

COCKTAIL RECEPTION MENUS

We recommend three to five hors d'oeuvres selections for a Cocktail Reception prior to Dinner, and seven to nine selections in lieu of Dinner.

Please note that prices are per person.

HORS D'OEUVRES

VEGETARIAN:

Eggplant Caviar Bruschetta 4
Mini Chile Rellenos with Herbed Goat Cheese
Goat Cheese Tostadas with Black Bean/Lime Salad
Toasted Parmesan Crisps with Fresh Tomato-Basil Salsa
Deconstructed Guacamole
Spinach and Feta Mini Triangles
Gougeres: French Cheese Puffs

Poached Baby Artichoke Halves with Saffron Aioli 6
Grilled Shiitake Caps, Stuffed with Asparagus, Scallion, and Soy
Wild Mushroom Strudel
Grilled Cheese and Truffle Sandwiches
Mushroom and Leek Mini Quiches

SEAFOOD:

Brandade of Cod with Green Olive Salsa 5
Mini "Tuna Melts": Fresh Tuna, Cherry Tomato and Gruyere
Snapper Ceviche, Blue Corn Chips
Salmon Tartare and Chive Crème Fraîche on a Cucumber Round
Rock Shrimp Rolls with Vietnamese Dipping Sauce
Sashimi Tuna Hawaiian Poke-Style, Wonton Chips

Quail Eggs Benedict with Smoked Trout 7
Mini Spinach and Crab Tarts with Feta Cheese and Tobiko Mayo
Bacon-Roasted Shrimp on Mini Polenta Cakes

Diablo Prawns

Oysters on the Half Shell with Lime, Ginger, and Wasabi Caviar

Cornbread Crab Cakes with Chili and Lemon Crème Fraiche

Lobster Salpicon on a Beet Chip with Tarragon Vinaigrette

MEAT:

Buffalo Short Rib Skewers, Barbecue-style 5

Lamb Samosas with Mango Dipping Sauce

Spicy Frog Leg Drummettes, Roquefort-Celery Dressing

Lamb, Black Bean, and Fontina Quesadillas

Mini Bison Burgers with Chipotle Mayo and Sharp Cheddar 7

Chipotle and Date Grilled Lamb Chops

Duck Flautas with Orange-Chipotle Dipping Sauce

Foie Gras Profiterolles

STATIONARY PLATTERS:

Guacamole, Chips and Salsa 4

Vegetable Crudités with Blue Cheese, Avocado Ranch, and Curry Sauces 6

Ceviche: Scallop, Shrimp, Grilled Octopus and Snapper with assorted Chips 8

Assorted Cheese: The Best Local and Imported Chevre, Cabrales Blue, 9
Sheep and Cow with Dried Fruit, Nuts and Preserves, Country Toast

Tartare: Steak, Spicy Tuna, Salmon, and Beet with Lavosh Crackers 9

Charcuterie: Serrano Ham, Salumi, Paté, and Rillettes with Olives, Whole Grain Mustard and Pickles, Grilled Toast	11
Frito Misto: Shrimp, Oysters and Calamari with Lemon and Parsley	12
Smoked Salmon: Toast Points, Lemon, Capers, Red Onion, Crème Fraiche	12
Seafood: Jumbo Shrimp, Snow Crab Claws, Oysters and Clams on the Half Shell with Two Cocktail Sauces, Black Pepper Mignonette, Horseradish and Lemon	18
Add Steamed and Chilled Maine Lobster	16
Artisan Caviar: The finest selection. With Blinis, Lemon, Chopped Eggs, and Crème Fraiche	MP