



ELEGANT COCKTAIL MENU

(sample)

CHEF STATIONS

MARTINI RISOTTO STATION

RISOTTO, SPECIALLY PREPARED TO ORDER BY OUR CHEF IN LARGE CAST IRON PANS
SERVED WITH CHOICE OF A VARIETY OF DELICIOUS TOPPINGS, INCLUDING:
ROASTED CORN AND FAVA BEANS WITH SAGE GRILLED CHICKEN,
CREMINI MUSHROOMS WITH SHALLOTS,
SAUTÉED GARLIC SHRIMP WITH TARRAGON TEQUILA BUTTER

FILET CARVING STATION

A WHOLE USDA PRIME FILET OF BEEF,
COOKED TO PERFECTION AND CUT TO ORDER BY THE STATION CHEF
SERVED SLICED ON FRESH BAGUETTES WITH A ROASTED RED PEPPER CONFIT
AND A HORSERADISH MUSTARD
AS AN ACCOMPANIMENT, THE CHEF WILL OFFER GUESTS
ROASTED NEW POTATOES WITH COARSE SALT AND CRACKED PEPPER
AND A CHOPPED SALAD

ASIAN WRAP TABLE

RICE PAPER SUMMER ROLLS, WRAPPED TO ORDER
FILLINGS INCLUDE MAPLE DUCK, CURRIED SHRIMP AND THAI EGGPLANT
SERVED WITH VIETNAMESE MEATBALLS ON SNOW PEA PICKS AND JAPANESE COLE SLAW

HORS D' OEUVRES, GRACEFULLY OFFERED

COCONUT CRUSTED CHICKEN WITH A PASSION FRUIT-GUAVA DIPPING SAUCE
MINIATURE VEGETABLE CLUB SANDWICHES
WILD MUSHROOM, BEEF AND LEEK EMPANADAS WITH A RED PEPPER AIOLI
GRILLED TUSCAN BREAD WITH ZUCCHINI, DRIED TOMATOES & BASIL
IRISH SMOKED SALMON ON BLACK BREAD WITH RED ONION & CAPERS
MINIATURE VEAL MEATBALLS WITH A SPICY ROMESCO SAUCE

CHOCOLATE-DIPPED STRAWBERRIES

(SERVED DURING THE LAST HOUR)