

# Hors D'oeuvres Reception

*Daytime Reception: (8 pieces per person)*

*Evening Reception: (12 pieces per person)*

## Butler-Passed Hors D'oeuvres

California Rolls

Hot Wings tossed in Habanero Mango Sauce, Bleu Cheese Dip

Veal Meatballs with Romesco

Coconut Shrimp with Tropical Salsa

Spring Rolls with Hot Chinese Mustard

Tempura Vegetables with Soy Sauce (Stationed)

Mushrooms stuffed with Crabmeat or Brie and Spinach

Mini Potato Pancakes with choice of Applesauce or Truffle Aioli

Vegetable Pot Stickers

Chicken or Beef Satay with Thai Peanut Sauce

Bruschetta with Tomato and Basil

Vegetable Quesadillas, Cilantro Sour Cream, Salsa Fresca

Antipasto Skewer with Artichoke, Kalamata Olive, Sundried Tomato, Bocconcini

Roasted Pear, Phyllo Pecan Cracker, Cabrales Cheese

Watermelon Cube, Aged Balsamic, Italian Soft Cheese

Soup Shots (choice of two): Asparagus Veloute, Butternut Squash, Tomato Cream, and Ginger Carrot Puree

### Premium Hors D'oeuvres:

Swordfish Ceviche Spoons

Prosciutto-Wrapped Sea Scallop

Rosemary Lamb Lollipops

Lobster BLT Bites

Grilled Rib Eye Skewer

*Rubbed with Latin spices, served with chimichurri*

Tuna Tartar Cone

*With Tobiko Caviar*

Fingerling Potato

*Crème Fraiche & Sturgeon Caviar*

Jumbo Shrimp Cocktail Cups

*With horseradish cocktail sauce*

## Displayed Hors D'oeuvres

(Additional Cost)

-Minimum 50 guests for each-

### **Fruit Platter**

*With Honey Poppy Seed Dip*

### **Domestic & Imported Cheese Display**

*With Assorted Crackers*

### **Crudité Display**

*Raw Seasonal Vegetable Display with Assorted Dips*

## Carving Station

(Additional Cost)

-Minimum 50 guest requirement-

A delightful enhancement to your reception, carved to order by our uniformed Chef

*All Carved items are served with fresh baked breads & complementary condiments*

### **Prime Rib**

*Served with Au Jus and Creamy Horseradish*

### **Homemade Corned Beef**

*Served with B.B.Q. Sauce*

### **Roasted Pork Loin**

*Served with Apple Gastrique Sauce and Blueberry Port Wine Sauce*

### **Whole Boneless Turkey**

*Served with Gravy and Cranberry Sauce*

Charge is required for each carver needed

---

Room set-up fees may apply. Prices subject to change without notice.  
All Menu Prices subject to 20% service charge and applicable sales tax.