

PRIVATE DINING – COCKTAIL RECEPTION

TRADITIONAL – CHOOSE 7 ITEMS

MELON PROSCUITTO
ANTIPASTO KEBAB: TOMATO, ARTICHOKE,
MOZZARELLA, OLIVES, AGED BALSAMIC GLAZE
TOMATO & MOZZARELLA CROSTINI
SMOKED SALMON POTATO PANCAKE
WITH CRÈME FRAICHE
TERIYAKI CHICKEN SKEWER
SWEET SALMON TARTAR ON A CRISPY
WONTON
BEEF CROSTINI CHORON SAUCE &
HORSERADISH CREAM CHEESE
SHRIMP & GUACAMOLE ON CRISPY
TORTILLA
CHEESE RAVIOLI WITH MARINARA SAUCE
MINIATURE CRABCAKE WITH REMOULADE
CRISPY SPRINGROLL WITH JULIENNE OF
ASIAN VEGETABLES, PEANUTS AND SHRIMP
AHI TUNA ROLL WITH MANGO & WASABI
CHICKEN WRAP SUNDRIED TOMATO &
HUMMUS
BRIE BAGUETTE WITH WALNUTS & CIDER
GLAZE
TEMPURA OF HARICOT VERTS
PESTO MARGARITA PIZZA
MINI CUBAN SANDWICH LIME MOJO

DELUXE OPTIONS

BACON WRAPPED SCALLOPS (\$2)
CHEF'S ASSORTED DESSERTS (\$7)
CARVING STATION (\$17)
FRUIT & CHEESE DISPLAY (\$7)

\$29.99 PER PERSON FOR TWO HOURS / MINIMUM OF 30 GUESTS
PLUS 20% ADMINISTRATIVE FEE AND 8% SALES TAX
ITEMS AND PRICES SUBJECT TO CHANGE