

COCKTAIL RECEPTION MENU & FOOD STATIONS

PASSED HORS D'OEUVRES

Braised Lamb & Burgundy "Shepherds Pie" Tartlet

Miso Ginger Kobe Beef Mini Burger

Surf & Turf

flatiron steak Dungeness crab croustini

Roasted Cajun Pork Tenderloin

caramelized onion & refried bean empanada

Seared Rare Tuna Wonton Crisp

black bean lime aioli

Vegetable Springroll

ginger miran soya

Spinach & Ricotta Tortellini Skewers

tomato basil aioli

Baby Shrimp & Halibut Ceviche

cumin-chili lime aioli

Smoked Salmon Crisp

lotus root chip, goats cheese, crispy caper, dill

Please select three of the above for your reception.

FOOD STATIONS

Fresh Oysters

on the 1/2 shell with Ponzu
Mignonette

Salmon Trilogy

Candied, Smoked & Gravlax

Crab & Shrimp Cakes

Spinach and Artichoke Dip

Thai Coconut Crusted Prawns

Honey Chili Glaze

Italian Antipasto Platter

prosciutto, salami, mortadella,
grilled artichokes, peppers,
eggplant, stuffed olives & rosemary flatbreads

Indian Chicken Station

basmati rice, vindaloo chicken &
wok green beans

Beef Tenderlion Satays

gorgonzola & port demi

Chocolate Fountain

fresh fruit, sponge cake, biscotti
Fresh Fruit & Cheese Platter
NY Cheese Cake
