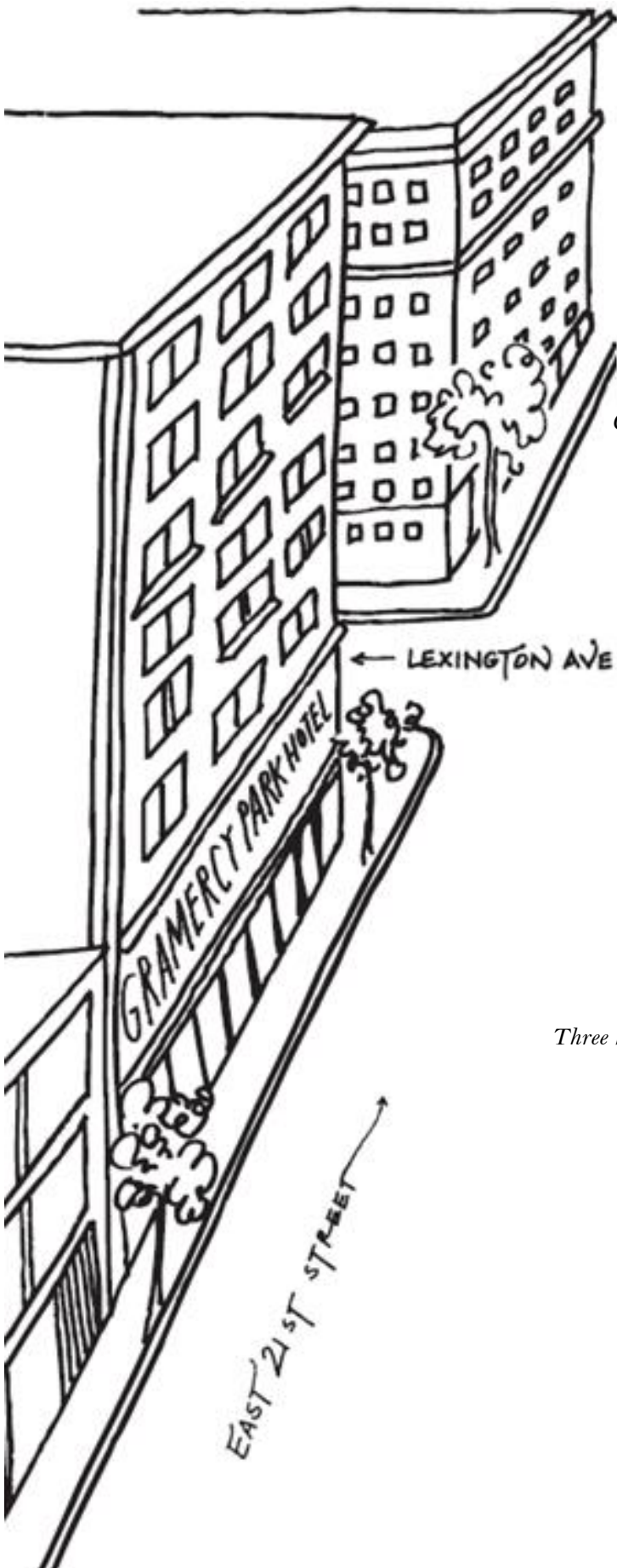
*Three Whiskeys to Taste, Pickled Vegetables, Pepper Maple Bacon, Pate, Peanuts*

## SCOTCH & CHOCOLATE

*Tasting Of 3 Scotches With Paired Chocolates*

## TAQUERIA

*Grilled Steak, Roasted Chicken & Market Vegetables  
Corn Tortillas, Tomatillo Jam, Cotija Cheese, Pepitas  
Roasted Mexican Street Corn, Red Rice*



# SWEETS & TREATS

**MINI'S** select six

Banana Cream Tart  
Classic Fruit Tart  
Pistachio Cupcake  
Chocolate Mint Cupcake  
Tropical Carrot Cake Cupcake  
Chocolate Guinness Cupcake  
Strawberry & Cream Cupcake  
Piña Colada Cookie  
Lemon Blueberry Cheesecake Bites  
Chocolate Chip Macadamia Nut Blondies

## **WORLD OF CAKES**

*An Array Of Cakes Or Cupcakes*

## **CHOCOLATE DREAMS**

*Chocolate Cake, Cupcakes, Mousse, Cookies, Pudding, Pieces,  
Chocolate Chocolate Chocolate!*

## **KID IN A CANDY STORE**

*A Rainbow Of Candies To Enjoy Or To Go*

## **COOKIES -N- CREAM**

*So Many Cookies And Iced Milk Shots*

## **GELATERIA**

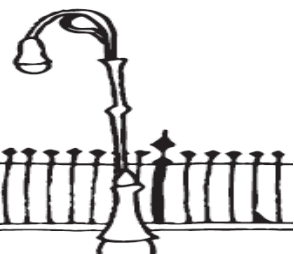
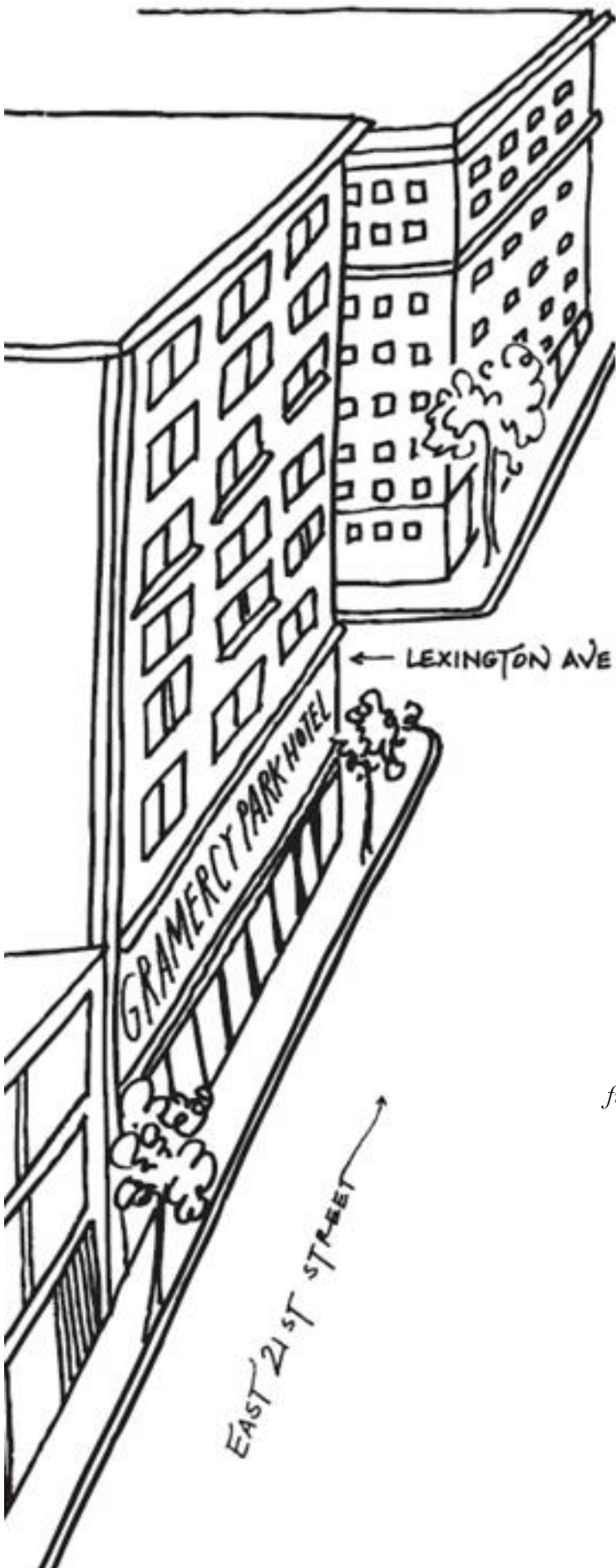
*Selection of gelato flavors with toppings including  
fresh berries, chocolate sauce, caramel sauce, nuts, whipped cream, sprinkles*

## **TAKE AWAYS**

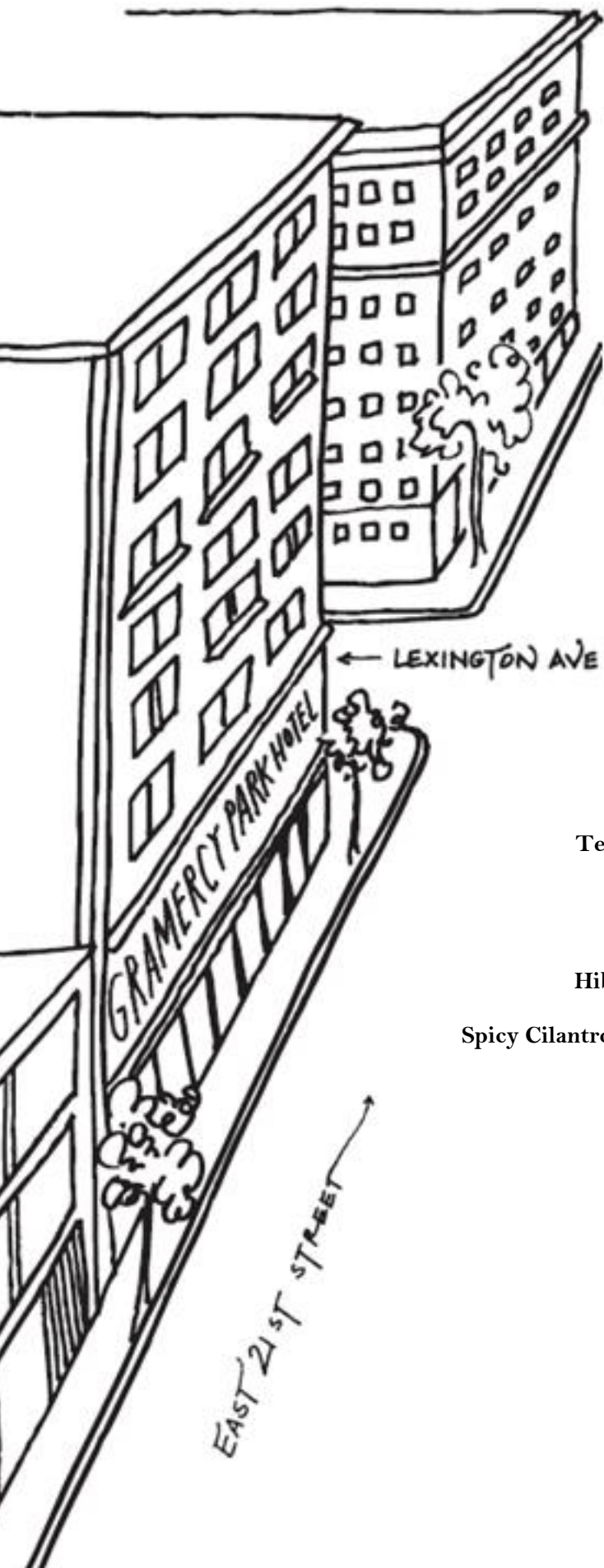
*Gifts To Greet Your Guests At The Table Or Take Home*

**Saltine Toffee Dark Chocolate & Sea Salt  
Monogrammed Sugar Cookies Royal Icing  
Seasonal Individual Pies**

*Apple, Apple Crumb, Peach Almond Streusel, Blueberry*







# LIBATIONS

## WINES

Ruffino **Prosecco**  
 Cypress Vineyards **Chardonnay**  
 Cypress Vineyards **Cabernet Sauvignon**

## BEER

Abita Light, Dogfish Head IPA, Captain Lawrence Kolsch

## LIQUORS

Grey Goose, Ketel One  
 Bombay Sapphire, Tanqueray, Cruzan Light Rum  
 Myers Dark Rum, Johnny Walker Black  
 Makers Mark, Patron Silver

## SPECIALTY CHAMPAGNES

**Perrier-Jouët**, Grand Brut, Epernay, France  
**Billecart-Salmon**, Brut Reserve, Reims, France

## SPECIALTY WHITE

**Dry Riesling**, Dr. K. Frank, Finger Lakes, New York  
**Assyrtico**, Gai'a Wines, Thassilitis, Santorini, Greece  
**Sauvignon Blanc**, Domaine Jean-Paul Balland, Sancerre, France

## SPECIALTY ROSE

Minuty, Côte de Provence, France

## SPECIALTY RED

**Tempranillo**, Herederos Del Marques De Riscal Reserva, Rioja Spain  
**Pinot Noir**, Belle Pente, Willamette Valley, Oregon  
**Cabernet Franc**, Chinon, Loire Valley France

## SPECIALTY COCKTAILS

**Hibiscus Spitzer** *Hibiscus Tea Infused Vodka, Soda, Sugar, Lemon Twist*  
**Jungle Bird** *Blackstrap Rum, Cranberry, Pineapple, Lemon*  
**Spicy Cilantro Margarita** *Tequila, Orange Liqueur, Lime, Agave, Cilantro, Jalapeño*  
**Strawberry Fields** *Bourbon, Strawberry, Ginger Beer, Lemon, Sugar*  
**The Last Word** *Gin, Maraschino Liqueur, Lime, Green Chartreuse*  
**Gin Berry Smash** *Gin, Bitter Lemon Soda, Fresh Berries*  
**Ginger Sparkler** *Prosecco, Ginger, Grapefruit, Bitters*

## NON ALCOHOLIC

Sparkling Blueberry Lemonade  
**Strawberry Spritzer** *Lemon, Strawberry, Mint, Soda*  
**Fruit Sparkler** *Grapefruit, Pomegranate, Soda*

## BAR BITES

Chicharones *Spicy Vinegar*  
 Carrots & Celery with Dip or Potato Chips with Dip  
 Marinated Olives or Assorted Spiced Nuts  
 Cheese & Pepper Popcorn or Sugar & Spice Popcorn

