

Sample Reception and Buffet Menu



Cocktail Hour

When Guests Arrive

Sparkling and Still Water

Displayed Appetizers

Assorted Domestic and Imported Cheese Display with Fresh Seasonal Fruit and Berries,
Sesame Seed Lavasch and Crispy Baguettes

Seafood Ceviche with Octopus, Squid and Market Fish

Country Pate with Cornichons and Toast Points

Baby White Beans, Rock Shrimp with Shallot, Garlic and Oven Dried Tomato Fondue

Passed Hors d'oeuvres

Roasted Vegetable and Goat Cheese Empanadas with Charred Tomatillo Salsa

Thai Chicken Skewers with Spicy Peanut Sauce

Spinach and Feta Triangles

Grilled Gulf Shrimp with Mango Ketchup

Assorted Sushi and Hand Rolls with Pickled Ginger and Wasabi Soy Dip

Jerked Chicken on Plantain Crisps with Mango Chutney

Blackened Beef Tenderloin on Bruschetta with Horseradish Jam

Soft Shell Crab Spikes with Garlic Aioli

Dinner

Served First Course

Pan Seared Coach Farm Goat Cheese Croutons with Hearts of Romaine, Red and Yellow Pear Tomatoes, White Beans and Roasted Grape Vinaigrette

Intermezzo

Shot of Sweet Pea Soup

Buffet Entrees

Grilled Swordfish Escabeche with a Sweet Potato, Corn and Roasted Poblano Pepper Salad

Tuscan French Cut Chicken Breast Pistou, Tomato Shallot Confit, Pan Seared Chickpea Cake, Golden Beet Curls, Pan Flashed Spinach

Miso Lacquered Grilled Tofu, Shiitake Mushroom Soba Noodles and Woked Asian Vegetables

Eli's Hard Crusted Breads and Rolls with Rosemary Butter

Desserts

Carrot Cake Wedding Cake served with a Champagne Sabayon and Fresh Berries

Individual Plates of Gourmet Lace Cookies and Petites Four

Beverages

Assorted Sodas and Seltzers

Regular and Decaffeinated French Roast Coffee

Regular and Herbal Tea

Premium Champagne, Wine, Beer and Full Bar available