

Reception

*Choice of (5) of the following selections
Based on (5) pieces per person
Offered Butler Style*



Cold Hors d'oeuvres

*Roasted Tomato Provencal in Silver Teaspoons with Aged Parmesan and Chiffonade of fresh Basil
Pan Seared Scallop Rondo, Wakame Seaweed Salad, Meyer Lemon Zest and tepid Lemon Olive Oil
Sushi Grade Tuna Tartare, Soy, Sesame Oil, Ginger and Lime in Chinese Spoons
Baby Saffron Poached Pears stuffed with Bleu cheese and Candied Walnuts
Hand Rolled Vegetarian Spring Rolls and Sweet Chili Paste
Kobe Beef Tartare served on Pumpernickel Crisp
Chilled Granny Smith Apple and Vanilla Soup Shooters
Tomato and Cucumber Gazpacho Shooters*



Hot Hors d'oeuvres

*Seared Duck with Fig and Vidalia onion Jam
Grass Fed Tenderloin Medallions Au Poivre with Cognac Mushroom Gastrique
Maine Lobster Tail in Silver Teaspoons with Micro Chive and Caviar
Mini Kobe Burger, Bleu D'Auvergne, Mixed Micro Greens
Silver Dollar Grilled Cheese with Roasted Yellow Tomato Bisque
Mini Grilled Fontina and Mustard Green Sandwiches
Butternut Squash and Caramelized Cinnamon Apple Soup shots
Portabella Ratatouille on Chinese Spoon with Elephant Garlic infused Virgin Olive*

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