

BUTLER PASSED HORS D'OEUVRES

PLEASE SELECT FOUR COLD

SALMON TARTARE

Dill Crème Fraiche on Toasted Black Bread

MUSHROOM, TOMATO & OLIVE BRUSCHETTA

Shaved Parmigiano

PORT WINE INFUSED FOIE GRAS TERRINE

Toasted Pumpernickel and Brandied Cherries

TUSCAN TOAST

Goat Cheese, Red Pepper, Spinach and Artichoke

MASCARPONE, DATES & LEMON ZEST

Multi Grain Toast

SMOKED TROUT SALAD

Granny Smith Apples on Taro Chips

MUSTARD CRUSTED BEEF TENDERLOIN

Roasted Shallot Marmalade

SPICY TUNA TARTARE

Japanese Sesame Cracker

FRESH ASSORTED SUSHI ROLLS

And/Or Vegetable Rolls

CHICKEN SALAD

Muscat Grapes and Pecans on Belgian Endive

SMOKED SALMON CREPE ROLL

Lemon Mascarpone

PLEASE SELECT FOUR HOT

CRISPY VEGETABLE SPRING ROLL

Miso Dressing

HERB & GARLIC ROASTED LAMB LOLLIPOPS

Port Wine Glaze

CHILE LIME SALMON SATAY

Mahogany Lacquer

LUMP CRAB & SHRIMP CAKE

Orange & Rosemary Aioli

DEEP FRIED SHRIMP SHUMAI

Sweet & Spicy Chili Sauce

SPANAKOPITA

Freshly Baked Spinach and Feta with Pomodoro Sauce

BATTERED FROG LEGS

Chipotle Remoulade

COCONUT & SESAME SKEWERED CHICKEN

Orange Sauce

MOROCCAN SPICED LAMB KABOB

Lemon Minted Yogurt Sauce

CRISPY KOREAN BBQ SESAME BEEF

LOBSTER EMPANADA

INTERNATIONAL STATIONS SELECTION

Please select 3 Items per Station

ITALY

Baskets of Pizelles with Artichokes, Prosciutto, Tomatoes, Zucchini, & Pecorino Cheese

Porcini Mushroom Risotto served with Spicy Broccoli Raab

Creamy Roasted Garlic and Mascarpone Polenta

Roasted Branzini with Roma Tomatoes, Fresh Basil, and Fresh Garlic

Pasta Fagioli - White Bean, Pasta, and Prosciutto Soup

Torta Panzanella

*Roasted, Smoked and Marinated Vegetables on Herbed Polenta
Drizzled with Balsamic Glaze and Basil Oil*

Crisp Gnocchi with Pomodoro Sauce and Toasted Oregano Oil

Veal Sautéed with Sage and Prosciutto with a Caper Butter Sauce

Steamed Sea Bream in a Lemon Garlic Parsley Butter Sauce

Arugula Salad with Gorgonzola and Poached Pears

Braised Escarole with Garlic and Balsamic Vinegar

Latin America

Tomato & Avocado Salad

Paella Valenciana with Chicken, Chorizo, Shrimp, Clams and Mussels

Arroz Con Pollo

Pernil (Roast Pork)

Arroz Morro (Rice with Black Beans)

Tostones (Fried Plantains)

GREECE

Taramasalata – Blend of Puréed Fish Roe served with Flat Bread

Dolmades – Rice and Feta stuffed Grape Leaves

Koftea – Spicy Lamb Patties served with Onion Mint Salad

Falafel – Fried Chickpea Fritters with Red Pepper Sauce

Moussaka – Layers of Braised Lamb and Eggplant

Spanakopita – Spinach and Feta baked into a Flaky Pie Crust

Lamb Kabobs – A Traditional Lamb Skewer with Onions and Peppers

Sautéed Garlic Spinach

Spicy Lemon Rice

THE MIDDLE EAST

*Leg of Lamb Roasted with Moroccan Spices
Garnished with Zucchini, Yellow Squash, and Carrots*

Tomato, Chickpea and Lentil Salad with Mint

Fresh Farmer's Cheese with Tarragon, Scallions, and Walnuts

Curried Goat with Spicy Mango Chutney

Kabobs of Saffron Marinated Salmon

Chicken Bisteeya in Pastry drizzled with Honey

Baked Tomatoes with Cumin, Raisins and Olive Oil

Spinach, Almond, Olive and Cheese Tarts

Fresh Fruit Macerated in Honey and Madagascar Vanilla

CHINA

Stir Fried Shanghai Noodles with Duck, Carrot, Celery and Snow Peas

Moo Shoo Pork with Scallion Pancakes and Plum Sauce

Yin-Yang Red and White Shrimp Stir Fry Rice

Twice Cooked Crispy Noodles with Garlic Braised Pork

Soy Sauce Braised Chicken, Eggs and Livers garnished with Dried Oranges

Salt Baked Chicken stuffed with Seaweed

Salt and Pepper Crispy Calamari with Iceberg Lettuce

Roasted Suckling Pig with a Sweet Sacha Sauce

Rainbow Noodles with Assorted Meats in Sesame Rice Vinegar

Steamed Sea Bass with Soy Vinaigrette

T-bone Steak with Garlic and Broccoli

Hunan Lake Perch with Garlic and Spicy Pickled Vegetables

MEDITERRANEAN

Market Fish of the Week

Platters of Crisp Calamari with Saffron Aioli

Fennel and Orange Salad with Basil Vinaigrette

Grilled Asparagus and Olives with Fried Chickpeas and Sea Salt

Marinated Roasted Peppers and Herbed Feta

Paella Valenciana with Chicken, Chorizo, Shrimp, Clams and Mussels

Salt Cod Fish Cakes with Tapenade and Fried Oregano

Roulades of Eggplant Stuffed with Dates, Rice and Goat Cheese

SPAIN

Shellfish Polenta with Chorizo Sausage and Saffron Aioli

Tomato Gazpacho

Black Bean Soup served with Aged Sherry Wine

Air Dried Spanish Meats and Cheeses

Braised Rabbit with Pinto Beans in a Light Roast Tomato Relish

Bacalao with Roasted Potatoes

Grilled Mackerel Romesco with Almonds, Tomato and Red Peppers

Ceviche of Scallops, Shrimp, and White Flesh Fish with Crispy Bread

Braised Zucchini, Squash, Onions, Olives and Tomatoes

Marinated Squid and Anchovies with Roasted Red Peppers

GERMANY

Pickled Herring served with Black Bread and Sour Cream

Red Cabbage cooked with Cinnamon and Apples

Assorted Wursts with Sauerkraut and Dusseldorf Mustard

Ginger Snap Spaetzle, Sautéed Golden Brown

Liver Dumpling Soup

Jagerschnitzel Sauté of Veal and Forest Mushrooms

*Braised Roulade of Thinly Sliced Beef
Rolled with Bacon and Onions*

Crackling Pork Shank with Spicy Apple Sauce

Smoked Pork Chop with Sauerkraut and Boiled Potatoes

Baked Brie and Mixed Greens with Poached Pears

ADDITIONAL RECEPTION MENU ITEMS

INTERNATIONAL CHEESE DISPLAY

*Caciocavallo, Toscana, Shropshire Blue, Idiazabal,
Artisanal Manchego, Esrom, Fontina Val d'Aosta, & Mahon
Or
Appenzeller, Sage Derby, Pont L'Eveque, Roncal & St. André
Each served with Crackers, Biscuits, Toasts & Fruit Garnish*

FRESH CRUDITE DISPLAY

Served with Herb Crème Fraîche and Tomato Pesto

PASTA STATION

*Gnocchi, Orecchiette, Rigatoni, Gemelli and Fusilli Pastas with your Choice of 2 Sauces
Marinara, Saffron Cream, Pesto, Mushroom Truffle or Roasted Red Pepper Cream
Served with freshly Grated Parmesan Cheese, Parmesan Toasts & Assorted Breads*

CHILLED SEAFOOD STATION

Jumbo Gulf Shrimp

Cherrystone or Littleneck Clams

Bluepoint Oysters

Snow Crab Claws

Smoked Salmon Lollipops

Cocktail Sauce, Ginger Cream, Capers, Onions, Lemon Halves & Bread Sticks

CARVING STATIONS

Roasted Sirloin of Beef with Three Peppercorn Sauce

Filet of Beef with Black Truffle Sauce

Gremolata Roasted Rack of Veal, Orange Thyme Jus

Roasted Leg of Lamb with Preserved Lemon Sauce

Whole Stuffed Baby Lamb with Coriander Jus & Basmati Rice

CAVIAR STATION

Beluga, Osetra & Sevruga

Served with Chopped Egg, Onion, Blini & Toast Points

ADDITIONAL DESSERT SELECTIONS

Assorted Petits Fours

Mini Fruit Tarts

Italian Butter and Fancy Cookies

BEVERAGE OPTIONS

*Premium Open Bar
Wine, Beer, Soda, Juice
Wine, Soda, Juice
Beer, Soda, Juice
Soda, Juice
Bar Set-Up*