

RECEPTION PACKAGES

MINIMUM TWO PACKAGES

SILVER PACKAGE

TRAY-PASSED HORS D'OEUVRES

AVAILABLE IN HALF HOUR, ONE HOUR, TWO HOUR INCREMENTS – SELECTION OF FOUR

SEA FOOD

- Gold potato blini, smoked salmon, vodka crème fraiche
- Mini bamboo boats of popcorn rock shrimp, spicy aioli
- Canapé, potato, smoked salmon
- Canapé, smoked trout, horseradish
- Bruschetta with a shrimp-green bean-mango and basil salad
- Baklava shrimp lollipops with pistachio pesto and lemon-honey glaze

MEAT

- Bamboo spiked short rib with Chinese BBQ sauce
- Thai chicken satay, roasted peanut and coconut milk sauce
- Glazed beef skewers, roasted peanut and coconut milk sauce
- Baby vegetable crudtes wrapped in prosciutto, Yuzu aioli
- Free-range chicken skewers, Meyer lemon, rosemary
- Mini pizzette with fig jam, prosciutto and crumbled blue cheese

VEGETABLE AND CHEESE

- Parmesan and black olive croutons, roasted eggplant, basil pesto
- Crunchy leaves of baby romaine with Caesar dipping sauce
- Vine ripened tomato brushetta, burrata mozzarella, olive oil, basil
- Caprese salad skewer with little tomatoes, basil and fresh mozzarella
- Belgian endive spears with creamy brie, marcona almonds, truffle honey
- Crostini of herbed wild mushrooms and truffle butter
- Crispy filo triangles with spinach and feta cheese, tomato-oregano relish

GOLD PACKAGE

TRAY-PASSED HORS D'OEUVRES

AVAILABLE IN HALF HOUR, ONE HOUR, TWO HOUR INCREMENTS – SELECTION OF FOUR

SEAFOOD

- Mini latkes, smoked trout and horseradish cream
- Shrimp skewers, pancetta, passion fruit mustard
- Endive leaves, orange, Dungeness crab, tarragon
- Bruschetta with basil scented shrimp, olive oil poached tomato
- Alaskan Dungeness crab fritter with saffron sauce
- Cubes of hickory smoked salmon, togarashi and wasabi cream, ground sesame
- Basmati rice cakes, coconut milk, crabmeat, Thai red curry
- Ahi tuna tartar cornets with avocado and wasabi
- Mini crab cakes with yuzu aioli
- Mini pizza, smoked salmon, lemon crème fraiche, red onion, capers

MEAT

- Mini Reuben sandwich, pastrami, sauerkraut, thousand-island dressing
- Mini pizza, caramelized goat cheese, prosciutto
- Mini pastille, duck confit, Marcona almond, cinnamon and saffron
- Bamboo spiked beef strip loin, cipollini, citrus scented mostarda
- Crisp potato cannelloni with warm duck confit
- Beef sirloin crostini, tapenade, Reggiano, baby arugula

VEGETABLES AND CHEESE

- Endive spears, brie cheese, apricot, honey
- Mini pizza, margarita
- Canape burrata, tomato, basil, crisp brioche
- Rice paper vegetables rolls, avocado and lime
- Greek salad skewers of cucumber, feta, tomato, kalamata olive ,oregano vinaigrette
- Mini empanadas of vegetables, roasted poblano salsa



STATIONARY HORS D'OEUVRES

CREATE YOUR OWN STATIONS

AVAILABLE IN ONE HOUR AND TWO HOUR INCREMENTS – SELECTION OF FOUR

- Fried chicken lollipops, spicy paprika aioli
- 2 bruschetta-tapenade and tomato basil
- Artichoke mousse, micro arugula, red pepper crostini
- Spicy beef empanadas, chipotle puree
- Crostini of seared beef, arugula, Manchego, tapenade
- Brie melt, walnut currant bread
- Platter of market vegetable crudités, Brandywine tomato, basil sauce
- Soria ham and chicken croquette
- Open face slider sandwich, seared ahi tuna, wasabi aioli, sesame seaweed
- Vegetable spring rolls
- Vegetable pot stickers
- Bright green asparagus risotto
- Zucca pizza, butternut squash, caramelized onion, prosciutto, fresh chevre
- Mini cubano, ham, pork, pickles, mustard
- Reuben, corned beef, sauerkraut, gruyere, Russian dressing
- Grilled cheese, Greyer, caramelized onion, apple wood smoked bacon
- Potato cannelloni of white fish and lemon
- Crisp saffron paella cakes, Spanish sausage, shrimp
- Bamboo spiked chicken satay, yellow coconut curry, Thai peanut sauce
- Bamboo spiked short rib, Chinese barbecue sauce
- Chinese take-out box, Asian noodle salad, caramelized Chinese eggplant, bean sprouts, sesame dressing
- Chinese take-out box, curried fried rice, vegetable spring rolls, mango sweet& sour sauce

CHEESE (SILVER)

AVAILABLE IN ONE HOUR AND TWO HOUR INCREMENTS

American cheese Display

- 5 different selections of American cheese to include: Aged Monterey jack, Wisconsin cheddar, Maytag blue, Brie and fresh Chevre
- Accompanied by walnut-currant bread and baguette crisps, seasonal chutneys

CHEESE (GOLD)

AVAILABLE IN ONE HOUR AND TWO HOUR INCREMENTS

Imported and domestic cheese Display

- 5 different selections of domestic and imported cheeses to include: Aged Manchego, Fourme D'ambert blue, Camembert, Humboldt Fog Chevre
- Accompanied by walnut-currant bread and baguette crisps, dried fruit, nuts, seasonal chutneys

TASTE OF ASIA STATION

SERVED WITH CHILI AND SOY SAUCES, CHINEESE MUSTARD

AVAILABLE IN ONE HOUR AND TWO HOUR INCREMENTS – SELECTION OF FOUR

- Chicken pot stickers
- Chicken skewers, coconut milk peanut sauce
- Braised short rib skewers, Asian flavors
- Vegetable potstickers, citrus ponzu
- Vegetable spring rolls
- Siu mai pork and shrimp dumplings
- Har gow shrimp dumplings
- Char siu bao barbecue pork buns, served with chili and soy sauces, Chinese mustard

MILANO RISOTTO STATION

AVAILABLE IN ONE HOUR AND TWO HOUR INCREMENTS – SELECTION OF TWO

- Bright green spring asparagus
- Porcini mushroom
- Heirloom tomato
- Caramelized onion and short rib
- Shrimp and asparagus
- Duck and porcini mushroom

FARMERS MARKET CRUDITÉS

AVAILABLE IN ONE HOUR AND TWO HOUR INCREMENTS

- A colorful array of fresh market vegetables in contemporary presentation
- Choose from the following dipping sauces: Creamy citrus, rosemary black olive, Brandy wine tomato yogurt, hummus, Ranch

GRILLED VEGETABLE STATION

AVAILABLE IN ONE HOUR AND TWO HOUR INCREMENTS

- A collection of grilled fresh vegetables to include: summer squash, vine-ripened tomatoes, asparagus, baby carrots, grilled mushrooms and other seasonal vegetables
- Sauce accompaniments: creamy balsamic dressing, hummus, roasted garlic sour cream

BAMBOO SPIKED SKEWERS

AVAILABLE IN ONE HOUR AND TWO HOUR INCREMENTS – SELECTION OF THREE

- Range chicken, Thai curry, coconut milk peanut sauce
- Grilled vegetables, salsa verde
- Spring vegetables, olive oil tomatoes, tapenade
- Chicken satay in yellow coconut curry, Thai peanut sauce
- Prime beef short rib, Chinese barbecue sauce
- Prosciutto and honey dew melon
- Shrimp pancetta, orange mustard, fried garlic

SANDWICHES N' SUCH

AVAILABLE IN ONE HOUR AND TWO HOUR INCREMENTS – SELECTION OF THREE

- Turkey club wrap sandwich, cranberry relish, crushed avocado
- Herb-roasted chicken breast, fresh mozzarella, portabello mushroom, tomato, pesto
- Baked ham, peppery greens, Swiss cheese, fresh tomatoes, whole wheat bread
- Mortadella, prosciutto, salami, aged provolone, baguette
- Warm Reuben sandwich, corned beef, Swiss cheese, Thousand Island dressing, sauerkraut, rye bread

BRUSCHETTA STATION

AVAILABLE IN ONE HOUR AND TWO HOUR INCREMENTS

Served with Fresh Herb Crostini

- Accompanied by olive tapenade, marinated artichokes, fresh tomatoes and basil, warm sautéed mushroom

CHEF-ATTENDED CARVING STATIONS

SERVED BY A UNIFORMED ATTENDANTS

AVAILABLE IN ONE HOUR AND TWO HOUR INCREMENTS – GUEST SELECT ONE STATION

- Boneless prime rib of beef, horse radish sour cream, rosemary au jus, and sourdough rolls
- Herb-grilled flank steak, fresh herb chimichurri, creamy horseradish, French rolls
- Peppercorn-crusted beef tenderloin, caramelized onions, red wine sauce, rolls
- Roasted turkey breast, dried sour cherry relish, sage gravy, ciabatta rolls
- Pork roast, rosemary, quatre epics, honey, apple chutney, Boston lettuce, tomato, rosemary rolls
- Rosemary-roasted leg of lamb, tomato relish, tapenade, thyme roll