



**COCKTAIL HOUR**

**TRAY PASS**

WILD MUSHROOM AND PROSCUITTO PIZZA WITH ROASTED GARLIC, PESTO AND GOAT CHEESE

CRAB CAKES WITH CILANTRO CAPER SAUCE

SESAME SEARED AHI WITH CUCUMBER SALSA, RED CHILE AND WASABI AIOLI

SEARED DAY BOAT SCALLOP SPOONS WITH CREOLE RELISH AND BOURBON BUERRE BLANC

**BUFFET**

CHEF'S CHEESE SELECTION WITH FRESH FRUIT, CRACKERS AND BREADS

**DINNER**

**STATION "A"**

GRILLED PRAWNS WITH CHIPOTLE HONEY GLAZE

DUCK CONFIT AND SHITAKE MUSHROOM SPRING ROLL WITH APRICOT CHILE SAUCE

THAI CHICKEN SKEWERS

**STATION "B"**

MARINATED GRILLED ASPARAGUS WITH TOMATO BOCCACINI SALAD

CHEF PREPARING:

CHEF'S PASTA SELECTION WITH SUGAR SNAP PEAS, WILD MUSHROOMS, PROSCUITTO AND PARMESAN

HERB FOCCACCIA

**STATION "C"**

CESAR SALAD WITH SUNDRIED TOMATO & PINE NUTS

HERB & CHEESE STUFFED RED POTATOES

CHEF'S CARVING:

FILET OF BEEF RACK OF LAMB

ASSORTED CONDIMENTS AND COCKTAIL BREADS

**Please Call For Pricing**

**ADDITIONAL ITEMS AVAILABLE**

ASPARAGUS SOUP WITH CHIPOTLE CREAM IN ESPRESSO CUPS

SAFFRON LOBSTER AND POTATO SALAD IN MARTINI GLASS

AHI POKE SALAD WITH WASABI TOBIKA IN MARTINI GLASS

LOBSTER BISQUE IN ESPRESSO CUPS WITH CHIPOTLE CREAM

COCONUT PRAWNS WITH SPICY MANGO SAUCE

COBB SALAD BAR

SPICED PORK BELLY SPOON WITH CITRUS VINAIGRETTE AND FRISSE

POLENTA CAKE WITH LAMB SHANK AND GREMOLATA

BONELESS BREAST OF DUCK ON WON TON CHIP WITH PLUM CHUTNEY

**PRICE DEPENDENT UPON SELECTION**

ASSORTED FINGER SWEETS

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