

# Reception Enhancements

## **Sushi & Maki Station**

*Served with Chop Sticks, Soy Sauce, Pickled Ginger and Wasabi*

### **Pieces:**

*Kidhada Maguro (Yellow Fin Tuna)*

*Sake (Scottish Salmon)*

*Unagi (Fresh Water Eel)*

*\$7 per piece*

### **Rolls:**

*California Roll (Crab, Avocado and Cucumber)*

*Spicy Tuna*

*Spicy Salmon*

*Salmon and Cream Cheese*

*Vegetable*

*\$4.75 per piece*



**Requires Sushi Chef @ \$300.00, Based on a three-hour maximum, \$50.00 for each additional hour**



## **Maine Lobster Skewer\***

*Lemon And Butter Marinated Maine Lobster Skewers*

*Cooked To Order On French Grills*

*Accompanied With Asparagus And Shrimp Risotto*

*Meyer Lemon Aioli*

**\$9 Per Skewer**



## **Pot Sticker Station**

*Vegetable, Shrimp, Chicken and Pork Pot Stickers*

*Steamed in Bamboo Baskets and finished on Flat Top Grill*

*Served with Soy, Ginger Teriyaki, Thai Chili Sauce and Stir Fried Rice*

*\$10.00 per person, based on 3 pieces per person*



## **Scampi & Risotto Station\***

*Sautéed Shrimp in Garlic and Extra Virgin Olive Oil (3 pieces per guest)*

*Asparagus Risotto*

*Wild Mushroom Risotto*

*Cracked Pepper and Parmesan Cheese*

*\$16.00 per person*



**\*Requires Uniformed Chef to Prepare at \$150.00**

*1 Chef per 100 guests*