

*MENU &*  
*PACKAGES*  
*eat, drink & be “married”*

# à la carte pre-reception or cocktail hour

## FLORA

Choice of three Hors d'Oeuvres  
\$32.50++ per Guest (based on 1 hour)

## FAUNA

Choice of four Hors d'Oeuvres  
\$41.00++ per Guest (based on 1 hour)

## MERRYWEATHER

Choice of five Hors d'Oeuvres  
\$46.00++ per Guest (based on 1 hour)

## ADDITIONAL HORS D'OEUVRES

To add more Hors d'Oeuvres to your five-choice option  
\$5.00++ per Guest per item (based on 1 hour)

### Cold Hors d'Oeuvre Selections

- + Chicken Caesar
- + Stuffed Piquillo Peppers with Goat Cheese V
- + Roasted Artichoke and Goat Cheese Bruschetta V
- + Ahi Tuna Crudo with Lemon, Capers and Cucumbers
- + Asparagus Mousse on Asiago Polenta Terrine V
- + Smoked Duck with Mandarin Orange and Chili Oil
- + Spicy Tuna Tartare
- + Caprese Skewers V
- + Thai-Inspired Tuna Salad on Crispy Wonton
- + Shrimp Cocktail bites, served on an Olive Oil Bread Croûton
- + Brie Fondue Crostini with Sun-Dried Cherry Compote V
- + Watermelon in Vodka with Crystallized Basil V
- + Marinated Beets with Goat Cheese Meringue V
- + Petite Lobster Clubs on Brioche Toast with Bacon, Lettuce, Cherry Tomato and Saffron Aioli
- + Grilled Watermelon with Blue Cheese V

V Indicates vegetarian option

### Hot Hors d'Oeuvre Selections

(In order to maintain appropriate temperatures, hot food items should not be passed)

- + Wild Mushroom Tart V
- + Vegetable Frittata with Hummus and Black Olive V
- + Handmade Arepa with Avocado Crema, Guava and Chipotle Pulled Chicken
- + Pigs in the Blanket with Deli Mustard
- + Vegetable Spring Roll with Sweet Chile Sauce V
- + Warm Brie and Caramelized Onion Tartlet V
- + Chicken Satay with Thai Peanut Sauce, Barbecue or Tandoori Sauce
- + House-Made Crab Cakes with Rémoulade Sauce
- + Mini Cuban Sandwich
- + Pot Stickers with Plum and Tamarind Dipping Sauce (Your Choice of Vegetable, Duck or Pork)
- + Wild Mushroom Arancini Fritter with Truffle Aioli V
- + Pan-Fried Chicken Dumpling
- + Vegetable Samosa with Yogurt Sauce V
- + Beef Skewers with House-Made Teriyaki Sauce
- + Mini Chicken Empanadas with Chimichurri Sauce
- + Spanakopitas with Artichoke Cream V
- + Bacon-Crusted Beef and Blue Cheese with Sun-Dried Tomato Pesto
- + Bacon-Wrapped Scallops with a Thai Sweet Chili-Sugar Glaze
- + Coconut Shrimp with Orange Horseradish Marmalade
- + Poached Granny Smith Apple and Brie Quesadillas with Caramelized Onion Chutney V
- + Chicken & Waffle Bits with Maple Glaze

We are happy to discuss and attempt to accommodate any special dietary requirements for your upcoming event. Individuals in your group with food allergies must use their own discretion as to which foods to consume, as we cannot guarantee that allergens were not introduced during another stage of production, including ours. All Prices Subject to Change. All Prices Subject to a 23% Service Charge and 6.5% Sales

Tax. Effective October 2016. Expires September 2018.

# à la carte pre-reception or cocktail hour Enhancements

## Individual Petite Serving

+ Parmesan-Dusted Meatballs on Creamy Polenta	\$12.50++ per Guest
+ Korean-Style Barbecued Short Ribs with Cucumber Kimchee	\$12.50++ per Guest
+ Macaroni and Cheese Bites with Crisp Prosciutto Spicy Tomato Sauce and Extra Cheese Fondue	\$12.50++ per Guest
+ Braised Beef on Yorkshire Pudding with Creamy Horseradish	\$12.50++ per Guest
+ Pan-Seared Scallop with Coconut Risotto Cake topped with Edamame Tapenade	\$12.50++ per Guest
+ Sesame, Soy and Honey-Braised Pork Belly with Daikon Sprouts tossed with Ginger Vinegar and Wasabi Oil	\$12.50++ per Guest
+ Cheeseburger Spring Rolls with Curry Tomato Cream	\$12.50++ per Guest

## Chefs Preparing Onstage

+ Slow-Roasted Tenderloin of Beef with Tarragon Mustard, Red Wine Demi and Assorted Rolls	\$557.00++ per each <small>(serves approximately 15 Guests)</small>
+ Black Pepper-Crusted Strip Loin of Beef with Creamy Horseradish and Assorted Rolls	\$530.00++ per each <small>(serves approximately 25 Guests)</small>
+ Oven-Roasted Turkey Breast with Cranberry Mayonnaise, Stone Ground Mustard and Assorted Rolls	\$442.00++ per each <small>(serves approximately 30 Guests)</small>
+ Oven-Baked Marinated Pork Loin with Mango and Caramelized Onion Chutney	\$405.50++ per each <small>(serves approximately 30 Guests)</small>

+ Pasta du Jour with Fire-Roasted Tomato Sauce, Shaved Asiago Cheese and Home-Style Meatballs	\$18.50++ per Guest
+ Pasta du Jour with Alfredo Sauce and Vegetable Mezze	\$18.50++ per Guest
+ Honey and Garlic Chicken Stir-Fry with Pork Stir-Fried Rice	\$18.50++ per Guest
+ Garden Lovers Vegetable Stir-Fry with Vegetable Stir-Fried Rice	\$18.50++ per Guest
+ Sushi, Sashimi, California Rolls and Vegetable Rolls with Wasabi, Soy Sauce and Pickled Ginger	\$45.00++ per Guest
+ Premium Cheese Display with Seasonal Fruit Garnish and Artisan Breads	\$24.00++ per Guest
+ Caviar on Ice Display: Golden Whitefish Caviar, Salmon Caviar, American Malossol Caviar, Sevruga Caviar, Ossetra Caviar or Beluga Caviar with Traditional Condiments	Market Price Per Ounce <small>(Each ounce serves 4 Guests)</small>
+ Dim Sum Station. Dim Sum to include Spring Rolls, Pot Stickers and Wontons with Assorted Sauces	\$28.50++ per Guest <small>(Minimum of 25 Guests)</small>

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## Culinary Displays

- |  |                     |   |                     |
|--|---------------------|---|---------------------|
| + Deluxe Seafood Display to include Jumbo Shrimp, Sea Scallops, Crab Claws, Lemons, Limes, Cocktail Sauce and Citrus Rémoulade | \$35.50++ per Guest | + Seasonal from the Garden Crudités with Grilled Onion Cream                              | \$14.50++ per Guest |
| + Jumbo Shrimp Display with Lemons, Limes, Cocktail Sauce and Citrus Rémoulade   | \$32.00++ per Guest | + Fresh Sliced Seasonal Fruit with Mango Yogurt Sauce                                     | \$13.00++ per Guest |
| + Sushi, Sashimi, California Rolls and Vegetable Rolls with Wasabi, Soy Sauce and Pickled Ginger                               | \$33.75++ per Guest | + Hot Crabmeat Fondue with Pita Chips, Toasted French Breads, Cornichons and Pearl Onions | \$17.00++ per Guest |
| + Antipasto Display to include Cured Meats, Gourmet Cheeses, Marinated Vegetables and Fresh-Baked Breads                       | \$25.00++ per Guest | + Baked Wheel of Brie in Puff Pastry served with Sliced Breads                            | \$13.00++ per Guest |
| + International and Domestic Cheese Display with Flatbreads and Dried Fruits   | \$17.00++ per Guest | + Chilled Spinach Dip with Pita Chips and Flatbreads                                      | \$11.50++ per Guest |

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