



**SUMMER 2010**

**COCKTAIL RECEPTION "HEAVY HOR'S DEOURVES"**

**MENU "A"**

**TRAY PASS**

SHRIMP, SHITAKE AND SCALLION SPRING ROLLS WITH PLUM SAUCE

DAY BOAT SCALLOP SPOONS WITH AVOCADO, JALEPENO AND CHIPOLTE BUERRE BLANC

PROSCUITTO AND WILD MUSHROOM PIZZA WITH SMOKED MOZZARELLA, WHITE  
GARLIC SAUCE AND BASIL

**BUFFET STYLE**

MARINATED GRILLED RIVER DOG FARMS ASPARAGUS SPEARS

SPINACH AND ARTICHOKE RAVIOLI WITH LEMON CREAM SAUCE AND GREMOLATA

MEDITTERANEAN CHICKEN SKEWERS WITH HARISSA YOGURT SAUCE

KOREAN SKIRT STEAK SLIDERS WITH SLAW AND WASABI AIOLI

LAMB LOLLIPOPS WITH WHOLE GRAIN MUSTARD GREEN PEPPERCORN SAUCE



**MENU "B"**

**TRAY PASS**

BBQ CHICKEN QUESADILLAS WITH CORN SALSA, AVOCADO AND CILANTRO AIOLI

MINI FISH TACOS WITH AVOCADO SALSA AND CHIPOLTE AIOLI

GREEK INFLUENCED STUFFED MUSHROOMS

**BUFFET STYLE**

GRILLED VEGETABLE SKEWERS WITH GREMOLATA AND RED CHILE BALSAMIC DRIZZLE

ASIAN NOODLE SALAD WITH SHRIMP AND VEGETABLES IN CHINESE BOXES

COCONUT AND ALMOND CRUSTED CHICKEN SKEWERS WITH PEANUT SAUCE

BBQ PORK AND SLAW SLIDERS WITH WASABI AIOLI

CHIMICHURRI BEEF SKEWERS



**ADDITIONAL ITEMS AVAILABLE**

GOURMET CHEESES WITH SEASONAL FRUIT AND COCKTAIL BREADS

KING CRAB AND SUGAR SNAP SUMMER ROLLS WITH STRAWBERRY MINT SAUCE

SEARED AHI ON WON TON CHIP WITH CUCUMBER SALSA, RED CHILE AND WASABI  
AIOLI

PROSCUITTO AND HIERLOOM MELON SALAD WITH JALEPENO VINAIGRETTE

MAC N CHEESE

MINI HERB AND CHEESE STUFFED POTATOES

BAKED OYSTERS WITH SPINACH AND ASIAGO CHEESE SAUCE  
& OYSTERS ON THE SHELL WITH ASSORTED CONDIMENTS

PROSCUITTO WRAPPED ASPARAGUS

BBQ PORK AND SHITAKE MUSHROOM SPRING ROLLS WITH PLUM DIPPING SAUCE

**\$PRICE DEPENDENT UPON SELECTION**

**PLEASE INQUIRE FOR ADDITIONAL SELECTIONS**