

Cocktail Reception Menu

Bar Snacks

Parmesan Cheese Straws

Fried Green Olives

Caramel Corn

Bacon, Peanuts and Sea Salt

Lotus Chips

Truffle Oil

Hors d'Oeuvres

Seared Scallops

Baby Shiitake and Nori Consommé
Served on a Ceramic Spoon

Deconstructed Tamale

Homemade BBQ Braised Beef
Corn Cake

Tequila-Infused Shrimp

Guacamole and Salsa Verde
Served on Blue Corn Tarts

Smoked Trout Bruschetta

Topped with Celeriac Remoulade
Sourdough Crostini

Arctic Char Supremo

Asian Pear, Celery, Cucumber, Chive and Shiso Leaves
Wonton Crisp
Yuzu Vinaigrette

Beet and Goat Cheese Truffle

Pistachio and Sherry Syrup

Sesame Chicken

Mirin, Pickled Ginger, Soy and Sesame Oil

Cocktail Reception Menu

Hors d'Oeuvres

(Continued)

Idaho Potato Latke

Local Apple Mash
Sour Cream

Petite Maryland Crab Cakes

Chesapeake Remoulade

Lollipop Shrimp

Curry Mousse and Panko-Crusted
Thai Coconut Sauce

Asparagus Wrapped with Smoked Salmon

Tarragon Aioli

Classic Mac-n-Cheese

Brioche Bread Crumbs
Ramekins

Braised Beef Empanadas

Aji Sauce

Angus Beef Sliders

Vermont Cheddar, Cornichons and Ketchup on Potato Roll

Petite Beef Wellington

Foie Gras, Mushroom Duxelles, Baby Spinach
Cabernet Reduction

Moroccan Spiced Lamb Gyro on Pita

Tzatziki, Lettuce, Tomatoes and Red Onions

Maine Lobster Salad

Lemon Aioli on Brioche Toast

Smoked Salmon Napoleon

Chive, Dill, Horseradish Cream on Pumpernickel

Spicy Tuna Tartare

Avocado, Manicured Shallots, Cayenne Oil, Tobiko on Crisp Wonton

Cocktail Reception Menu

Hors d'Oeuvres

(Continued)

Chilled Cucumber-Avocado Soup

Cilantro Crème Fraiche

Fingerling Potato Cups

Seared Potato Cup filled with Crème Fraiche and Caviar

Crab Croquette

Lime Chili Sauce

English Green Pea, Tomatoes and Potato Samosas

Mango and Cilantro Chutney

Citrus Chicken Salad

Orange, Horseradish, Sour Cream and Chives
Brioche Crouton

Seared Filet of Beef on Sourdough Ficelle

Shallot Marmalade

Seared Duck on Crispy Sesame Wonton

Pineapple Salsa and Hoisin Sauce

Ratatouille Tartlets

Mix of Summer Vegetables with Tomato Coulis
Parmesan Tartlets

Zucchini and Potato Latke

Melted Brie

Tomato and Fennel Soup

Miniature Grilled Cheese Sandwich

Retro Pigs in a Blanket

Spicy Mustard

Lime-Blackened Crusted Chicken

Honey Mustard Aioli on Whole Wheat Toast

Cocktail Reception Menu

Hors d'Oeuvres

(Continued)

Pâté de Foie Gras

Tri Points and Bing Cherry Chutney

Sun-Dried Tomato, Serrano Ham, Manchego Panini

Basil Aioli

Grilled Zucchini and Goat Cheese Roll-Up

Aged Balsamic Freshly Ground Pepper

Tomato, Basil and Mozzarella

Basil Olive Oil

Aged Balsamic Reduction

Focaccia Crostini

Red Snapper Ceviche

Crispy Cucumber

Brie en Croute

Apricot Jam

Mushroom Duxelles on Feuilleté

Parmesan Panna Cotta

Hors d'Oeuvres Displays

Local Farm Vegetables

Carrots, Celery, Asparagus, Cucumbers, Red Peppers, Broccoli, Cherry Tomatoes
Saffron Aioli, Sage Aioli, Tofu Almond Balsamic Dip

Artisanal Cheese Display

Drunken Goat, Manchego, Aged Cheddar, Roc Blue and Saint-André
Membrillo, Honeycomb, Artisan Breads

Cocktail Reception Menu

Hors d'Oeuvres Displays *(Continued)*

Fromagier's Selection

Includes a Selection of Ten Artisanal Cheeses

Rouge Smoky Blue (Oregon)

Cheddar Carrigaline (Ireland)

Humboldt Fog (Cypress Cove, California)

Taleggio (Italy)

Shropshire Blue (England)

Goat Honey (Belgium)

Pientino Tuscan Sheep (Tuscany, Italy)

Cabra Goat with Wine (Spain)

Pierre Robert Triple Crème (France)

Bra Tenero (Italy)

Piave (Italy)

Tuma Persa (Italy)

Blu del Moncenisio (Italy)

Ubriaco (Italy)

Fontina d'Aosta (Italy)

Fig Paste, Tomato Jam and Truffle Honey

Fresh Fruit, Artisan Breads

Cocktail Reception Menu

Hors d'Oeuvres Displays *(Continued)*

Antipasto Display

Prosciutto di Parma, Sopresatta, Calabrese Salami

Cilingini Mozzarella

Balsamic-Marinated Mushrooms

Roasted Red Bell Peppers

Assorted Marinated Olives

Garlic Crostini Baguette

Chunks of Parmeggiano Reggiano

Bruschetta Bar

Tomato Basil

Smoked Salmon and Capers

Green and Black Olive Tapenade

Assorted Grilled Vegetable

Crispy Parmesan Lavosh and Crostinis

Bruschetta Enhancements

Royale Salmon

Poached Atlantic Salmon, White Wine, Chives and Lemon Zest

Herbed Ricotta with Walnuts

Fresh Ricotta, Thyme, Rosemary, Acacia Honey, Walnuts, Dried Fig and Aged Balsamic

Smoked Cremini Mushroom Confit

French Bâtard and First-Pressed Olive Oil

Cocktail Reception Menu

Stations

Tex Mex Station

**Pulled Chicken, BBQ Braised Beef, Carnitas
Soft Corn Tacos**

Monterey Jack Quesadillas

Mexican Rice

Refried Chili Beans

Tricolor Tortilla Chips

Guacamole

Jalapeño, Lime Juice, Cilantro and Manicured Red Onions

Salsa Roja

Tomatoes, Hot Peppers, Cilantro, Scallions, Onions and Olive Oil

Salsa Verde

Jalapeños, Tomatillos, Poblano Peppers, Scallions and Olive Oil

(Station Attendant Required)

Asian Display

Peking Duck with Montou Bread, Hoisin, Napa Cabbage and Scallions
(Station Attendant Required)

Presented in Steamer Baskets:

Pot Stickers

Chicken or Vegetables

Steamed Dumplings

Shrimp Har Gow or Soy Bean Dumplings

Shu Mai

Chicken or Pork

Soba Noodles with Spicy Peanut Sauce

Cucumbers, Red Peppers, Sesame Seeds and Scallions
Mini Takeout Container with Chopsticks

Shiitake Salad

Glass Noodles, Mint, Cilantro, Scallions and Lime Chili Soy Vinaigrette

Appropriate Condiments and Sauces

Cocktail Reception Menu

Stations *(Continued)*

Tuscan Table

Antipasto Salad with Imported Olives and Salami

Classic Caesar Salad with Garlic Croutons or Ensalata Tricolore with Pecorino Pepato

Trofie Pasta with Spicy Tomato Sauce, Caramelized Onions and Pancetta

Creamy Orzo with Shiitake Mushrooms, Peas and Warm Goat Cheese Sauce

Baby Spinach and Herbed Ricotta Ravioli with Lemon and Chianti Cream Sauce
Frizzled Leeks

Mezze Rigatoni with Sweet Italian Sausage and Filetto di Pomodoro

Free Range Roasted Chicken Breast a Piemontese
Cannellini Beans, Prosciutto and Fresh Herbs

Baskets of Warm Parmesan Crusted Focaccia and Sliced Semolina Bread

Freshly Grated Parmeggiano and Red Pepper Flakes

Steak House Station

Chopped Salad

Cucumber, Tomato, Carrots, Crumbled Bleu Cheese and Focaccia Croutons
Sherry Vinaigrette, Traditional Ranch Dressing and Balsamic Vinaigrette

Roast Sliced Sirloin Steak

Cognac Demi Sauce

Classic "4-Cheese" Mac-n-Cheese

American, Cheddar, Parmesan, Mozzarella

Steakhouse-Style Hash Browns

Fennel, Coriander, Peppercorn, Paprika, Sea Salt

Creamed Spinach

Parker House Rolls

Cocktail Reception Menu

Stations *(Continued)*

Middle Eastern

Hummus and Baba Ganoush

Crispy Lettuce, Diced Tomatoes, Feta Cheese, Radishes
Yogurt Tamarind Vinaigrette

Tabouleh

Bulgar Wheat, Tomatoes, Cucumber, Mint, Parsley, Raita Sauce

Couscous Salad

Confetti Vegetable and Herbs

Beef Tagine

Dates, Carrots, Preserved Lemon, Green Olives, Moroccan Spices

Roasted Leg of Lamb

Rosemary, Garlic and Olive Oil

Tagine Style Chicken

Green Olives, Marcona Almonds, Cured Lemon and Vegetables

Assorted Flatbreads

Tapas Station

Ensalada Rustica with Mixed Baby Greens

Tomatoes, Cucumbers, Crumbled Cabrales Cheese, Crispy Serrano Ham, Gazpacho Vinaigrette

Sliced Hanger Steak

Marinated in Olive Oil and Balsamic Vinegar

Paprika and Cumin Crusted Lomo

Seared Pork Loin over Porcini and Fennel Ragout

Sliced Serrano Ham and Spanish Cheese

Drunken Goat, Manchego and Tetilla Cheese, Mediterranean Olives and Cornichons

Chorizo Croquettes

Garlic Aioli

Baccala Croquettes

Cod Fish Cakes with Black Tapenade Sauce

Cocktail Reception Menu

Stations *(Continued)*

Tapas Station *(continued)*

Sausage-Stuffed Pequillos Peppers

Torta Espagnola
Spanish Egg Tart

Pan-Seared Bronzino
Olive, Fennel and Tomato Gisado

Scampi Poached in Saffron Broth
Jicama, Chayote, Green Mango Salad with Passion Fruit Vinaigrette

Spanish Bean Salad
Cranberry, Fava, Navy, Green, Wax and Garbanzo Beans, Aged Sherry Vinaigrette
(Seasonal Availability)

Variety of Artisanal Breads and Rolls

Chef's Selection of Tasting Plates

Tuna Tartare
Sushi Grade Tuna Tossed in Lemon Zest and Tamari over Frisée and Snow Pea Shoots Served in Martini Glass

Yuzu-Glazed Shrimp over Jicama, Chayote, Green Papaya Salad
Avocado Vinaigrette

Tagliarini with Caviar
Handmade Pasta with Lemon Beurre Fondue Garnished with Caviar

Beet Risotto with Scallops
Mascarpone-Infused Beet Risotto Topped with Chardonnay Seared Sea Scallops

Wild Mushroom Risotto
Porcini, Oyster, Cremini and Truffles, Pecorino Cheese with Italian Herbs

Seared Duck with Rhubarb Compote
7 Spice Seared Duck Breast over Rhubarb Compote and Taro Root Hash

Seared Lamb Loin Gremolata
Wilson's Special Sauce

Cocktail Reception Menu

Passed Desserts

Chocolate Pot de Crème

Vanilla Whipped Cream and Shortbread Cookie Spoon

Dulce de Leche

Milk Chocolate and Sea Salt

Creamsicle

Pineapple, Mango, Raspberry or Orange Granité Layered with Vanilla Bean Semifreddo

Cream-Filled Coconut Macaroons

Mini Ice Cream Sandwich

Almond Meringue Cookies and Caramel Semifreddo

Nutella Tart

Crushed Roasted Hazelnuts

Housemade "Almond Joy"

Meyer Lemon Meringue Tart

Brazilian Banana Donuts

Dusted with Cinnamon Sugar