



COCKTAIL PARTY RECEPTION MENU

COCKTAIL HOUR:

Cocktail Canapes (selection of 6)

FROM THE MARKET

Caponata Vegetables on Crispy Polenta
Caramelized Onion and Gruyere Tartlets
Caprese Skewer, Tomato, Mozzarella, Basil
Mini Vegetable Tartlets with Goat Cheese
Saffron Arancini Bites with Mozzarella
Yukon Gold Potato Croquettes with White Truffle & Chives

UNDER THE SEA

Tuna, Tobiko, Spicy Japanese Mayo, Scallion, Wonton Crisp
Bacon Wrapped Sea Scallop, Aglio Pepperoncino
Fluke Ceviche Shooters, Citrus Emulsion
Mini Crab Cakes with Chipotle Aioli
Skewered Shrimp Oreganata
Smoked Blue Catfish Schmear on Bernaise Chips
Smoked Salmon Blinis, Dill Mascarpone

BIRDS OF A FEATHER

Duck Confit Crostini, Fig Jam, Sherry Glaze
Chicken & Lemongrass Pot Stickers with White Soy Sauce
Chicken & Gorgonzola Flatbread Bites
Chicken Quesadilla topped with Pico de Gallo & Guacamole
Chicken Brochettes with Tahini Dip
Crispy Duck Spring Rolls, Asian Dip

FROM THE BUTCHER

Asian Beef Lotus Cups on Endive
Beef Tartare, Rosemary Crisp
Filet Mignon with Truffle Aioli and Parmigiano Reggiano on Sourdough Crisps
Lamb Meatballs with Foie Gras Dipping Sauce
Mini Grass-Fed Burgers, Aged Cheddar Cheese, Apple-Smoked Bacon
Mini Beef Wellington in Puff Pastry, Mustard

International Cheese Board

Imported Fine Cheese
Fresh Herbs & Flat Breads

Fresh Fruit Display

Artfully Presented
Fresh Fruits & Berries

RECEPTION:

Stationary Tables

Carving Station | Choice Of 1

(Carved by a Chef, Artisan Rolls)

Free Range Turkey

Cranberry Relish
Candied Yams

Pork Loin

Chunky Apple Sauce
Roast Fennel

Top Round of Beef

Natural Au jus
Horseradish Sauce

Whole Salmon

Cucumber Salad with
Goddess Dressing

Pasta Station | Choice of 2 Pastas & 3 Sauces

Pasta | Bowtie, Cavatelli, Orecchiette, Penne, Rigatoni
Sauces | Alfredo, Fresh Tomato, Pesto, Vodka, Wild Mushrooms
Accompaniments (all included) | Broccoli Rabe, English Peas
Mushrooms, Onions, Roasted Peppers, Sundried Tomatoes, Sweet Sausage,
Caramelized Onions, Marinated Artichokes

Small Plates Station | Choice of 2

Angus Beef Slider / Red Onion Marmalade, Chipotle Catsup on a Brioche Bun
B.L.T. / Bacon, Micro Greens, Tomato, and Truffle Mayo on Soft Brioche
Catfish Taco / Mini Taco, Cornmeal-Crusted Catfish, Red Slaw, Secret Sauce
Grilled Lamb Chop Lollipops with mint yogurt dipping sauce
Seared Tuna Slider / Hawaiian Roll, Wakame, Ginger Aioli
Mini Chicken Parmesan on Sub Roll
Braised Short Ribs over Crispy Polenta
Smoked Gouda Grilled Cheese with Tomato Basil Soup Shooter
Truffle Frites with A1 Aioli served in Parchment Paper Cone

DESSERT:

Assorted Miniature Pastries | Freshly Brewed Coffee, Herbal Tea Service

PRICING

COCKTAIL HOUR | \$75.00 PER GUEST | INCLUDES ON-SITE CHEF

COCKTAIL HOUR | \$95 PER GUESTS | INCLUDES ON-SITE CHEF, PASSERS

COCKTAIL HOUR + STATION

\$115.00 PER GUEST | INCLUDES ON-SITE CHEF, PASSERS

ADD BAR: PRICING | \$15 (BEER & WINE) OR \$20 (FULL BAR) | INCLUDES BARTENDER

Plus 10% Service Charge | Plus 8.625% NY Sales Tax

Rental cost is estimated in price |subject to change

\$250/ HOUR STAFFING OR MAITRE D FEE IF APPLICABLE