

# Banquet Cocktail Reception

## Butlered Hors d'Oeuvres

Your Choice of Six

Smoked Salmon Tortilla with Sundried Tomato and Herb Cheese  
Coney Island Franks with Dijon Mustard  
Lobster and Crab Vol-au-vent with Brandy Cream Sauce  
Crispy Coconut Shrimp with Coconut Rum Lemongrass Sauce  
Greek Pizza with Feta, Olives and Sundried Tomatoes  
Teriyaki Salmon Skewer with Orange Horseradish Sauce  
Parmesan Crusted Chicken with Alfredo and Honey Mustard  
Broccoli Rabe and Sausage Stuffed Mushrooms with Asiago Cheese  
Tuna Tempura with Soy Orange and Honey Cumin Dipping Sauces  
Mini Crab Cakes and Roasted Pequillo Pepper Rémoulade  
Bacon Wrapped Scallops with Hoisin BBQ  
Wasabi Tuna Crisps with Chuka Rice  
Port Glazed Duck with Dried Fruit Chutney  
Spinach and Mushroom Pies  
Spicy Lobster and Jicama Rolls  
Beef and Scallion a la Plancha  
Lamb Loin with Olive and Pepper Compote  
Chilled Tuna and Mango Spring Rolls with Wasabi Soy Sauce  
Poached Shrimp with an Avocado Papaya Salsa  
Mini Duck Prosciutto and Brie Monte Cristos with Lingonberries  
Chicken and Cheddar Quesadillas with Guacamole and Salsa  
Shrimp Tempura with Sweet Chili Sauce

## Additional Enhancements

### Sauté Stations

Penne with Wild Mushrooms, Spinach and Sundried Tomato Pesto  
Asian Stir Fry with Chicken, Shrimp and Lo Mein  
Spicy Crab and Cod Cakes with Avocado Corn Salsa  
Orecchiette with Sweet and Hot Sausage, Peas and Garlic Oil  
Farfalle with Morels, Asparagus and Truffle Butter

### Carving Stations

Baked Fleur De Lie Ham with Honey Mustard and Brown Sugar Glaze  
Roast Tenderloin of Beef with Roasted Shallot Sauce  
Breast of Turkey with a Fresh Cranberry and Fruit Compote  
Mustard and Herb Crusted Rack of Baby Lamb  
Roast Sirloin of Beef with Merlot Sauce  
Marinated Flank Steak

### Raw Bar

### Tuscan Display

prices are per person plus 7% sales tax & 19% gratuity