



COCKTAIL RECEPTION

Four Hour Top Shelf Open Bar
Includes

Premium Liquor Brands
Domestic and Imported Beers
Red and White Wine
Soda, Juices, Mineral Waters
Non-Alcoholic Egg Nog

Station Hors d' Oeuvres for One Hour

Domestic and International Cheese Board
Vegetable Crudités with Zesty Dipping Sauces
Assorted Sushi Rolls

Passed Hors d' Oeuvres for One Hour

Shrimp Cocktail with Spicy Cocktail Sauce
Wasabi and Herb Crusted Lamb Chops
Peking Duck Spring Rolls with Hoisin Sauce
Tomato-Basil and Goat Cheese Bruschetta
Mini Maryland Crab Cakes with Chipotle Rémooulade
Salmon Pinwheels with Salmon Caviar
Petite Beef Wellingtons (Beef in Puff Pastry)

Minimum 25 Guests

\$185.00 Bartender Fee

\$185.00 Coat Check Per son

Subject to 8.875% Sales Tax and 22% Service Charge

3-COURSE DINNER

First Course Choices – Please select one

Salad of Mixed Winter Greens, Smoked Duck Breast, Spicy
Toasted Walnuts, Pomegranate Vinaigrette
Mesclun Greens with Roasted Figs, Cabrales Cheese and
Port Wine Reduction
Roasted Tomato and Crabmeat Napoleon

Second Course – Please select one

Grilled Peppered Filet Mignon with Burgundy Jus and
Caramelized Pearl Onions
Grilled Salmon with Roasted Red Pepper Sauce, Confetti
CousCous
Baked Chilean Sea Bass with Chervil Infused Lobster Cognac
Sauce
Roasted French Cut Chicken Breast with Aligote Potatoes,
Natural Pan Jus
Veal Saltimboca with Buttered Papparadelle Pasta
All second course choices are served with chef's vegetable
selection

Third Course – Please select one

Rustic Apple Tart with Carmel Sauce
Chocolate Pyramid with Crème Custard Center
Pumpkin Cheesecake with egg nog anglaise
Tira mi Sù

\$195.00++ PER PERSON

Minimum 25 Guests



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Holiday Menu Available 11/1/09 – 1/31/10