



## **Dinner Reception Selections**

### *Reception Displays*

*Sevruga Caviar on Ice*  
Potato Blinis, Traditional Accompaniments  
\$165.00++ per Ounce

*Assorted Artisanal Cheeses*  
House-made Crackers, Sliced Breads, Fresh Honeycomb, Raisins on the Vine  
\$22.00++ per Guest

*Butcher's Charcuterie Selection*  
Assorted Sausages, Cured Meats, and Pâtés  
Served with Assorted Mustards and Condiments  
\$25.00++ per Guest

*Chilled Seafood Display*  
Yuzu poached Jumbo Prawns, King Crab Legs, and Snow Crab Claws  
Served with Yuzu Wasabi Cocktail Sauce and Florida Mustard Sauce  
\$40.00++ per Guest

Add: Cold Water Lobster Tail  
\$30.00++ per Guest

*Assorted Mini Desserts:*  
*Mini Warm Chocolate Valrhona Cakes*  
*Chocolate Hazelnut Crunch*  
*Chevre Cheesecakes with Vanilla Bean Panna Cotta*  
*Butterscotch Croissant Bread Puddings*  
*Vanilla Mini Crème Brulee*  
*No Sugar Added Seasonal Selections*  
\$48.00++ per Dozen

*Crudité*  
*Raw and Grilled Seasonal Garden Vegetables*  
*with Market Inspired Accompanying Sauces*  
\$17.00++ per Guest



**Reception Hors d'Oeuvres**  
Displayed or Butler Passed

***Cold Hors d'Oeuvres Selections***

Skewer of Grape Tomatoes, Bocconcini, Basil Pesto  
\$36.00++ per 1 Dozen

Prosciutto, Honeydew, Cantaloupe, and Sea Salt  
Served with Lemon Vinaigrette on Herbed Bread Stick  
\$48.00++ per 1 Dozen

Bloody Mary and Crispy Key West Red Shrimp Shooter  
\$96.00++ per Dozen

Petite Lobster Roll Sandwich  
Served with Avocado and Micro Arugula  
\$96.00++ per Dozen

Assorted Bruschetta  
Served with Balsamic Reduction and Micro Basil  
\$24.00++ per Dozen

***Hot Hors d'Oeuvres Selections***

Grilled Chicken Satay  
Served with Vietnamese Peanut Sauce  
\$48.00++ per Dozen

Jumbo Lump Crab Cakes  
Served with Rémoulade Sauce  
\$72.00++ per Dozen

Pork Belly Bao with Cucumber Slaw  
Served with Hoisin Barbecue Sauce  
\$72.00++ per Dozen

Grilled Beef Skewers  
Served with Horseradish Cream  
\$72.00++ per Dozen

Assorted Oven Baked Flatbreads  
\$25.00++ per Each  
(Available After 5:00PM Only)  
(Each Flatbread is approximately 8 pieces)



## Banquet Sushi Menu

### *Reception*

Pickled Ginger, Soy Sauce, and Dipping Sauces are Included with all Sushi.

### Maki (Rolled Sushi)

California Roll

\$56.00++ per Roll

*(Each Roll is approximately 8 pieces)*

Shrimp Tempura Roll

\$56.00++ per Roll

*(Each Roll is approximately 8 pieces)*

### Raw Fish Maki

Salmon & Chive Roll

\$56.00++ per Roll

*(Each Roll is approximately 8 pieces)*

Tuna & Cucumber Roll

\$56.00++ per Roll

*(Each Roll is approximately 8 pieces)*

Hamachi & Chive Roll

\$56.00++ per Roll

*(Each Roll is approximately 8 pieces)*

### Sushi Platters

“Okinawa Platter”

Vegetable Roll, Salmon and Chive Roll, Tuna and Cucumber Roll

\$168.00++ per Platter

*(Each platter is approximately 24 pieces)*

“Lotus Blossom Platter”

California Roll, Hamachi and Chive Roll, Shrimp Nigiri, and Salmon Nigiri

\$252.00++ per Platter

*(Each platter is approximately 36 pieces)*

“Mt. Fuji Platter”

Vegetable Roll, Shrimp Nigiri, California Roll, Shrimp Tempura Roll

\$280.00++ per Platter

*(Each platter is approximately 40 pieces)*

“Tsunami Platter”

Shrimp Tempura Roll, California Roll, Tuna Nigiri, Hamachi Nigiri, Salmon Nigiri

\$294.00++ per Platter

*(Each platter is approximately 42 pieces)*

\*Sushi for any catered event available after 5:00 p.m.