



## Cocktail Reception

### BUTLERED HORS D'OEUVRES (choice of five cold and five hot hors d'oeuvres)

#### Cold Fish Selections

Spiced, Crusted Ahi Tuna on Rice Cracker  
Tartare of Fresh and Smoked Salmons with Cucumber on Pumpnickel  
Ahi Tuna Tartare on Japanese Porcelain Spoons, Ginger Lime Dressing  
Ceviche of Jumbo Diver Sea Scallops on Japanese Porcelain Spoons  
Miniature Smoked Salmon Napoléon, Vodka Crème Fraîche and Sevruga Caviar  
Jumbo Lump crabmeat Salad with Papaya, Seven Grain Bread  
Jumbo Gulf Shrimp, Cocktail Sauce

#### Cold Meat & Poultry Selections

Traditional Steak Tartare on Toast Points  
Prosciutto and Melon Purse  
Asparagus, Prosciutto and Goat Cheese Roulade  
Beef Carpaccio on French Baguette, Black Truffle Aioli  
Duck and Wild Mushroom Rilette, Toasted French Baguette  
Roasted Chicken and Apple Salad on Belgian Endive  
Herbed Chicken and Goat Cheese Roulade, Peppered Brioche

#### Cold Vegetarian Selections

Tomato Bruschetta  
Wild Mushroom Bruschetta  
Herbed Goat Cheese and Blueberries, Seven Grain Bread  
Tomato and Buffalo Mozzarella with Basil, Rosemary Focaccia

#### Hot Fish Selections

Maryland Crab Cake, Lemon Mustard Sauce  
Fresh and Smoked Salmon Cake, Black Olive Tapenade  
Lobster, Wild Mushroom and Leeks in Phyllo Triangle  
Jumbo Lump Crab Spring Roll, Mango Salsa  
Jumbo Gulf Shrimp Skewer, Sauce Piquante  
Spicy Lobster Taco with Avocado and Cilantro  
Lobster and Vegetable Spring Roll, Plum Sauce  
Goujonnette of Boston Sole, Sauce Gribiche  
Crabmeat and Corn Fritter, Mango Salsa

#### Hot Meat and Poultry Selections

Wild Mushroom and Risotto Cakes, Tomato Coulis  
Brie en Croûte  
Spanakopita  
Miniature Quiche

## **PREMIER LEVEL**

### **Cold Fish Selections**

Tartare of Three Salmons in Taro Root Cone, North American Caviar and Crème Fraîche,  
Smoked Salmon Rosette with Crème Fraîche, Purple Potato Crouton  
Lobster Medallion on Fried Plantain Chip with Mango Salsa  
Smoked Sturgeon and Caviar on Seven Grain Bread  
Sevruga Caviar with Crème Fraîche, Potato Crouton

### **Cold Meat and Poultry Selections**

Napoléon of Black Truffled Foie Gras Mousse  
Terrine of Foie Gras, Port Glaze on Walnut Raisin Bread

### **Hot Fish Selections**

Jumbo Coconut Shrimp. Light Ginger Curry Sauce

## **SEAFOOD STATION OPTIONS**

### **Smoked Salmon and Gravlax**

Scotch Salmon with Capers, Onions, and Wrapped Lemon Halves  
Pumpernickel Tartines, Sauce Vert and Dill Mustard

### **Smoked Fish Station**

Salmon, Sable and Sturgeon with Capers, Onions and Wrapped Lemon Halves  
Pumpernickel Tartines, Sauce Vert and Dill Mustard

### **Pyramid of Jumbo Ice Shrimp**

Served with Traditional Mustard Sauce and Wrapped Lemon Halves

### **Lobster en Bellevue Display & Lobster Medallions**

### **Oysters & Clams**

Clams and Oysters Shucked at the Buffet with Wrapped Lemon Halves, Oyster Crackers and  
Fresh Horseradish, Mignonette and Cocktail Sauces

### **Raw Bar**

Large Iced Shrimp, Lobster Medallions, Alaskan Crab Claws, Clams and Oysters With Wrapped Lemon Halves,  
Oyster Crackers, Fresh Horseradish, Mignonette and Cocktail Sauce

### **Caviar Station**

Beluga, Osetra and Serug Caviars, Chopped Egg, Onion, Crème Fraiche and Capers with Warm Blinis

### **Sushi**

A variety of Sushi and Sashimi

### **Seared Spiced Ahi Tuna**

Sliced and Served with Wasabi Mayonnaise and Served on Rice Crackers

## **SPECIALTY STATION OPTIONS**

### **Dim Sum**

Assorted Chicken, Pork and Shrimp and Vegetarian Selections with Chinese Mustard, Plum and Hoisin Sauces

### **Peking Duck**

Peking Duck with Cucumber, Scallions and Hoisin Sauce

### **Tuscan Display**

Lentil Salad, White Bean Salad, Baby Artichoke Salad, Mushrooms à la Grèque, Marinated Seafood Salad,  
Grilled Jumbo Asparagus, Assorted Grilled Vegetables, Prosciutto Display with Melon, Sliced Beefsteak  
Tomato with Buffalo Mozzarella, Selection of Imported Italian Cold Cuts and Cheeses,  
Oven Roasted Tomatoes and Grilled Marinated Portobello Mushroom

### **Pasta**

**(choice of two pastas and two accompanying sauces)**

Pastas: Penne, Fettuccini, Fusilli, Rigatoni, Bowtie, Orechietti

Sauces: A La Vodka, Carbonnara, Tomato and Basil, Primavera, Pesto, Sun Dried Tomato & Grilled Chicken, Wild Mushroom

Served with Parmesan Cheese, Freshly Ground Black Pepper

### **Carving Station**

Roasted Glazed Turkey with Fresh Biscuits and Cranberry Orange Compote

Roasted Filet of Beef with sliced French Baguettes, Béarnaise, Horseradish or Bordelaise Sauce

Glazed English Ham with Fresh Biscuits, Assorted Mustards and Madeira Sauce