

# COCKAIL RECEPTION SELECTIONS

## Gourmet Displays

(each display serves 20)

Assortment of Seasonal Vegetables, Chick Pea Hummus

Wood Oven Roasted and Grilled Vegetables, Chimichurri, Green Chile, Zatar  
Grilled Flat Breads

Middle Eastern Sampler, Chick Pea Hummus, Baba Ganoush, Spicy Feta, Cured  
and Marinated Olives, Bulgur Tabbouleh, Romaine Spears

Bruschetta Assortment, Classic Tomato and Basil, Fava Beans with Mint and  
Parmesan, Cauliflower and Truffle Puree

Artisanal and Local Cheese Display, Fruit Garnish, Flat Breads

Jumbo Shrimp Cocktail with Cocktail Sauce and Lemon Wedges

San Daniele Prosciutto and Grana Padano, Paired Choice of Seasonal Fruit or  
Seasonal Vegetable

Seafood/Raw Bar, Jonah and Empress Crab Claws, Oysters, Clams,  
Poached Jumbo Shrimp, and Mussels

## Passed Hors d'oeuvres

(Please Select Six, Two from Each Category)

### Seafood

Spicy Salmon Tartare with Crispy Wontons

Spicy Tuna Crudo with Crispy Wontons\*\*\*\*

Shrimp and Scallop Crostino, Cured olives

Mini Maine Lobster Rolls, Harissa and Celery \*\*\*\*

Poached Shrimp, Avocado, Cilantro, and Lime

Mini Crab Cake, Sriracha Aioli

Natural Sea Scallops with Nodine's Bacon

Scallop and Shrimp Ceviche Shooter

East Coast Oyster, Cucumber- Citrus Ceviche\*\*\*\*

### Meat and Poultry

Pigs in Blankets, Dijon Mustard

Mini Beef Cheeseburger, Caramelized Onion

Chicken Parmesan Bites

BBQ Pork Spring Rolls

Chicken Empanada in Blue Corn Dough

Hand Cut Steak Tartare, Waffle Chip, Pickled Onion

New Zealand Baby Lamb Chops, Harissa and Curry \*\*\*\*

Sliced Peppered Steak, Garlic Aioli, Caramelized Onion

Beef Empanadas with Onion and Pepper Salsa

## Vegetables and Cheese

Crushed Fava Bean and Truffle Crostino, Fresh Mint

Warm or Chilled Seasonal Soup Shooter

Potato Croquette with White Truffle Oil

Assorted Wood Burning Oven Pizzas

Cherry Tomato and Mozzarella Skewers with Basil Pesto

Marinated Tomato Bruschetta, Parmesan Cheese

Warm Wild Mushroom Crostino, Goat Cheese

Classic Spinach and Feta Spanakopita

## Gourmet Dinner Stations

*(Minimum 20 people)*

### Sliced Beef Tenderloin

Horseradish crème Fraiche, Caramelized Onions with Wild  
Mushrooms

### BBQ Pulled Pork Sliders

Sriracha Vegetable Slaw

### Turkey Breast

Roasted Pan Gravy

### Jerk Pork Tenderloin

Mango Salsa

### Glazed Bone in Ham

Fruit Mostarda

## Pasta Station

(Choose Two)

Penne with Prosciutto, Onion, Vodka, Tomato Cream

Rigatoni with All Beef Bolognese, Mushrooms

Tortolloni with Roasted Cauliflower, Mushrooms, Black Truffle Cream

Gemelli Pasta with Sausage, Baby Peas, Sliced Shallots, Tomato Cream

Farfalle, Roasted Peppers, Wilted Arugula, Fresh Mozzarella

## Risotto Station

(Choose Two)

Wild Mushrooms, White Truffle Oil, Parmesan Cheese

Wild Shrimp, Wilted Arugula

Saffron Risotto, Mixed Seafood, Gaeta Olives, Dried Cherry Tomatoes

Roasted Vegetables with Goat Cheese

