

MORGANS- A MORGANS ORIGINAL

RECEPTION MENU CHEF'S SELECTION

Executive Chef Robert Tobin creates a one of kind passed **hors d'oeuvres** menu just for your event.

The price is \$35.00 per person for the first hour and \$15.00 for each additional hour. ***

Please select four menu items (4) from the options below:

- **TUNAPICA TUNA TARTARE WITH CRISPY WONTONS**
- **ASIAN VEGETABLE SPRING ROLLS WITH SWEET CHILI SAUCE**
- **STEAMED SEAFOOD DUMPLINGS WITH A MANGO-PONZU DIPPING SAUCE**
- **BAMBOO CHICKEN SKEWERS MARINATED IN COCONUT AND LIME**
- **MINI BRAISED BEEF SPRING ROLLS WITH CITRUS CHILI GLAZE**
- **COCONUT RICE RELLENOS CHIMICHURRI SAUCE**
- **BLACK BEAN CROQUETAS AVOCADO-WASABI EMULSION**
- **CHICKEN DRUMETTES SERVED WITH A TAHINI DIPPING SAUCE**
- **CRAB CROQUETAS ROASTED RED PEPPER REMOULADE AND CHILI PONZU DIPPING SAUCE**

Passed Dessert Menu:

Please note this is an additional cost per person

- **MINI MEXICAN DONUTS-** \$5.00 additional per person
- **COCONUT SUSHI-** \$5.00 additional per person

******Minimum two hour reception***

******All food and beverage is subject to a 20% service charge and 8.375% tax.***

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