

## **RECEPTIONS**

Host the Most Tasteful Reception

### ***Treasure Our Tiny Tastes***

#### **MINI CHEESEBURGERS**

bite size cheeseburgers topped with aged cheddar cheese, lettuce, tomatoes, red onions and our own secret sauce  
3.00 per piece

#### **MINI TUNA BURGERS**

fresh Ahi tuna topped with wasabi mayonnaise, pickle ginger and cucumber slaw on a sesame seed bun  
3.25 per piece

#### **MINI CRAB CAKE SANDWICHES**

on a miniature sesame bun topped with lemon aioli and shredded romaine  
4.00 per piece

#### **MINI LOBSTER ROLLS**

an East coast favorite...just bite sized  
3.50 per piece

#### **MINI HOT DOGS**

a cocktail party favorite...have your own mini hot dog with all the toppings  
3.50 per piece

#### **MINI PANINI SANDWICHES**

Choose from:  
grilled chicken with balsamic, mozzarella and plum tomato  
prosciutto and scamorza - truffle aioli, grilled vegetable and chèvre cheese - basil aioli  
wild mushroom and Brie  
3.50 per piece

#### **MINI CAESAR SALADS**

in Parmesan garlic crouton "bowl"  
2.50 per piece

### ***A Taste Of Elegance***

#### **COLD HORS D'OEUVRES**

**BASIL GRILLED SHRIMP WITH TOMATO CONFIT ON CRISPY FOCACCIA**  
3.75 per piece

#### **SEARED FOIE GRAS BLT CLUB**

on toasted focaccia with pancetta, field greens and plum tomatoes with truffle aioli  
4.00 per piece

#### **SMOKED SALMON BLINI**

Scottish smoked salmon on a mini blini with crème fraîche and caviar  
3.50 per piece

#### **STEAK AND POTATOES**

grilled and sliced filet mignon on a crisp potato gaufrette with Gorgonzola and red onion marmalade  
4.00 per piece

*All prices listed are not inclusive of customary 8.25 % sales tax and 18% service charge*

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### **HOT HORS D'OEUVRES**

#### **LOBSTER MASHED POTATO MARTINI**

accompanied by citrus infused chive oil  
4.00 per piece

#### **BASIL GRILLED SCALLOPS**

on grilled Italian bread with Chardonnay butter sauce and tomato confit  
3.75 per piece

#### **HOISIN GLAZED BABY LAMB CHOPS**

accompanied by our cilantro ginger vinaigrette  
4.00 per piece

#### **VOODOO SHRIMP**

spicy coconut fried shrimp with mango salsa  
4.25 per piece

### ***Add Some Fun and Excitement To Your Reception***

#### **CLASSIC SHRIMP "SHOOTERS"**

served with horseradish cocktail sauce  
3.50 per piece

#### **SMOKED SALMON "LOLLIPOPS"**

smoked salmon tartar with cream cheese on grissini bread sticks  
3.50 per piece

#### **HAM AND CHEESE "LOLLIPOPS"**

ham and cheddar on grissini bread sticks  
2.50 per piece

#### **BABY TWICE BAKED POTATOES**

with Parmesan, cream, chives and truffle oil  
3.00 per piece

#### **TUNA TARTARE "CONES"**

presented in a miniature savory ice cream cone with wasabi crème fraîche  
3.50 per piece

#### **SMOKED SALMON AND CAVIAR "CONES"**

presented in a miniature savory ice cream cone with chive crème fraîche  
3.50 per piece

#### **FIGS IN A BLANKET**

dried figs wrapped in pancetta and grilled with balsamic  
2.95 per piece

#### **POTATOES AND CAVIAR**

baby red potatoes topped with crème fraîche and caviar  
3.50 per piece

#### **CRAB STUFFED CREMINI MUSHROOMS**

3.00 per piece

#### **SUN-DRIED TOMATO MASCARPONE ON A POTATO "SPOON"**

3.00 per piece

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## **RECEPTIONS**

*Viva Italia...celebrate Italian style and invite your guests to*

### **MANGIA MANGIA**

#### **DESIGNER PIZZAS**

*Please choose from the assortment of our favorite thin crust pizzas:  
tomatoes, basil and provolone, wild mushrooms, prosciutto and Parmesan  
caramelized onions, fennel and gorgonzola, al quattro formaggi - four cheeses  
duck sausage and chevre, grilled in-season vegetables with mozzarella*

2.50 per piece

*Pizzas are cut into 6 pieces*

#### **BRUSCHETTE D'ITALIA**

*Choose from the selection of our flavorful bruschette served on grilled garlic crostini:*

tomato basil with Parmesan and virgin olive oil  
kalamata olive tapenade with chevre  
roasted wild mushrooms with gorgonzola  
oven-dried tomatoes with aromatic herbs and Romano  
caramelized onion with taleggio, prosciutto and mascarpone

2.50 per piece

#### **ANTIPASTI ASSORTITI**

prosciutto wrapped asparagus  
pecan raisin crostini with poached pears and gorgonzola  
goat cheese and caramelized onion tart, braised leek and walnut tart with cabrales

2.50 per piece

#### **PACIFIC RIM**

*Coastal Culinary Creations*

#### **SUSHI and SASHIMI**

an assortment of spicy tuna rolls, California rolls and salmon rolls with various sashimi including  
shrimp, tuna and yellowtail accompanied by wasabi soy sauce and pickled ginger

3.50 per piece

#### **SHRIMP, CHICKEN OR BEEF SATAY**

Thai peanut dipping sauce and sweet chili garlic sauce

3.00 per piece

#### **CRISPY POT STICKERS**

filled with pork, ginger, green onions and cilantro served with a sweet chili dipping sauce

3.00 per piece

#### **ASIAN TUNA SASHIMI**

cucumber kim chee, sweet red chili sauce and wasabi crème fraîche garnished  
with tobiko caviar presented on wonton crackers

3.50 per piece

#### **SHRIMP SHU MAI**

steamed Asian dumplings accompanied by sweet soy sauce and chili garlic sauce

3.00 per piece

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**HORS D'OEUVRES STATIONS**  
*A little bit of something for everyone*

**SUSHI TABLE**

our sushi bar features spicy tuna rolls, California rolls, salmon rolls and assorted sashimi presented with wasabi, soy sauce and pickled ginger

MARKET PRICE

**THE ULTIMATE SHELLFISH BAR**

fresh shellfish presented on ice featuring colossal shrimp, cracked crab, poached lobster and fresh cut lemons

MARKET PRICE

**BRUSCHETTE D'ITALIA**

tomato basil with Parmesan and virgin olive oil  
kalamata olive tapenade with chèvre  
roasted wild mushrooms with gorgonzola  
oven-dried tomatoes with aromatic herbs and Romano  
caramelized onion with taleggia  
prosciutto and mascarpone

675.00

**FARMHOUSE AND ARTISAN CHEESE TABLE**

with an assortment of fresh seasonal fruit, lavosh crackers and flat breads

625.00

**FARMER'S MARKET CRUDITE**

spinach and roasted garlic dip, ranch dip and chili lime crema

375.00

**ASIAN CELEBRATIONS**

bamboo steamers and woks filled with an assortment of spring rolls, pot stickers and shu mai accompanied by plum sauce, Chinese mustard and sweet soy glaze

375.00

**SOUTH OF THE BORDER TABLE**

featuring our signature barbecue brisket quesadillas, grilled vegetable quesadillas, tri-colored tortilla chips with spicy red salsa, tomatillo salsa and salsa fresca

448.00

**ICED CEVICHE BAR**

a trio of Ceviche including shrimp ceviche Veracruz, scallop ceviche Yucatan and snapper ceviche Diablo presented on ice accompanied by crisp tortillas and crackers (with ice carving)

425.00

*All hors d'oeuvres stations are priced for 50 people*

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