

Menu

COCKTAIL RECEPTION MENU

Your choice of 5 Passed Butler Style

CHICKEN FRANCAISE EGG ROLL

Francaise Style Chicken Breast
within an Egg Roll

Accompanied by a Rich Lemon Dipping Sauce

BOLOGNESE EGG ROLL

A rich Meaty Homemade Red Sauce
within an Egg Roll

BRUSCHETTA

Marinated Vine-Ripe Tomatoes, Fresh Basil,
Garlic Cloves & Diced Onions on Italian Crostinis

SPRING ROLL

Traditionally prepared and stuffed with fresh
Julienned Vegetables

KOBE SLIDER

Kobe Beef Patties placed on 3 individual buns,
each uniquely flavored

ITALIAN MEATBALLS

Traditional Italian Meatballs served with Tomato
Sauce

SESAME POPPY FRANKS IN BLANKETS

Poppy & Sesame Seed Encrusted Franks in
Phyllo Dough Pastry

Served with Chinese mustard

CRAB CAKE

Panko Crusted Maryland Crab Cakes served with
a Wasabi Aioli

SWEET AND SOUR CHICKEN

Chicken with a Sweet and Sour Sauce

CHICKEN SATE

Marinated skewers of Chicken, with a Succulent
Dip

VEGETABLE PESTO DIM SUM

An assortment of Vegetarian Dim Sum served
with a Fresh Pesto

ANTI PASTA SUSHI ROLL

Assorted Italian meats accompanied with
Artichoke Hearts, Roasted Red Peppers, and
Fresh Mozzarella Drizzled with Extra Virgin Olive
Oil and served with Balsamic Vinegar

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TUNA TATAKI WONTONS**

Sesame Crusted Tuna Pan served Raw on a wonton with Avocados, Green Onions, Low Sodium Soy, and a Wasabi Aioli

CHINESE LAMB CHOPS**

Lamb chops topped with a Sweet Chinese mustard

CLAMS OREGANATA**

Local Harvested Clams with Panko Bread Crumbs, Fresh Garlic Cloves, Chopped Parsley & Paprika in a Zesty Lemon Sauce.

ZEN DUCK**

Chilled Duck Breast marinated with sweet Asian Spices, Caramelized Onions and Golden Raisins, served on a Crispy Wonton wafer

PLATTER MENUS

FRUIT PLATTER

A beautiful display of Seasonal Fresh Fruit including Berries, Melons, Pineapple and more

CRUDITÉS PLATTER

Celery, Carrots, Cherry Tomatoes, Broccoli, Cauliflower and Assorted Seasonal Vegetables Served with a Variety of Dipping Sauces

GOURMET CHEESE PLATTER

Assorted Selection of the Finest Cheeses from around the world, Served with Crackers and Flat Breads

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TUNA TATAKI PLATTER

Sesame Crusted Ahi Tuna layered on top of a bed of Baby Field Greens mixed with Avocados, Mandarin Oranges and Crispy Wontons served with Ginger Sesame Dressing

ANTIPASTI SUSHI ROLL PLATTER

Fresh Mozzarella rolled with Prosciutto, Fire Roasted Red Peppers, Fresh Basil, Vine Ripe Tomatoes and an Olive Tapenade

ZEN DUCK PLATTER

A chilled Crispy Skin Duck Breast on a Fresh Wonton layered with a Thai Chili Sauce, topped with Golden Raisins and Caramelized Onions

STATIONS

(Attendant Fee per Station)

PASTA STATION

Assorted pastas with choices of marinara, a la vodka & basil sauces

FLAT BREAD STATION

(Min of 25 Guests)

Fresh baked Focaccia Flat Breads topped with our Very Unique Combinations...

KUNG PAO CHICKEN

Marinated Chicken with Peanuts, Zucchini, Carrots, Celery and Fire Roasted Red Peppers

THAI SKIRT STEAK

Skirt Steak with Sautéed Caramelized Onions and a Thai Peanut Sauce

CLASSIC ITALIAN

Fresh Tomato Sauce, Fresh Garlic, Basil and Mozzarella Cheese

SUSHI STATION

(Attendant Fee)

Assortment of California rolls & sushi favorites

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CARVING STATIONS

(Min of 25 Guests)

SALMON EN CROUTE

Salmon in a light golden puff pastry

ROAST TURKEY BREAST

Served with garlic & peppercorn gravy

ROAST FILET OF BEEF

Served with an onion and garlic jus

*Platters and Stations Cannot Be Purchased Separately and Must be Accompanied by a Cocktail Menu or Dinner Menu