



SUGGESTED RECEPTION MENUS

Display of Artisan Cheeses

A selection of Domestic and International Cheeses accompanied by house made foccacia and seasonal accoutrements

Chef's Antipasto Table

An assortment of sliced Italian meats, citrus scented mixed olives and grilled or roasted seasonal vegetables

Passed Hors D' Oeuvres

Please Select Two

Fried cauliflower with anchovy aioli
Salmon Tartare with scallion, tobiko, and wasabi ginger soy sauce in a spoon
Polenta Cakes with goat cheese, peppers and tapenade
Duck Confit Rilletes with rhubarb chutney
Pineapple & Sugar Cane Marinated Beef Skewers with yogurt dipping sauce
Tiger Shrimp Tempura
Vegetable Spring Rolls
Cinnamon Roasted Pineapple
House Made Bruschetta with ricotta, lemon & oregano
Assorted Seasonal Flatbreads
Smoked Salmon on potato crisp with chive crème fraiche

\$50



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Assorted sliced Italian meats, citrus scented mixed olives and grilled or roasted seasonal vegetables

Passed Hors D' Oeuvres

Please Select Three

- Fried cauliflower with anchovy aioli
- Salmon Tartare with scallion, tobiko, and wasabi ginger soy sauce in spoon
- Polenta Cakes with goat cheese, peppers and tapenade
- Toasted Chickpea Bruschetta with manchego and piquillo peppers
- Duck Confit Rilletes with rhubarb chutney
- Harissa Marinated Beef Skewers with cucumber yogurt
- Jerk Chicken with pineapple salsa puree
- Tiger Shrimp Tempura
- Crispy Fennel Rings with whole grain aioli
- Chicken Lollipops with honey lime glaze

Salad Station

Please Select Two

- Caesar Salad with parmesan and croutons
- Arugula Salad with Grana Padana and caper lemon vinaigrette
- Mesclun Salad with cucumber, radish & sherry vinaigrette
- Beet Salad with walnuts and haricot verts
- Root Vegetable Salad with garlic yogurt

Entrée Station

Please Select One

- Grilled Salmon with fennel & citrus vinaigrette
- Ratatouille & Barley with heirloom tomatoes, summer squash & fresh herbs
- Roasted Lemon Brined Chicken with pan jus
- Roasted Stuffed Pork Loin with pan jus

\$80

Above prices do not include a 20% Service Charge and 5% Sales Tax
Prices are Per Person and Subject to Change



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Passed Hors D' Oeuvres

Please Select Three

Truffled Potato Croquettes

Beef Sliders with Foie Gras & Truffles

Fried cauliflower with anchovy aioli

Salmon Tartare with scallion, tobiko, and wasabi ginger soy sauce in spoon

Polenta Cakes with goat cheese, peppers and tapenade

Toasted Chickpea Bruschetta with manchego and piquillo peppers

Duck Confit Rilletes with rhubarb chutney

Harissa Marinated Beef Skewers with cucumber yogurt

Jerk Chicken with pineapple salsa puree

Tiger Shrimp Tempura

Crispy Fennel Rings with whole grain aioli

Chicken Lollipops with honey lime glaze

Raw Bar (Market Price)

Salad Station

Please Select Two

Caesar Salad with parmesan and croutons

Arugula Salad with Grana Padana and caper lemon vinaigrette

Mixed Seasonal Greens with cucumber, radish & sherry vinaigrette

Beet Salad with walnuts and haricot verts

Root Vegetable Salad with garlic yogurt

Caprese Salad with fresh mozzarella, tomato, basil, aged balsamic & olive oil



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Pasta Station

Please Select One

- Orzo with parsley, olives, red peppers & feta
- Farfalle with roasted tomatoes, mozzarella & basil
- Penne with wild mushrooms and Grana Padana
- Whole Grain Penne with truffle butter and Grana Padana
- Orchiette with Bolognese

Entrée Station

Please Select One

- Roasted Salmon with lemon butter sauce
- Grilled Beef Tenderloin with porcini Madeira jus
- Ratatouille & Barley with heirloom tomatoes, summer squash & fresh herbs
- Roasted Stuffed Pork Loin with pan jus

\$95



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MINIATURE DESSERTS ENHANCMENTS

TWENTY DOLLARS PER DOZEN

Miniature assorted cupcakes
Marscarpone profiteroles
Assorted house baked cookies

TWENTY FIVE DOLLARS PER DOZEN

Assorted chocolate truffles
Seasonal fruit skewers with honey yogurt dipping sauce
Mini Assorted Cheesecake Squares
Assorted Mini Panna Cottas
Canolis

THIRTY DOLLARS PER DOZEN

Bavarian Cream Fruit Tarts with a creamy white chocolate filling