

## CONTINENTAL BREAKFAST

Freshly Squeezed Orange and Grapefruit Juices  
Chilled Cranberry, Tomato and Apple Juices

Croissants, Muffins and Danish  
Seasonal Fruits and Berries  
Sweet Butter, Assorted Jams and Preserves

La Colombe Italian Roast Coffee  
Brewed Decaffeinated Coffee  
Selection of Harney and Sons Teas  
Whole and Skim Milk  
**\$21 per person**

## CONTINENTAL ADDITIONS

Assortment of New York Bagels  
With Plain and Low- Fat Cream Cheese  
**\$5 per person**

Assorted Natural and Fruit  
Flavored Yogurts and Homemade Granola  
**\$5 per person**

Assorted Breakfast Cereals  
Whole and Skim Milk  
**\$5 per person**

Old Fashioned Oatmeal  
Brown Sugar, Raisins and Skim Milk  
**\$5 per person**

## AMERICAN BREAKFAST

Freshly Squeezed Orange and Grapefruit Juices  
Chilled Cranberry, Tomato and Apple Juices  
Seasonal Fruit and Berry Salad  
Croissants, Muffins and Danish  
Assortment of New York Bagels  
with Plain and Low-Fat Cream Cheeses  
Sweet Butter, Assorted Jams and Preserves

Herb Scrambled Eggs  
Grilled Country Sausages  
Applewood Smoked Bacon  
Oven Roasted Breakfast Potatoes

Assorted Natural and Fruit Flavored Yogurts  
Homemade Granola

La Colombe Italian Roast Coffee  
Brewed Decaffeinated Coffee  
Selection of Harney and Sons Teas  
Whole and Skim Milk  
**\$32 per person**

## AMERICAN ADDITIONS

Cinnamon Raisin French Toast  
Apple Compote and Sweet Cream Butter  
**\$7 per person**

Blueberry Buttermilk Pancakes  
Sweet Cream Butter and Vermont Maple Syrup  
**\$7 per person**

## AMERICAN ADDITIONS

Scottish Smoked Salmon  
Lettuce, Tomato and Bermuda Onion  
**\$12 per person**

Omelette Station  
Made to Order with:  
Canadian Cheddar, Monterey Jack, Gruyère, Swiss Cheeses  
Black Forest Ham, Applewood Smoked Bacon  
Roasted Peppers, Scallions,  
Tomatoes and Mushrooms  
\*Chef Required\*  
**\$10 per person**  
(\*Chef \$100  
for 2 hours\*)

## **FITNESS BREAKFAST**

Freshly Squeezed Carrot, Apple and Orange Juices  
Seasonal Fruit and Berries  
Assorted Power Bars and Homemade Granola  
Low-Fat, Skim and Soy Milk  
Low- Fat Banana, Dried Cranberry Muffins  
Assorted Natural and Fruit Flavored Yogurts  
Brewed Green Tea and Flavored Mineral Waters  
**\$25 per person**

## **FITNESS ADDITIONS**

Assorted Fruit Smoothies  
**\$5 per person**

Frittata Station  
Egg White Frittatas Made to Order with:  
Low-Fat Ricotta, Alpine Lace Swiss  
Tomato, Mushrooms, Spinach, Snow Peas  
Grilled Chicken, Baby Shrimp, Tomato Coulis  
and Red Pepper Coulis  
**\$10 per person**  
(\*Chef fee \$100)  
( for 2 hours\*)

**PLATED BREAKFAST**  
(Starters Included in Main Course Price)

**STARTERS**

Yogurt, Granola and Berry Martini

Assiette of Seasonal Berries  
Low-Fat Yogurt

Sliced Fresh Fruit Plate

**MAIN COURSE**

Main Courses Accompanied by Oven Roasted Breakfast  
Potatoes, Pastry Basket, Assorted Jams  
Sweet Cream Butter, La Colombe Coffee  
Brewed Decaffeinated Coffee and a Selection of Harney and  
Sons Teas and Choice of Juice

Scrambled Eggs with Choice of:

Bacon and Sausage	<b>\$26 per person</b>
Ham and Cheddar	<b>\$26 per person</b>
Mushroom and Herb	<b>\$26 per person</b>
Smoked Salmon and Chive	<b>\$26 per person</b>

## MAIN COURSE

Traditional Eggs Benedict with Seared  
Canadian Bacon, Poached Eggs  
and Hollandaise Sauce  
**\$32 per person**

Smoked Salmon Benedict with  
Toasted Brioche, Steamed Spinach  
and Dilled Hollandaise  
**\$34 per person**

Huevos Rancheros with Scrambled Eggs  
Roasted Sweet Peppers, Grilled Chorizo  
Flour Tortillas and Fresh Tomato Salsa  
**\$31 per person**

## PLATED ADDITIONS

Hickory Smoked Bacon	<b>\$5 per person</b>
Chicken and Apple Sausage	<b>\$5 per person</b>
Seared Ham Steak	<b>\$5 per person</b>

## **BREAKS AND INTERMISSIONS**

(All breaks are one hour)

### **JUST DRINKS**

Freshly Brewed La Colombe Coffee, Decaffeinated Coffee,  
Harney and Sons Teas, Assorted Soft Drinks and Mineral  
Waters

**\$9 per person**

### **FITNESS**

Iced Green Tea and White Lemonade  
Red Bull Energy Drink  
Assorted Granola and Power Bars  
Seasonal Fruits and Berries  
Baskets of Baby Vegetables with  
Guacamole Dip and Herded Yogurt Dip

**\$17 per person**

### **QUICKIE**

House Made Jumbo Cookies  
Brownies, Granola Bars  
Custom Blended Coffees and Gourmet Teas  
Assorted Soft Drinks AND Mineral Water

**\$18 per person**

### **CHOCOLATE FRENZY**

Pictures of Chocolate and Whole Milk  
Chocolate Dipped Strawberries  
Handmade Assorted Truffles  
Assorted Chocolate Bars  
Assorted Brownies and Blondies  
Freshly Brewed La Colombe Coffee, Decaffeinated  
Coffee and Harney and Sons Teas  
Mineral Water

**\$20 per person**

## **BREAKS AND INTERMISSIONS**

[continued]

### **SALTY SENSATION**

Peanuts, Assorted Chips & Pretzels  
Assorted Soft Drinks and Mineral Water  
Freshly Brewed La Colombe Coffee, Decaffeinated  
Coffee and Harney and Sons Teas

**\$18 per person**

### **BEVERAGES**

Freshly Brewed Coffee and Decaffeinated Coffee

**\$6 per person**

Assorted Sodas and Mineral Waters

**\$5 Each**

Freshly Squeezed and Chilled Juices (Choose Three: Orange,  
Grapefruit, Carrot, Apple, Cranberry, Tomato or Pineapple)

**\$6 per person**

## ADDITIONS

Assorted Jumbo Cookies **\$36/ Dozen**

Brownies and Blondies **\$36/ Dozen**

Chocolate Dipped Strawberries **\$48/ Dozen**

Assorted Fruit Smoothies **\$5 per person**

Individual Bags of Chips and Pretzels **\$4 each**

Assorted Individual Yogurts **\$4 each**

Freshly Brewed Coffee & Decaffeinated **\$65 per gallon**

Iced Mango or Green Tea  
**\$5 per person**

Whole, Low-Fat or Skim Milk  
**\$5 per person**

## LUNCH

### DELI BUFFET

(Minimum 10 Guests)

Mesclun Greens and Charred Tomatoes  
Balsamic Vinaigrette

Red Bliss Potato Salad

Grilled Vegetable Pasta Salad

Relish Tray of Lettuce, Tomato, Kosher Dill  
Pickles, Bermuda Onion,  
Mayonnaise, Dijon Mustard  
and Selection of Green and Black Olives

Platter of Selected Deli Meats

Peppered Roast Beef, Roast Turkey Breast,  
Black Forest Ham, Soppressatta Salami,  
Canadian Cheddar, Swiss Cheese and Low-Fat Munster

Assortment of Freshly Baked Breads and Rolls

### DESSERT

Crème Brûlée, Seasonal Fruit  
**\$36 per person**

## **"WRAP IT UP" BUFFET**

Classic Caesar Salad, Brioche Croutons, Parmesan Cheese

Tuscan White Bean Salad

Chilled Asparagus Salad

### **SELECTIONS OF WRAPS:**

Choice of Three:

Grilled Chicken Caesar

Italian Grilled Vegetables and Fresh Mozzarella

Smoked Salmon, Tomato and Cream Cheese

Turkey, Bacon and Avocado

Roast Beef with Cheddar Cheese and Creamed Horseradish

Traditional Tuna Salad, Tomato and Romaine Lettuce

Tortilla Chips and Salsa

### **DESSERT**

Warm Chocolate Pudding Tart, Vanilla Ice Cream

**\$36 per person**

## ALL AMERICAN BARBEQUE

(Minimum 20 Guests)

### SALADS

Red Bliss Potato Salad  
Country Style Coleslaw  
Macaroni Pasta Salad  
Iced Cold Watermelon

### FROM THE GRILL

Jumbo Hot Dogs  
Smoked Sausage and Bratwurst  
Quarter Pound Twice Ground Sirloin Hamburger  
BBQ Chicken

Platters of Sliced American and Swiss Cheeses,  
Lettuce, Tomato, Bermuda Onion  
and Dill Pickles

House Made Potato Chips

Mayonnaise, Mustard, Ketchup and Relish

### DESSERT

Individual Apple Tart, Vanilla Ice Cream  
Strawberry Shortcake & Fresh Whip Cream  
**\$38 per person**

## SPA BUFFET

Chilled Ginger Spiced Melon Soup

Mesclun Salad with Balsamic Vinaigrette

Grilled Italian Vegetables  
Virgin Olive Oil Drizzle

Hummus and Grilled Whole Wheat Pita

Grilled Salmon and Israeli Cous Cous  
Roasted Red Pepper Coulis

Soy and Ginger Glazed  
Spinach Stuffed Breast of Chicken  
Warm Mushroom Salad

Poached Asparagus

Organic Brown Rice

## DESSERT

Chef Selection of Sorbets  
Seasonal Sliced Fresh Fruit

**\$38 per person**

## **ITALIAN BUFFET**

Caesar Salad

Crisp Romaine Hearts, Parmesan Cheese, Brioche Croutons

Fresh Mozzarella and Tomato Salad, Basil, Balsamico

Penne Pasta, Pomodoro Sauce, Torn Basil

Sweet Sausage and Peppers

Grilled Herb Roasted Chicken, Caramelized Vegetables,  
Natural Chicken Sauce

Italian Style Meatballs

Fresh Fruit Salad

## **DESSERT**

Tiramisu

**\$42 per person**

## MONDRIAN BUFFET

Organic Mixed Asian Greens  
Hot and Sour Dressing

Crispy Wok Fried Chicken Salad  
Miso Dressing

Asian Pesto Shrimp  
and Vine Ripe Tomato Salad

Cuban Spiced Roasted Chicken  
Jasmine Rice

Chili Glazed Salmon  
Wok Fried Vegetables

Roasted New York Strip Loin  
Roasted Yukon Gold Potatoes, Chipolte Sauce

Deserts

Tropical Fruit Salad

Banana Cheesecake, Graham Cracker Crust, Fresh Vanilla  
Whip Cream

Vanilla Custard, Fresh Glazed Strawberries

**\$48 per person**

## MONDRIAN the go

Boxed lunch includes bottle water, giant cookie, house made pasta salad, and chefs selection of whole fruit.

Please Select 2

Roast beef and Cheddar Cheese

Grilled Vegetable with Basil Pesto

Black Forest Ham and Swiss Cheese

Oven Roast Turkey and American Cheese

Grilled Chicken Breast and Basil Pesto

Classic Tuna Fish

Italian Salami and Provolone Cheese

**\$27 per person**

## **PLATED LUNCH**

(Appetizers and Desserts  
Included in Main Course Price)

### **APPETIZERS**

**Montrachet Goat Cheese and Mesclun Salad**  
Toasted Hazelnut and Citrus Yuzu Vinaigrette

**Caesar Salad**  
Crisp Romaine Hearts, Parmesan Cheese, Brioche Croutons

**Beef Steak Tomato Salad**  
Fresh Mozzarella, Basil, Extra Virgin Olive Oil

**Asian Mixed Green Salad**  
Crisp Wontons & Hot and Sour Dressing

### **MAIN COURSES**

**Chili BBQ Salmon**  
Wok Fried Vegetables  
**\$36 per person**

**Roasted Half Chicken**  
Dijon and Thyme Glaze  
Herbed Sweet Pea Risotto  
**\$34 per person**

**Grilled New York Steak**  
Truffle Scented Tuscan Potatoes  
Asparagus, Red Wine Sauce  
**\$40 per person**

## **LUNCH DESSERTS**

### **Espresso Crème Brûlée**

Served with a Hazelnut Shortbread

### **Fruit Tartlet**

Filled with a Passion Fruit Custard and Topped  
with Seasonal Fruits and Berries

Served with a Vanilla-Guava Coulis

### **Opera Torte**

Devils Food Cake, Coffee Mousse, Milk Chocolate Buttercream

### **Citrus Cheesecake with an Graham Cookie Crust**

Served with Fresh Strawberries  
and Candied Orange Zest

### **Tiramisu**

Espresso Soaked Ladyfingers, Mascarpone, Cocoa Nibs

## **BUFFET DINNERS**

### **Hacienda**

Warm Jalapeno Corn Bread  
Organic Romaine Hearts, Chilled Spice Croutons, Chipotle Ranch Dressing  
Rock Shrimp Tex Mex Slaw  
Rustic Macaroni Salad  
Smoked Pulled Pork Baked Beans  
Hearty Vension Chili  
Chili Glazed Salmon, Western Sucatash  
St. Luis BBQ Spare Ribs  
Chicken Mole with Pepper Jack Mashed Potatoes  
Caramel Flan and Fresh Berries  
**\$82 per person**

### **Mondrian Fusion**

Fresh Artensinal Breads  
Organic Mixed Baby Green Salad, miso Dressing,  
Vine Ripe Tomato and Mozzarella Salad  
Asian Pesto Shrimp, Vine Ripe Tomatoes  
Cuban Spiced Chicken, Jasmine Rice  
Chili Glazed salmon, Wok Fried Vegetables  
Roasted Tenderloin of Beef, Chipotle Demi Glaze  
Tropical Fruit Salad  
Assorted Asia de Cuba Desserts  
**\$92 per person**

### **Taste of Italy**

Herb Garlic Bread  
Organic Mixed Baby Green , white balsamic Vinaigrette  
Tortelli Pasta Salad  
Fresh Mozzarella and Vine Ripe Tomatoe Salad  
Grilled Vegetable Anti Pasto Salad  
Sweet Italian Sausage and Roasted Peppers  
Chicken Marsala with herbed Polenta  
Oven Roasted Halibut, Sweet Garlic Sauce, Sautéed String Beans  
Baked Penne Pasta Pomodoro  
Tiramisu  
**\$76 per person**

## **Mondrian Classic**

Fresh Artesinal Breads

Classic Caesar Salad Brioche Croutons, Parmesan Crema

Grilled Market Vegetables

Jumbo Shrimp Cocktail, Horseradish Spiked Dipping Sauce

Truffle Scented Penne Pasta, San Daniele Prosciutto, Parmesan  
Crema

Herb Roasted Chicken, Braised Baby Vegetables, Sherry Chicken  
Jus

Grilled Swordfish Lemon Risotto, White Wine Sauce

Peppercorn Crusted Tenderloin of Beef, Garlic Whipped Mashed  
Potatoes, Red Wine Sauce

Torta

Citrus Cheesecake

Vanilla Custard with Strawberries

**\$86 per person**

## **PLATED DINNERS**

### **APPETIZER ENHANCEMENTS**

#### **Asian Pesto Grilled Shrimp**

Wok Charred tropical Fruit, Crisp Lotus Root Chips

#### **Braised Beef Spring Rolls**

Cumin Black Bean Papaya Salsa, Port Wine Reduction

#### **Crab Croquetas**

Jicama, Mango, Green Apple and Mirin Infused Slaw, Roasted  
Red Pepper Remoluda

#### **Chilled Jumbo Shrimp Cocktail**

Horseradish Spiked Dipping Sauce

#### **Fussili Pasta**

Proscuitto and Truffle Crema

#### **Penne Pasta**

Rock Shrimp

**\$15 per person**

## **SALAD**

### **Montrachet Goat Cheese and Mesclun Salad**

Toasted Hazelnut and Citrus Yuzu Vinaigrette

### **Caesar Salad**

Crisp Romaine Hearts, Parmesan Cheese, Briche Croutons

### **Beef Steak Tomato Salad**

Fresh Mozzarella, Basil, Extra Virgin Olive Oil

### **Asian Mixed Green Salad**

Crisp Wontons & Hot and Sour Dressing

## **MAIN COURSE**

Herbed Roasted Chicken, Asparagus Risotto, Sherry Vinegar Sauce

**\$65 per person**

Pan Roasted Atlantic Salmon, Roasted Root Vegetables, White

Wine Herbed Sauce

**\$67 per person**

Herbed Broiled Alaskan Halibut, Baby Spinach, Saffron Tomatoes,

Tomato Mustard Broth

**\$72 per person**

Seared Filet of Ahi Tuna, Wasabi Mashed Potatoes

**\$77 per person**

Grilled Veal Chops, Organic Fingerling Potatoes, French String

Beans, Wild Mushroom Sauce

**\$85 per person**

Charred Filet of Beef, Olive Oil Forked Mashed Potatoes, Roasted

Vegetables, Sagiovese

**\$92 per person**

Grilled 6 oz. Filet Mignon

African Lobster Tail

Horseradish Mashed Potatoes, Roasted Baby Vegetables,

Béarnaise Sauce

**\$105 per person**

## DINNER DESSERTS

**Chef Selection of Homemade Ice-cream or Sorbet**

**Individual Baked Apple Tartlet**  
with Cinnamon Anglaise and Vanilla Ice Cream

**Six-Layered Chocolate Devil's Tort**  
Layer with Rich Chocolate Cake, Vanilla Ice Cream

**Banana Misu**  
Made with Homemade Chocolate Ladyfinger Cookies,  
Mascarpone Mousse, Caramelized Bananas  
and Chocolate Sauce

**Citrus Fruit Cheesecake with Graham Crust**  
Served with a Mango Sorbet  
and Orange Tea Sauce

**Cheesecake Semi-Freddo**  
Lime Glazed Fruit, Orange Caramel Sauce

## Hand Passes Hors d' oeuvres

please select six

Lemongrass Chicken Satay, Coconut Thai Chili Dipping Sauce

Beef Picadillo Empanadas with Plum Wine Sauce

Braised Beef Spring Rolls, Port Wine Reduction

Tuna Pica

Crab Croquetas with Red Pepper Remoulade

Asian Pesto Shrimp, Tropical Fruit Salsa on Crisp Lotus Root Chip

Crisp Vegetable Spring Roll

Duck Confit Spring Roll with Hoisin Port Wine Sauce

Seared Filet of Beef with Wasabi Crema

Char Sui Short Rib with Congre on Crisp Tostone

Orange Miso Beef Satay

Sweet Chili Shrimp on a Skewer

Crispy Lobster and Shitake Mushroom Dumpling Ginger Aioli

Seared Five Spiced Ahi Tuna with Curried Japanese Eggplant

Black Bean and Chickpea Dumplings, Tomato Ginger Sauce

Japanese Eggplant and Asian Mushroom Potsticker, Miso Dipping Sauce

Crisp Tofu Skewer, Sweet Soy Sesame Glaze

**One Hour of Service \$30 per person**

**Two Hours of Service \$40 per person**

**Three Hours of Service \$48 per person**

## RECEPTION STATIONS

Selections are designed to be served one hour prior to dinner service  
or enhance a buffet  
(Minimum of 25 Guests)

## DUMPLINGS

Chef Selection of Three Dumplings: Steamed or Fried  
**\$16 per person**

## PASTA

Choice of Two

### **Tri-Color Cheese Filled Tortellini**

with Tomato Basil Compote

### **Rigatoni**

Sausage Bolognese

### **Penne Pasta**

Pomodoro Sauce, Torn Basil

### **Rottini**

Rock Shrimp, Pesto Sauce

### **Penne Pasta**

Proscuitto in Truffle Sauce,

**\$9 per person**

Suggested Additions:

Grilled Chicken	\$5
Virgin Olive Oil Marinated Shrimp	\$6
Seared Sea Scallops	\$6
Sweet Italian Sausage	\$5

## RECEPTION STATIONS

Selections are designed to enhance a buffet  
(Minimum of 25 Guests)

### RISOTTO

. select two .

Wild Mushroom

Mixed Wild Mushrooms, Parmigiano, Mascarpone

Seafood

Shrimp, Calamari, Scallop, Fresh Herbs

White Truffle and Parmigiano

Creamy Arborio Rice, White Truffle Oil, Parmigiano

Lobster

Maine Lobster, Grape Tomatoes, Lobster Butter

Artichoke

Artichoke Hearts, Tomato, Sweet Basil

Asparagus

Asparagus Tips, Thyme, Roasted Garlic

**\$12 per person**

## SEAFOOD BAR

Jumbo Gulf Shrimp, Oysters on the Half Shell, Snow Crab  
Claws or Alaskan King Crab Legs Served over Cracked Ice  
with Mustard Sauce, Spicy Cocktail Sauce, Tabasco,  
Horseradish, Lemon, Marie Rose Sauce and Worcestershire

**\$4 per piece**

## RECEPTION STATIONS

Selections are designed to enhance a buffet  
(Minimum of 25 Guests)

### CAVIAR

Guest Choice of Caviar Accompanied By:

Buckwheat Blinis, Toast Points, Sieved Egg, Onion and Parsley

OOO Malasol Beluga	\$120/oz
OOO Malasol Osetra	\$75/oz
OOO Malasol Sevruga	\$55/oz
American Sturgeon	\$36/oz
Salmon	\$28/oz

### VIENNESE TABLE

Selection of Assorted Pastries, Tarts, Creams and Custards

**\$16 per person**

## **RECEPTION STATIONS**

Selections are designed to be served one hour prior to dinner service  
or enhance a buffet  
(Minimum of 25 Guests)

### **Middle Eastern Mezzes**

Romaine Spears and Pita Triangles with Baba Ghanoush,  
Hummus Black Olive Tapenade, Cucumber and Mint Tzaziki  
Selection of Cured, Brined and Marinated Olives  
**\$12 per person**

### **Market Vegetables**

Baskets of Baby Vegetables with Selection of Dips to Include  
Maytag Blue Cheese, Guacamole and Red Pepper Rouille  
**\$10 per person**

### **The Cheese Marble**

Selection of Imported and Domestic Cheeses Presented Whole  
with Grapes, Berries, Water Crackers and French Baguettes  
**\$12 per person**

### **Seasonal Sliced Fruit**

**\$5 per person**

## **CARVINGS**

Selections are designed to be served one hour prior to dinner service  
or enhance a buffet  
(Minimum of 25 Guests)

Free Range Turkey Breast  
Cranberry Sauce  
**\$10 per person**

Seared Sesame Crusted  
Ahi Top Loin Tuna with Ponzu, Sweet Soy and Chili Dipping  
Sauces  
**\$16 per person**

Pepper Crusted Tenderloin of Beef  
with Ragout of Wild Mushrooms  
and Sauce Bearnaise  
**\$15 per person**

Honey Cured Picnic Ham  
with Spiced Apples Campote  
**\$10 per person**

(Chef Attendant/Carver: \$100 for 2 hours)

## RECEPTION STATIONS

Selections are designed for 2 hour reception station only  
(Minimum of 25 Guests)

### DUMPLINGS

Chef Selection of Three Dumplings: Steamed or Fried  
**\$22 per person**

### PASTA

Choice of Two

**Tri-Color Cheese Filled Tortellini**  
with Tomato Basil Compote

**Rigatoni**

Sausage Bolognese

**Penne Pasta**

Pomodoro Sauce, Torn Basil

**Rottini**

Rock Shrimp, Pesto Sauce

**Penne Pasta**

Proscuitto in Truffle Sauce,

**\$18 per person**

Suggested Additions:

Grilled Chicken	\$5
Virgin Olive Oil Marinated Shrimp	\$6
Seared Sea Scallops	\$6
Sweet Italian Sausage	\$5

## RECEPTION STATIONS

Selections are designed for 2 hour reception station only  
(Minimum of 25 Guests)

### RISOTTO

. select two .

Wild Mushroom

Mixed Wild Mushrooms, Parmigiano, Mascarpone

Seafood

Shrimp, Calamari, Scallop, Fresh Herbs

White Truffle and Parmigiano

Creamy Arborio Rice, White Truffle Oil, Parmigiano

Lobster

Maine Lobster, Grape Tomatoes, Lobster Butter

Artichoke

Artichoke Hearts, Tomato, Sweet Basil

Asparagus

Asparagus Tips, Thyme, Roasted Garlic

**\$22 per person**

### SEAFOOD BAR

Jumbo Gulf Shrimp, Oysters on the Half Shell, Snow Crab Claws or Alaskan King Crab Legs Served over Cracked Ice with Mustard Sauce, Spicy Cocktail Sauce, Tabasco, Horseradish, Lemon, Marie Rose Sauce and Worcestershire

**\$4 per piece**

## RECEPTION STATIONS

Selections are designed for 2 hour reception station only  
(Minimum of 25 Guests)

### CAVIAR

Guest Choice of Caviar Accompanied By:

Buckwheat Blinis, Toast Points, Sieved Egg, Onion and Parsley

OOO Malasol Beluga	\$120/oz
OOO Malasol Osetra	\$75/oz
OOO Malasol Sevruga	\$55/oz
American Sturgeon	\$36/oz
Salmon	\$28/oz

### VIENNESE TABLE

Selection of Assorted Pastries, Tarts, Creams and Custards

**\$22 per person**

## **RECEPTION STATIONS**

Selections are designed for 2 hour reception station only  
(Minimum of 25 Guests)

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Hummus Black Olive Tapenade, Cucumber and Mint Tzaziki  
Selection of Cured, Brined and Marinated Olives

**\$18 per person**

### **Market Vegetables**

Baskets of Baby Vegetables with Selection of Dips to Include  
Maytag Blue Cheese, Guacamole and Red Pepper Rouille

**\$12 per person**

### **The Cheese Marble**

Selection of Imported and Domestic Cheeses Presented Whole  
with Grapes, Berries, Water Crackers and French Baguettes

**\$14 per person**

### **Seasonal Sliced Fruit**

**\$8 per person**

## **CARVINGS**

Selections are designed for 2 hour reception station only  
(Minimum of 25 Guests)

Free Range Turkey Breast  
Cranberry Sauce  
**\$20 per person**

Seared Sesame Crusted  
Ahi Top Loin Tuna with Ponzu, Sweet Soy and Chili Dipping  
Sauces  
**\$24 per person**

Pepper Crusted Tenderloin of Beef  
with Ragout of Wild Mushrooms  
and Sauce Bearnaise  
**\$25 per person**

Honey Cured Picnic Ham  
with Spiced Apples Campote  
**\$20 per person**

(Chef Attendant/Carver: \$100 for 2 hours)