



Dinner Reception

(Minimum 75 people)

pricing varies depending on selection

Appetizer Station

Octopus Carpaccio with Kalamata Olives, Capers & Arugula Salad with Papaya Dressing

Seared Tuna with Baby Bok Choy and Sautéed Potato Chips

Fish Ceviche

Asian Scallops

Cilantro and Brandy Shrimp

Lemon Oysters with Cocktail Sauce

Smoked Salmon on a Potato Cake topped with dill and creme fraiche

Swordfish Carpaccio with Radicchio Salad & Citronette Dressing

Egg Salad topped with Caviar

Shrimp Cocktail

Roasted Milk-Fed Veal Loin with Russian Salad

Beef Carpaccio with Arugula, Celery, Pistacchio and Shaved Parmigiano Cheese

Bresaola with Roasted Yellow Beets and Watercress Salad

Chocolate Mint Encrusted Rack of Lamb

Moroccan Eggplant Salad with Pita

Burrata Cheese and Roasted Tomato Salad

Mozzarella in Carrozza – Buffalo Mozzarella Cheese Pan Fried with Anchovies on Multigrain Toast Bread

Marinated Grilled Vegetables

Selection of Imported and Domestic Cheeses

Prosciutto and Melon

Assorted Cured Meat

Pasta Station

Parisienne Gnocchetti with Truffle

Selection of Your Choice of Pasta with Sauce

Vegetable Station

Garlic Rapini

Potato Fritters

Crispy Kale Chips

Meat Station

Flank Steak with Shiitake Mushrooms in a Cajun Sauce

Provini Veal Scaloppini Pizzaiola

Beef Wellington

Hip of Beef

Fish Station

Sautéed Lemon Yellow Perch
Swordfish with Lemon, Olives, Capers and White Wine

Dessert Station

Assorted Italian and French Finger Pastries
Assorted Cakes and Mousses
Profiterole Mountain
Assorted Truffles, Friandis and Praline
Crepes
Seasonal Fruit Display

Coffee Station

Espresso
Cappucino
American Coffee
Spanish Coffee
Assorted Specialty Teas

Prices are subject to change / 18% service charge plus taxes