





# GLAMOROUS PACKAGE



## COCKTAIL RECEPTION

### *Passed Hors D'oeuvres*

**Fusion Shrimp Spring Rolls**

*sweet chili garlic dip*

**Pigs in a Blanket**

**Bruschetta Crostini**

**Spiced Potato & Peas Samosa**

*yogurt and mint dip*

## COCKTAIL RECEPTION

### *Stationary Hors D'oeuvres*

**Trio of Dips with Crudite**

*signature hummus, babaganoush,  
mediterranean salsa*

**Artisanal Cheese Board**

*Assorted domestic and imported cheese, savory  
spreads, dried fruits and nuts, seasonal fruits  
served with assorted crackers*

## BUFFET DINNER

### *Entrees*

**Seared Salmon**

*brown butter sauce*

**Chicken with Mushroom Duxelle**

**Pasta Primavera**

### *Salad*

**Mediterranean Salad**

*romaine heart, tomatoes, cucumbers, peppers  
onions, carrots, olives, feta cheese served with  
red wine vinaigrette and meyer lemon dressing*

### *Sides*

**Grilled Seasonal Vegetables**

**Roasted Herb Potatoes**

**Rice Pilaf**



# LUXURIOUS PACKAGE

## COCKTAIL RECEPTION

### *Passed Hors D'oeuvres*

#### **Mini Crab Cakes**

*sriracha aioli, baby herbs*

#### **Mini BBQ Chicken Tacos**

*guacamole, salsa, radish*

#### **Mini Beef Kebabs**

*cherry tomato, pepper, onion*

#### **Truffle Mac 'n Cheese Bites**

## COCKTAIL RECEPTION

### *Stationary Hors D'oeuvres*

#### **Crostini Bar**

*chopped tomatoes and basil,  
mozzarella pesto, olive tapenade*

#### **Golden Beet Salad**

*goat cheese and hazelnut*

#### **Antipasto Platter**

*imported and domestic cheese, cured meats,  
mixed olives, marinated vegetables and pickles*

## BUFFET DINNER

### *Entrees*

#### **Chicken Beurre Blanc**

#### **Branzino**

*lemon caper sauce*

#### **Fillet Mignon**

*port reduction*

#### **Fettucine Champignon**

### *Salad*

#### **Grilled Peach Salad**

*baby arugula, roasted corn, cherry tomatoes,  
blueberries, walnuts, grilled peaches*

### *Sides*

#### **Roasted Seasonal Vegetables**

#### **Potato Gratin**

#### **Rice Pilaf**

# GRAZING PACKAGE

## COCKTAIL RECEPTION

### *Passed Hors D'oeuvres*

#### **Tuna Tartare**

*wasabi nori cracker, pickled mustard seed, nasturtium*

#### **Smoked Salmon**

*mascarpone*

#### **Chicken Meatball**

*vermont maple, maldon pretzel, whole grain mustard*

#### **Beef Brisket**

*roots, béarnaise, burnt end crumble*

#### **Roast Chicken Vol-au-vent**

*seasonal mushroom, peas, herbs*

#### **Argentinian Skirt**

*cilantro, corn chip, heirloom tomato*

#### **Zucchini Fritters**

*three onion marmalade, ricotta*

### *Taqueria Station*

**Camarones** (Grilled Shrimp)

**Barbacoa** (Fire Roasted Beef)

**Pollo Veracruzano** (Veracruz Spiced Roasted Chicken)

### *Dim Sum Station*

**Shitake Spring Rolls**

*hoisin chili sauce*

**Shrimp Shu Mai**

*effervescent plum sauce*

**Steamed Pork Belly Buns**

*shoyu lemongrass sauce*

**Chicken & Scallion Dumpling**

*tamarind sauce*

### *Pasta Station*

**Burrata Stuffed Ravioli**

*hazelnut, kale pesto, parmesan*

**Reginetti Al Bianco**

*white asparagus, oyster mushroom, fresh ricotta, artichoke, romano cheese*

**Chiratta Alla Putanesca**

*olive, anchovies, caper, black garlic, roasted peppers*



# ROYAL PACKAGE

## COCKTAIL RECEPTION

### *Passed Hors D'oeuvres*

#### **Pan Seared Scallops**

*spicy yuzu-lime dressing, fresh herbs*

#### **Mini Beef Wellington**

#### **Baby Lamb Chops**

*chimichurri sauce*

#### **Pear and Brie Crostini**

*strawberry rhubarb jam, fresh mint*

## COCKTAIL RECEPTION

### *Stationary Hors D'oeuvres*

#### **Dim Sum**

*shrimp shumai, vegetable spring roll,  
chicken dumpling, beef satay*

#### **Assorted Sushi & Sashimi**

*pickled ginger, wasabi, soy sauce, spicy mayo*

#### **Toasted Barley & Edamame Salad**

*red cabbage, kale, sesame seeds*

#### **Assorted Summer Rolls**

*shrimp, vegetable, avocado*

## SEATED DINNER

### *First Course*

#### **Watercress Salad**

*Roasted beets, cherry tomatoes, roasted corn,  
blackberries*

### *Second Course (Choose 2)*

#### **Cornish Game Hen**

*Adirondack Potatoes, Roasted Vegetables*

#### **Halibut**

*Lemon Butter Broth, Agave Glazed Heirloom  
Carrots, Celery Root Puree*

#### **Fillet Mignon Port Reduction**

*Cippolini Frites, Truffle mash*

#### **Fresh Ravioli**

*(Silent Vegetarian Option)*

### *Third Course*

#### **Hazelnut Ganache**

*Bourbon, Ginger Snap*