

mo canapés a la carte

vegetarian

cold

marinated shitake mushrooms ◦ red radish ◦ scallions ◦ naan bread
button mushrooms greek style ◦ coriander ◦ toasted crouton
cherry tomato eggplant caviar stuffing ◦ sherry vinegar
marinated ruby grape ◦ vermont goat cheese ◦ toasted walnuts
buffalo mozzarella ◦ vine ripe tomato ◦ 12 year balsamic ◦ crispy naan bread

hot

mini buffalo mozzarella tartlet ◦ tomato ◦ basil purée
goat cheese and caramelized onion tartlet ◦ honey and walnut
wild mushroom risotto arancini ◦ lemon basil cream fraiche
corn – tarragon fritter ◦ chipotle aioli
golden brown polenta ◦ quail egg ◦ eggplant

meat and poultry

cold

salami mille-feuille ◦ butter ◦ crispy bread ◦ crushed black peppercorn
annatto grilled chicken ◦ cilantro ◦ lime zest ◦ tortilla crisp
open face b.l.t. ◦ applewood smoked bacon ◦ arugula ◦ tomato ◦ brioche
24 month aged serrano ham ◦ grilled asparagus ◦ extra virgin olive oil
duck foie gras terrine ◦ toasted brioche ◦ sauterne gelée
american kobe beef tartar ◦ truffle ponzu ◦ crispy wonton

hot

ham and cheese 'croque monsieur'
lamb kofta kebab ◦ yoghurt ◦ cucumber ◦ mint sauce
duck breast and black cherry skewer ◦ crushed black peppercorn
chicken satay skewer ◦ coconut curry sauce
beef tenderloin cube ◦ horseradish cream ◦ chives
rhode island duck confit ◦ scallion pancake ◦ hoisin glaze
pan fried duck foie gras ◦ fig chutney ◦ crispy bread
gran marsala dusted lamb lollipops ◦ yoghurt and cucumber dip

*Groups less than 25 guests are subject to an additional charge of \$8 per person
All food and beverage items are subject to a 15% service charge
6% administrative fee and 7% meals tax*

Please note: the consumption of raw or undercooked foods may be a risk to your health

mo canapés a la carte

fish and shellfish

cold

maine lobster daikon rolls ◦ sweet and sour chili vinaigrette
potato blinis ◦ smoked salmon ◦ chives cream cheese
poached prawns ◦ avocado salsa ◦ plantain chip
ahi tuna tartar ◦ wasabi crème fraîche ◦ english cucumber
paddlefish caviar ◦ baby potato ◦ crème fraîche ◦ chives

hot

haddock in crispy batter ◦ lemon and caper sauce
crab cake with remoulade
deep fried fish 'acras' ◦ garlic ◦ lemon ◦ extra virgin olive oil
oyster beignet ◦ tartare sauce
scallop ◦ celeriac ◦ truffle ◦ puff pastry
maine lobster (steamed or fried) dumpling ◦ ginger - scallion – soy sauce

shooters and asian spoons

cold

avocado mint shooter
lime dusted bay scallop ◦ white gazpacho shooter
cashew chicken salad ◦ chili threads ◦ napa cabbage slaw ◦ asian spoon
nori wrapped rare beef tenderloin ◦ thai chili ◦ sweet soy ◦ asian spoon
watermelon - hamachi 'ceviche' ◦ macadamia nut ◦ lime ◦ coriander ◦ asian spoon

hot

globe artichoke velouté ◦ parmesan cream shooter
creamy butternut soup ◦ parmesan ◦ hazelnut shooter
light white mushrooms soup ◦ whipped truffle cream fraiche shooter
maine lobster bisque ◦ tarragon shooter
garlic – eggplant confit ◦ roasted red peper - tamarin sauce ◦ asian spoon
thai beef ◦ green papaya ◦ red chili ◦ coriander ◦ asian spoon

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no display

cheese

international cheeses matured in our dedicated cheese cave:
cow's milk ◦ ewe's milk ◦ goat milk ◦ soft ◦ semi firm ◦ hard
freshly baked breads ◦ black cherry jam ◦ quince paste ◦ dried fruits ◦ walnut halves ◦ grapes

antipasti

marinated: boquerones ◦ roasted bell peppers ◦ garlic
artichoke ◦ candy tomatoes ◦ mixed olives
grilled aubergines ◦ non pareilles capers
manchego cheese ◦ cabrales cheese ◦ quince paste

with carne...

chorizo ◦ serrano ham ◦ salami ◦ coppa ◦ parma ham ◦ mortadella
spicy mustard ◦ rosemary infused olive oil ◦ olive tapenade
focaccia ◦ ciabatta bread

new england

mini fish and chips ◦ house made tartar sauce
boston jonah crab cakes ◦ citrus segment salad ◦ chili aioli
mini maine lobsters rolls
clam chowder

japanese

5 pieces per guest

nigiri sushi: ahi tuna ◦ sea bass ◦ salmon
maki roll: california roll ◦ vegetable roll ◦ spicy tuna roll
unagi and cucumber ◦ philadelphia roll ◦ rainbow roll
soy sauce ◦ wasabi ◦ pickled ginger

dedicated sushi chef available upon request

fruit de mer

freshly shucked clams and oysters
chilled prawns
lemon grass poached scallops
alaskan king crab legs

bermuda onion ◦ scotch bonnet pepper ◦ cucumber mignonette
french and american cocktail sauce ◦ macadamia nut aioli ◦ lemon and lime

clamshell ice carving available upon request

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mo action

action stations require a dedicated culinarian
pricing is based on a one hour reception

carnaroli risotto

selection of 3

wild mushroom ◦ leeks ◦ truffle butter ◦ parsley ◦ cream fraiche
merguez sausage ◦ roasted butternut squash ◦ seasonal apple ◦ shaved manchego cheese
artichoke ◦ roasted garlic ◦ preserve lemon ◦ chervil ◦ vermont goat cheese
uni ◦ rock shrimp ◦ confit cherry tomatoes ◦ scallions ◦ brandy in a sea urchin shell
maine lobster ◦ fresh peas ◦ parmigianino ◦ lemon mascarpone ◦ fresh basil

mezze

pita 3 ways (pita bread ◦ pita chips ◦ pita dusted with zaatar)
baba ghanoush ◦ hummus ◦ tabbouleh ◦ dolmas ◦ fattoush

"shawirmas"

harissa-preserved lemon roasted leg of lamb
cucumber ◦ onion ◦ tomato ◦ lettuce ◦ parsley ◦ pickled gherkins
tarator sauce and cucumber yogurt sauce

asian heritage

chicken stir fry

cold and hot crunchy vegetable spring rolls ◦ sweet chili dip
dim sum selection (3 types fried and steamed)

spicy thai beef salad ◦ cucumber ◦ coriander ◦ sweet jem lettuce ◦ red chili
green papaya salad ◦ peanuts ◦ cherry tomato
chilled sesame noodle salad

- oven roasted whole red snapper ◦ soy sauce ◦ lime ◦ coriander ◦ lemongrass
- beef skirt steak
- lobster stir fry

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comfort

mo and cheese ◦ truffle
beef sliders
crispy shallots ◦ wasabi and lemon aioli

organic turkey tandoor sliders
arugula ◦ ripe vine tomato ◦ raita sauce

mini kosher hot dogs
sam adams braised onions ◦ yellow mustard ◦ gherkins

crispy onion rings
shoe string fries

medianoche and batido de mango y papaya

mini cubanos ◦ mango and papaya milkshake

whole slow roasted suckling pig carved to order

mojo chicken
baby swiss fondue ◦ sliced pickles ◦ stone ground mustard ◦ cuban bread
platanos dulces fritos

carving

lemon and thyme scented free range turkey
oyster stuffing ◦ cranberry-orange relish

maple-jalapeno brine slow roasted pork loin
cheddar cheese grits ◦ fried shallots

seared ahi tuna loin
sticky rice ◦ coconut ◦ curry sauce

slow roasted beef tenderloin
purée yukon potatoes ◦ truffle foie gras demi

herb crusted colorado baby rack of lamb
roasted garlic polenta ◦ aged balsamic jus

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no dessert

fondue for you

ivory ◦ milk ◦ dark
strawberries ◦ pineapple ◦ pear ◦ crispy rice
marshmallows ◦ quatre-quarts cake
cream profiteroles

chic petits fours

eclairs ◦ fruit tartlets ◦ cream puffs ◦ opéra
raspberry financiers ◦ guimauve ◦ paté de fruit

mini beignets

made to order
ivory and dark chocolate ganache ◦ sprinkles ◦ jams ◦ nutella ◦ chopped nuts

dedicated culinarian for 2 hours

the betty and the buckle

three seasonal individual cobblers ◦ choice of ice cream

please select one
vanilla ◦ coconut ◦ chocolate ◦ yoghurt

dedicated culinarian for 2 hours

the crêperie

thin handmade crêpes
banana fosters ◦ cherry jubilees ◦ apple cinnamon
please select two
vanilla ◦ coconut ◦ mint ◦ yoghurt

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