

Receptions:

Cocktail Reception

Choice of six hors d'oeuvres. Displays and Stations available for an additional cost (see page 10)

Hors d'oeuvres

Choice of six:

Cold

- Duck confit with Polenta Crisp and Pomegranate Reduction
- Sesame Tuna Ceviche with Ginger Vinegar and Wasabi Oil
- Roasted Butternut Squash and Sun-dried Cranberry Panzella
- Tuna Tartar Ice Cream Cones with Wasabi Crème
- Smoked Salmon Ice Cream Cones with Horseradish Foam
- "SLT" Mini Shrimp, Lettuce and Tomatoes on Brioche with Tahitian Vanilla Bean Mayo
- Jerk Chicken with Grilled Pineapple
- Pesto Infused Goat Cheese filled Sundried Tomato with Toasted Pine Nuts
- Pepper Crusted Filet of Beef on Brioche Cristini with Pepper Preserve
- Caramelized Pears, Bleu Cheese and Smoked Chicken on Sweet Potato Crisp
- Tomato Buffalo Mozzarella Bruchetta

Grilled Ancho Chile Shrimp with Roasted Corn Aioli

Hot

- Cream of Potato with Maytag Bleu Cheese and Apple Wood Smoked Bacon
- Cream of Pumpkin with Maple Crème Fraiche
- Mulled local Apple Cider with Cinnamon Apple Crisp
- Lobster with Grilled Cantaloupe and Pepper Crusted Sirloin Brochette
- Pecan Chicken with Orange Infuser
- Smoked Gouda Fondue with Cinnamon Bread Stick
- Mojo Pork on Chorizo Cheese Grit Cakes with Mango Vinaigrette
- Warm Mini Foie Gras Club Sandwiches
- Fork of Diver Scallop with Walnut Oil Citrus Confit
- Wild Mushroom Tart with Lingonberry Sauce
- Maryland Crab Cakes with Chipotle Sauce
- New Zealand Lamb Chops with Mint Chutney
- Seared Chicken Sate with Thai Peanut Sauce



Three Course Dinner

Choice of one Salad, three Entrees and one Dessert

Salads

Choice of one:

- Spinach Wild Mushroom
- Gorgonzola
- Classic Caesar
- North Fork Greens
- Grilled Endive
- Radicchio
- Mediterranean

Entrees (Accompanied by Seasonal Side Dishes)

Choice of three:

- Grilled Wild Pacific Salmon Filet served with a Citrus Emulsion
- Pan Seared Bass with Artichoke Calamata Olive Chutney
- Boneless Oven Roasted Chicken with Porcini Dust and Port Glazed Onions
- Grilled Flat Iron Steak with a Cabernet Reduction
- Veal Medallions served with Madeira-Wild Mushroom Sauce
- Tri-Color Tortellini served with Julienne Vegetables and Roasted Garlic and Olive Oil
- Oven Roasted Pork Loin with a Cider Pan Reduction
- Sautéed Chicken with Fresh Mozzarella and Oven Roasted Tomatoes
- Peppercorn Crusted Tenderloin of Beef with Cognac Reduction

Desserts

Choice of one:

- Miniature Fruit Tarts
- Flourless Chocolate Torte
- Raspberry and Chocolate Mousse
- Flavored Crème Brule
- Apple Tartin
- Chocolate Truffles
- Mini-New York Cheesecake
- Sliced Fruit Display

Dessert Hour

Assortment of Cakes, Pastries and Cordials available for an additional cost

Four Hour Open Bar

Premium Included
Top Shelf available for an additional cost

Specialty Cakes

Available for an additional cost

