

PASSED RECEPTION
Minimum of (25) pieces per Selection

CHILLED HORS D'OEUVRES

Meat & Poultry

Rosemary Crusted Lamb, Pear Chutney	\$5.50 per piece
Five Spice Asian Duck, Vegetable Slaw, Sweet Chili, Scallion Pancake	\$5.00 per piece
Peppercorn Crusted Beef, Boursin Cheese, Micro Greens, Crostini	\$4.50 per piece
Duck Pancake Roll	\$4.50 per piece
Melon and Duck Prosciutto	\$4.50 per piece
Chicken Pate, Pistachios, Truffles, Port Onions	\$5.00 per piece
Seared Duck with Pickled Onions, Chili, Micro Cilantro	\$5.00 per piece

Fish & Seafood

Bay Scallop Ceviche, Aji Amarillo on an Asian Spoon	\$6.00 per piece
Salmon, Dill Crème on Pumpnickel Toast	\$6.00 per piece
Tuna Tartar, Shiso, Sesame, Ginger on Brioche	\$6.00 per piece
Grilled Shrimp, Avocado Relish on an Asian Spoon	\$6.00 per piece
Lemongrass Lobster Salad, Sesame Cone, Salmon Caviar	\$6.00 per piece
Oysters, Cucumber, Crème Fraiche, Caviar on the Shell	\$6.00 per piece
Piquillo Pepper Roulade, Seafood Mousse on an Asian Spoon	\$6.00 per piece

Vegetarian

White Asparagus Soup, White Truffle Oil, Crispy Leeks	\$4.50 per piece
Spicy Pickled Vegetables on a Curry Cone	\$4.50 per piece
Truffle Polenta Cups, Mushroom and Goat Cheese	\$4.50 per piece
Curry Cheese Cake Bites with Spicy Marmalade	\$4.50 per piece
Goat Cheese Mousse, Yuzu Jam on a Sesame Tart	\$4.50 per piece
Watermelon, Feta Cheese Cream, Chiffonade Mint	\$4.00 per piece
Almond Crusted Goat Cheese Lollipop	\$4.50 per piece

HOT HORS D'OEUVRES

Meat & Poultry

Seared Foie Gras, Spiced Pear, Port Wine Reduction	\$6.50 per piece
Beef Tenderloin Skewer, Barbeque Guava Glaze	\$6.00 per piece
Seared Lamb Medallion, Truffle Mashed Potatoes	\$5.50 per piece
Beef Short Rib Empanada	\$5.00 per piece
Mini Kobe Beef Burger, Miso and Sesame Seed Brioche	\$5.00 per piece
Indonesian Chicken Satay, Spicy Peanut Sauce	\$4.50 per piece
Pork and Shrimp Shumai, Chili Sweet Soy Sauce	\$4.50 per piece
Beef Kefta, Preserved Lemon Tahini Dipping Sauce	\$5.50 per piece
Mini Swedish Chicken Meatball, Dijon Demi Cream Sauce	\$5.50 per piece
Lamb Shepherd Pie	\$5.50 per piece
Pistachio Rack of Lamb	\$6.00 per piece

Fish & Seafood

Coconut Lobster Tail, Pineapple Chutney	\$6.00 per piece
Phyllo Wrapped Shrimp, Sweet Chili Sauce	\$6.00 per piece
Grilled Chipotle Shrimp, Yuzu Chutney	\$6.00 per piece
Miniature Lump Crab Cake, Wasabi Aioli	\$5.50 per piece

Seared Scallop, Roasted Apple Lollipop, Aged Balsamic Glaze	\$5.50 per piece
Steamed Seafood Wonton, Ponzu Sauce	\$6.00 per piece
Seafood Risotto, Lobster Bisque and Parmesan Cracker	\$6.50 per piece
Coconut Mahi Bites, Papaya Chutney	\$6.50 per piece
Crab Rangoon, Curry Orange Sauce	\$6.50 per piece

Vegetarian

Wild Mushroom Ragout Vol-au-Vent	\$5.00 per piece
Vegetable Spring Roll, Soy Dipping Sauce	\$4.50 per piece
Three Cheese, Sun-dried Tomato Empanada	\$4.50 per piece
Toasted Brioche, Fig Compote, Gruyere Cheese	\$4.50 per piece
Edamame Falafel, Grilled Whole Wheat Pita, Indian Harissa	\$4.50 per piece
Conte Cheese Ravioli, Tomato Basil Concasse	\$5.00 per piece
Edamame Croquette, Cilantro Lime Cream	\$5.00 per piece
Toasted Brioche, Fig Compote, Gruyere Cheese	\$4.50 per piece

CULINARY PRESENTATIONS

CHILLED SEAFOOD DISPLAYS

select from the following

Jumbo Gulf Shrimp	\$5 each
Cold Water Oysters on the Half Shell	\$4 each
Stone Crab Claws (Available after October 15 th)	\$Market Price

Includes Traditional Garnishes: Cold Mustard Sauce, Cocktail Sauce
Spiced Champagne Sauce, Lemon, Mignonette

SUSHI

California Roll, Spicy Tuna Roll
Hamachi, Salmon, Tuna, Eel
Wasabi, Pickled Ginger and Soy Sauce
(Based on five pieces per guest)

\$24 per guest

CEVICHE BAR

White Fish Ceviche
Shrimp Ceviche
Crispy Plantain Chips
Gazpacho Shot

\$25 per guest

MEDITERRANEAN DISPLAY

Capocollo, Soppressata, Prosciutto
Grilled Vegetables, Roasted Peppers
Sliced Tomatoes, Mozzarella
Tapenade, Extra Virgin Olive Oil, Balsamic Vinegar
Traditional and Red Pepper Hummus
Baba Ghanoush, Zaalouk
Pita Chips and Flat Breads

\$18 per guest

SPANISH TAPAS

Spicy Marinated Olives
Catalan Tomato Bread Station
Serrano Ham, Manchego Cheese
Calamari with Cherry Tomatoes
Sherry Garbanzos and Chorizo
Mussels in Casserole
Spanish Tortilla
Assorted Baguettes and Rolls

\$18 per guest

ON THE BOARDER

Tortilla Chips
Sour Cream, Guacamole, Pico de Gallo
Queso Fundido, Chorizo
Refried Beans
Chicken Taquitos and Chipotle Lime Pork Taquitos

\$15 per guest

IMPORTED and DOMESTIC CHEESE DISPLAY

Brie, Cambozola, Saga Blue, Manchego, St. André, Port Salute
Accompanied by Grapes, Dried Fruits and Nuts
Gourmet Crackers and Sliced French Bread

\$14 per guest

TROPICAL FRUIT DISPLAY

Display of Seasonal Sliced Fresh Fruit to include
Melons, Berries and Yogurt Dip

\$7 per guest

VEGETABLES and DIP

Julienne Vegetables
Ginger Edamame Dip, Roasted Red Pepper Hummus
Served in Individual Glasses

\$7 per guest

CULINARY DEMONSTRATIONS

LITTLE DISHES OF ASIA *select a total of six dishes*

Cold Dishes

Fresh Summer Rolls
Seared Tuna, Cucumber, Rice Wine Vinaigrette
Grilled Shrimp, Miso Mustard Soy Sauce
Julienne Vegetables, Ginger Edamame Dip
Beef Salad, Mango, Chili and Scallions
Thai Chicken Salad with Cashews

Hot Dishes

Wok steamed Dumplings to include:
Chicken Pot Stickers, Shrimp Dumplings, Edamame Dim Sum
Crispy Vegetable Spring Rolls,
Korean beef Skewers, Sriracha
Tiger Tear Chicken Skewer, Sweet Chili Sauce
Fried Thai Shrimp
Pork Belly Slider
Soy Sauce, Sambal Sauce, Chili oil

\$28 per guest

DIM SUM

Selection of:
Pan Fried Chicken Pot Stickers
Pork Sui Mei
Shrimp Har Gau Dumplings
Vegetable Spring Rolls

Sweet Chili Sauce, Soy Ginger Sauce
Sambal Sauce, Plum Sauce

\$20 per guest

PAD THAI

Chicken Pad Thai, Tofu Pad Thai
Vegetables, Rice Noodle, Pad Thai Sauce
Peanuts and Limes

\$24 per guest

Chef Attendant (1 per 75 guests) at \$100 each

RISOTTO

Porcini Mushroom Risotto, Port Syrup
Risotto Asparagus, Artichokes, Grilled Chicken
White Wine Saffron Risotto, Rock Shrimp, Fresh Basil
Sweet Pea and Prosciutto Risotto
Corn Risotto with Bay Scallops

Freshly Baked Focaccia
Freshly Grated Parmesan Cheese

\$25 per guest

Chef Attendant (1 per 75 guests) at \$100 each

PASTA

select two

Ricotta and Spinach Ravioli, Broccoli Rabe, Pancetta, Parmesan Sauce
Three Cheese Tortellini, Wild Mushroom Sauce
Penne Pasta, Pomodoro, Basil
Potato Basil Gnocchi, Sun-dried Tomatoes, Pesto Sauce
Black Truffle Ravioli, Green Asparagus, Champagne Sauce
Penne Pasta, Roasted Tomato, Black Olives, Capers
Grilled Italian Vegetables and Feta Cheese Orzo

Freshly Baked Focaccia
Freshly Grated Parmesan Cheese

\$25 per guest

Add Chicken or Shrimp \$5 per guest

Chef Attendant (1 per 75 guests) at \$100 each

PANINI

Prepared a la minute

Classic Cuban
Traditional Reuben
Grilled Vegetables, Olive Tapenade, Mozzarella
Serrano Ham and Manchego

\$23 per guest

Chef Attendant (1 per 75 guests) at \$100 each

ARGENTINEAN MIXED GRILL

Churrasco Steak, Short Rib
Argentinean Chorizo, Grilled Chicken Breast
Chimichurri Sauce

\$32 per guest
Chef Attendant (1 per 75 guests) at \$100 each

Add Grilled Mahi Mahi, Salmon or Lobster
\$8.00 per guest

SPANISH PAELLA

Spanish Saffron Rice
Sofrito, Mussels, Clams, Prawns
Chicken, Chorizo, Vegetables

\$26 per guest

EMPANADA

Selection of Beef, Chicken
Cheese Empanadas
Tomato Aioli, Cilantro Sour Cream

\$22 per guest

FROM THE CARVER

The following Stations require a Chef Attendant (1 per 75 guests) at \$100 each

Cedar Plank Salmon
Dijon Bourbon Glaze
Grilled Pita Bread
Cole Slaw
(Each Serves 25 Guests)

\$300 each

Roasted Turkey Breast
Rosemary, Cranberry Orange Relish
Sweet Corn Bread
(Each Serves 25 Guests)

\$250 each

Roasted New York Sirloin Strip
Cognac, Peppercorn Sauce
Gourmet Bread Basket
(Each Serves 25 Guests)

\$400 each

Five Spice Beef Tenderloin
Wild Mushroom Fondue
Sesame Brioche Rolls
(Each Serves 20 Guests)

\$400 each

Beef Skirt Steak
Yucca Fries
Chimichurri Sauce
(Each Serves 20 Guests)

\$300 each

Mojo Marinated Pork Loin
Sweet Plantains
Cuban Bread
(Each Serves 30 Guests)

\$350 each

“Caja China” Roasted Whole Pig
Spicy Cabbage, Cuban Rolls

(25 guests)

\$375 each

(50 guests)

\$600 each

SWEET BITES

All Stations served with Freshly Brewed Illy® Gourmet Coffee,
Decaffeinated Coffee & Assorted Teas

OVER THE TOP

Warm Chocolate Chip Cookies
Mint Chocolate S’mores, Chocolate Hazelnut Biscotti
Chocolate Dipped Strawberries, Chocolate Espresso Ganache Tart
Chocolate Peanut Butter Cake
Chef to prepare: Banana-Nutella Crepes
Mocha Drink (prepared either warm or cold)

\$28 per guest

Chef Attendant (1 per 75 guests) at \$100 each

PURE BLISS

Petit Four style Desserts
Assorted Shortbreads: Chocolate, Green Tea and Vanilla
Chocolate Truffles
Éclairs, Fruit Jellies, Miniature Cupcakes
Biscotti, Miniature Pastries
French Macaroons

\$22 per guest

CHOCOLATE FOUNTAIN

Chocolate Waterfall

Pound Cake, Rice Treats, Madeleines
Assorted Tropical Fruits and Strawberries
Homemade Flavored Marshmallows
Coconut Macaroons

\$20 per guest

CARNIVAL

Pina Colada, Watermelon, Sour Raspberry Cotton Candy
Individual Dessert Verrines
Churro Action Station, Dipping Sauces
Dulce de Leche, Spicy Chocolate, Tropical Fruit
Freshly Popped Popcorn
(to include popcorn machine)

\$25.00 per guest