

# Banquet Cocktail Reception

## Butlered Hors d'Oeuvres

Your Choice of Six

Steak House Sirloin and Frites  
Sushi Tuna Tartar with Watermelon Radish Relish and Wasabi Roe  
Wild Mushroom Spanakopita  
Shrimp Tempura with Sweet Chili Sauce  
BBQ Pulled Pork with Cilantro Corn Puffs  
Smoked Salmon and Asparagus Mini Quiche  
Poached Pear and Walnut Pillows with Brie Fondue  
Mini Portobello, Mozzarella, and Roasted Pepper Pizza  
Falled Crab Souffles with Roasted Corn and Andouille Sausage  
Tamarind Lacquered Sea Scallops and Papaya Salsa  
Jerk Chicken, Jicama and Mango Spring Rolls  
Duck and Fig Rilette with Beet Greens and Balsamic Syrup  
Vol-au-vent of Lobster and Crab Bouillabaisse  
Shrimp Margarita with Roasted Pablano Pineapple Chutney  
Honey and Sherry Roasted Lamb Loin with an Olive Pepper Compote  
Lemon Lobster Salad with Roasted Artichoke Hearts  
Coney Island Franks and Dijon Mustard  
Saffron Rissotto Telephono with Osso-Bucco Ragù  
Grilled Chicken Quesadilla with Pepper Jack Cheese and Salsa Cruda  
Shrimp and Shiitake Rolls with Ponzu  
Crab Purse with Ancho-Chili Remoulade

## 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