

PASSED RECEPTION  
Minimum of (25) pieces per Selection

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CHILLED HORS D'OEUVRES

Meat & Poultry

Rosemary Crusted Lamb, Pear Chutney	\$5.50 per piece
Five Spice Asian Duck, Vegetable Slaw, Sweet Chili, Scallion Pancake	\$5.00 per piece
Peppercorn Crusted Beef, Boursin Cheese, Micro Greens, Crostini	\$4.50 per piece
Duck Pancake Roll	\$4.50 per piece
Melon and Duck Prosciutto	\$4.50 per piece
Chicken Pate, Pistachios, Truffles, Port Onions	\$5.00 per piece
Seared Duck with Pickled Onions, Chili, Micro Cilantro	\$5.00 per piece

Fish & Seafood

Bay Scallop Ceviche, Aji Amarillo on an Asian Spoon	\$6.00 per piece
Salmon, Dill Crème on Pumpernickel Toast	\$6.00 per piece
Tuna Tartar, Shiso, Sesame, Ginger on Brioche	\$6.00 per piece
Grilled Shrimp, Avocado Relish on an Asian Spoon	\$6.00 per piece
Lemongrass Lobster Salad, Sesame Cone, Salmon Caviar	\$6.00 per piece
Oysters, Cucumber, Crème Fraiche, Caviar on the Shell	\$6.00 per piece
Piquillo Pepper Roulade, Seafood Mousse on an Asian Spoon	\$6.00 per piece

Vegetarian

White Asparagus Soup, White Truffle Oil, Crispy Leeks	\$4.50 per piece
Spicy Pickled Vegetables on a Curry Cone	\$4.50 per piece
Truffle Polenta Cups, Mushroom and Goat Cheese	\$4.50 per piece
Curry Cheese Cake Bites with Spicy Marmalade	\$4.50 per piece
Goat Cheese Mousse, Yuzu Jam on a Sesame Tart	\$4.50 per piece
Watermelon, Feta Cheese Cream, Chiffonade Mint	\$4.00 per piece
Almond Crusted Goat Cheese Lollipop	\$4.50 per piece

HOT HORS D'OEUVRES

Meat & Poultry

Seared Foie Gras, Spiced Pear, Port Wine Reduction	\$6.50 per piece
Beef Tenderloin Skewer, Barbeque Guava Glaze	\$6.00 per piece
Seared Lamb Medallion, Truffle Mashed Potatoes	\$5.50 per piece
Beef Short Rib Empanada	\$5.00 per piece
Mini Kobe Beef Burger, Miso and Sesame Seed Brioche	\$5.00 per piece
Indonesian Chicken Satay, Spicy Peanut Sauce	\$4.50 per piece
Pork and Shrimp Shumai, Chili Sweet Soy Sauce	\$4.50 per piece
Beef Kefta, Preserved Lemon Tahini Dipping Sauce	\$5.50 per piece
Mini Swedish Chicken Meatball, Dijon Demi Cream Sauce	\$5.50 per piece
Lamb Shepherd Pie	\$5.50 per piece
Pistachio Rack of Lamb	\$6.00 per piece

Fish & Seafood

Coconut Lobster Tail, Pineapple Chutney	\$6.00 per piece
Phyllo Wrapped Shrimp, Sweet Chili Sauce	\$6.00 per piece
Grilled Chipotle Shrimp, Yuzu Chutney	\$6.00 per piece
Miniature Lump Crab Cake, Wasabi Aioli	\$5.50 per piece

Seared Scallop, Roasted Apple Lollipop, Aged Balsamic Glaze	\$5.50 per piece
Steamed Seafood Wonton, Ponzu Sauce	\$6.00 per piece
Seafood Risotto, Lobster Bisque and Parmesan Cracker	\$6.50 per piece
Coconut Mahi Bites, Papaya Chutney	\$6.50 per piece
Crab Rangoon, Curry Orange Sauce	\$6.50 per piece

Vegetarian

Wild Mushroom Ragout Vol-au-Vent	\$5.00 per piece
Vegetable Spring Roll, Soy Dipping Sauce	\$4.50 per piece
Three Cheese, Sun-dried Tomato Empanada	\$4.50 per piece
Toasted Brioche, Fig Compote, Gruyere Cheese	\$4.50 per piece
Edamame Falafel, Grilled Whole Wheat Pita, Indian Harissa	\$4.50 per piece
Conte Cheese Ravioli, Tomato Basil Concasse	\$5.00 per piece
Edamame Croquette, Cilantro Lime Cream	\$5.00 per piece
Toasted Brioche, Fig Compote, Gruyere Cheese	\$4.50 per piece

**CULINARY PRESENTATIONS**

CHILLED SEAFOOD DISPLAYS

select from the following

Jumbo Gulf Shrimp	\$5 each
Cold Water Oysters on the Half Shell	\$4 each
Stone Crab Claws (Available after October 15 <sup>th</sup> )	\$Market Price

Includes Traditional Garnishes: Cold Mustard Sauce, Cocktail Sauce  
Spiced Champagne Sauce, Lemon, Mignonette

SUSHI

California Roll, Spicy Tuna Roll  
Hamachi, Salmon, Tuna, Eel  
Wasabi, Pickled Ginger and Soy Sauce  
(Based on five pieces per guest)

\$24 per guest

CEVICHE BAR

White Fish Ceviche  
Shrimp Ceviche  
Crispy Plantain Chips  
Gazpacho Shot

\$25 per guest

MEDITERRANEAN DISPLAY

Capocollo, Soppressata, Prosciutto  
Grilled Vegetables, Roasted Peppers  
Sliced Tomatoes, Mozzarella  
Tapenade, Extra Virgin Olive Oil, Balsamic Vinegar  
Traditional and Red Pepper Hummus  
Baba Ghanoush, Zaalouk  
Pita Chips and Flat Breads

\$18 per guest

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SPANISH TAPAS

Spicy Marinated Olives  
Catalan Tomato Bread Station  
Serrano Ham, Manchego Cheese  
Calamari with Cherry Tomatoes  
Sherry Garbanzos and Chorizo  
Mussels in Casserole  
Spanish Tortilla  
Assorted Baguettes and Rolls

\$18 per guest

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ON THE BOARDER

Tortilla Chips  
Sour Cream, Guacamole, Pico de Gallo  
Queso Fundido, Chorizo  
Refried Beans  
Chicken Taquitos and Chipotle Lime Pork Taquitos

\$15 per guest

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IMPORTED and DOMESTIC CHEESE DISPLAY

Brie, Cambozola, Saga Blue, Manchego, St. André, Port Salute  
Accompanied by Grapes, Dried Fruits and Nuts  
Gourmet Crackers and Sliced French Bread

\$14 per guest

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TROPICAL FRUIT DISPLAY

Display of Seasonal Sliced Fresh Fruit to include  
Melons, Berries and Yogurt Dip

\$7 per guest

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VEGETABLES and DIP

Julienne Vegetables  
Ginger Edamame Dip, Roasted Red Pepper Hummus  
Served in Individual Glasses

\$7 per guest

## CULINARY DEMONSTRATIONS

### LITTLE DISHES OF ASIA *select a total of six dishes*

#### Cold Dishes

Fresh Summer Rolls  
Seared Tuna, Cucumber, Rice Wine Vinaigrette  
Grilled Shrimp, Miso Mustard Soy Sauce  
Julienne Vegetables, Ginger Edamame Dip  
Beef Salad, Mango, Chili and Scallions  
Thai Chicken Salad with Cashews

#### Hot Dishes

Wok steamed Dumplings to include:  
Chicken Pot Stickers, Shrimp Dumplings, Edamame Dim Sum  
Crispy Vegetable Spring Rolls,  
Korean beef Skewers, Sriracha  
Tiger Tear Chicken Skewer, Sweet Chili Sauce  
Fried Thai Shrimp  
Pork Belly Slider  
Soy Sauce, Sambal Sauce, Chili oil

\$28 per guest

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#### DIM SUM

Selection of:  
Pan Fried Chicken Pot Stickers  
Pork Sui Mei  
Shrimp Har Gau Dumplings  
Vegetable Spring Rolls

Sweet Chili Sauce, Soy Ginger Sauce  
Sambal Sauce, Plum Sauce

\$20 per guest

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#### PAD THAI

Chicken Pad Thai, Tofu Pad Thai  
Vegetables, Rice Noodle, Pad Thai Sauce  
Peanuts and Limes

\$24 per guest

Chef Attendant (1 per 75 guests) at \$100 each

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RISOTTO

Porcini Mushroom Risotto, Port Syrup  
Risotto Asparagus, Artichokes, Grilled Chicken  
White Wine Saffron Risotto, Rock Shrimp, Fresh Basil  
Sweet Pea and Prosciutto Risotto  
Corn Risotto with Bay Scallops

Freshly Baked Focaccia  
Freshly Grated Parmesan Cheese

\$25 per guest

Chef Attendant (1 per 75 guests) at \$100 each

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PASTA

*select two*

Ricotta and Spinach Ravioli, Broccoli Rabe, Pancetta, Parmesan Sauce  
Three Cheese Tortellini, Wild Mushroom Sauce  
Penne Pasta, Pomodoro, Basil  
Potato Basil Gnocchi, Sun-dried Tomatoes, Pesto Sauce  
Black Truffle Ravioli, Green Asparagus, Champagne Sauce  
Penne Pasta, Roasted Tomato, Black Olives, Capers  
Grilled Italian Vegetables and Feta Cheese Orzo

Freshly Baked Focaccia  
Freshly Grated Parmesan Cheese

\$25 per guest

Add Chicken or Shrimp \$5 per guest

Chef Attendant (1 per 75 guests) at \$100 each

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PANINI

Prepared a la minute

Classic Cuban  
Traditional Reuben  
Grilled Vegetables, Olive Tapenade, Mozzarella  
Serrano Ham and Manchego

\$23 per guest

Chef Attendant (1 per 75 guests) at \$100 each

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ARGENTINEAN MIXED GRILL

Churrasco Steak, Short Rib  
Argentinean Chorizo, Grilled Chicken Breast  
Chimichurri Sauce

\$32 per guest  
Chef Attendant (1 per 75 guests) at \$100 each

Add Grilled Mahi Mahi, Salmon or Lobster  
\$8.00 per guest

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SPANISH PAELLA

Spanish Saffron Rice  
Sofrito, Mussels, Clams, Prawns  
Chicken, Chorizo, Vegetables

\$26 per guest

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EMPANADA

Selection of Beef, Chicken  
Cheese Empanadas  
Tomato Aioli, Cilantro Sour Cream

\$22 per guest

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FROM THE CARVER

The following Stations require a Chef Attendant (1 per 75 guests) at \$100 each

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Cedar Plank Salmon  
Dijon Bourbon Glaze  
Grilled Pita Bread  
Cole Slaw  
(Each Serves 25 Guests)

\$300 each

Roasted Turkey Breast  
Rosemary, Cranberry Orange Relish  
Sweet Corn Bread  
(Each Serves 25 Guests)

\$250 each

Roasted New York Sirloin Strip  
Cognac, Peppercorn Sauce  
Gourmet Bread Basket  
(Each Serves 25 Guests)

\$400 each

Five Spice Beef Tenderloin  
Wild Mushroom Fondue  
Sesame Brioche Rolls  
(Each Serves 20 Guests)

\$400 each

Beef Skirt Steak  
Yucca Fries  
Chimichurri Sauce  
(Each Serves 20 Guests)

\$300 each

Mojo Marinated Pork Loin  
Sweet Plantains  
Cuban Bread  
(Each Serves 30 Guests)

\$350 each

“Caja China” Roasted Whole Pig  
Spicy Cabbage, Cuban Rolls

(25 guests)

\$375 each

(50 guests)

\$600 each

SWEET BITES

All Stations served with Freshly Brewed Illy® Gourmet Coffee,  
Decaffeinated Coffee & Assorted Teas

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OVER THE TOP

Warm Chocolate Chip Cookies  
Mint Chocolate S'mores, Chocolate Hazelnut Biscotti  
Chocolate Dipped Strawberries, Chocolate Espresso Ganache Tart  
Chocolate Peanut Butter Cake  
Chef to prepare: Banana-Nutella Crepes  
Mocha Drink (prepared either warm or cold)

\$28 per guest

Chef Attendant (1 per 75 guests) at \$100 each

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PURE BLISS

Petit Four style Desserts  
Assorted Shortbreads: Chocolate, Green Tea and Vanilla  
Chocolate Truffles  
Éclairs, Fruit Jellies, Miniature Cupcakes  
Biscotti, Miniature Pastries  
French Macaroons

\$22 per guest

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CHOCOLATE FOUNTAIN

Chocolate Waterfall

Pound Cake, Rice Treats, Madeleines  
Assorted Tropical Fruits and Strawberries  
Homemade Flavored Marshmallows  
Coconut Macaroons

\$20 per guest

CARNIVAL

Pina Colada, Watermelon, Sour Raspberry Cotton Candy  
Individual Dessert Verrines  
Churro Action Station, Dipping Sauces  
Dulce de Leche, Spicy Chocolate, Tropical Fruit  
Freshly Popped Popcorn  
(to include popcorn machine)

\$25.00 per guest