

Sample Cocktail Reception Menu

Cold Hors d'oeuvres

American Grinnell Caviar
with Corn Blini and Chive Crème Fraîche

Lobster Salad with Celery and Lemon Aioli

Sea Scallop Ceviche with Corn and Sea Beans

Seared Tenderloin of Beef with Chipotle Sauce and Pickled Red Onion

Poached Shrimp with Lemongrass, Ginger and Sweet Chili Sauce

Mini BLT with Smoked Bacon and Chive Mayonnaise

Poached Lobster with Snow Peas and Compressed Watermelon with Ginger

Hand-Rolled Assorted Sushi
with Pickled Ginger, Wasabi and Soy Dipping Sauce

Citrus-Cured Gravlax with Marinated Jicama and Cucumber Cylinders

Shaved Prosciutto
with Fresh Mozzarella and Roasted Pepper Salad

Grilled Chicken Wrapped in Smoked Tennessee Ham
and Pickled Peach Dipping Sauce

"Speakeasy" Steak Tartare on Toasted Boule

Foie Gras Mousse on Raisin Toast with Blackberry

Tuna Tartare with Scallions on Taro Root Chip

Artichoke and Goat Cheese Terrine Cubism with Spicy Olive and Basil

Smoked Salmon on Bagel Chip with Caper Cream Cheese and Chives

Cherry Tomato and Mozzarella Napoleon with Basil and Aged Balsamic

Cocktail Reception

Hot Hors d'oeuvres

Wild Mushroom Pinwheel with Chive and Parsley Sauce

Mini Burger

Tempura Rock Shrimp with Wasabi and Spicy Mayonnaise

Chicken Hash in Pastry Shell

NYC Style Pig in a Blanket with Sauerkraut and Mustard

Crispy Maryland Crab Cake with Dijonnaise and Lemon

Herbed Baby Lamb Chops with Blackberry Vinegar Sauce and Mint

Pulled Pork Sandwich with Tamarind Barbecue Sauce and Pickles

Spicy Panko Shrimp Sphere with Soy Aioli

Parmesan Cheese Straws

Peking Duck Egg Roll with Napa Cabbage,
Shiitake Mushrooms and Chive Sauce

Vegetable Spring Roll with Sweet and Sour Sauce

Sautéed Gulf Shrimp Potsticker with Chili Mango Sauce and Shaved Scallions

Crispy Chicken with Peach and Cracked Pepper Dipping Sauce

Goat Cheese Soufflé with Chive

Lobster Quesadilla

Bacon-Wrapped Sea Scallop with Lemon and Green Pea Sauce

[Please select eight]

*All Selections Served with Freshly Baked Turkey and Ham Carved in Room *