



STANDING DINNER MENU CHOICES

STATIONARY PLATTERS

Chef's Selection Artisanal Cheese, Charcuterie Cured Meat, Seasonal Fruit with Port Wine-Fruit Compote, Whole Grain Mustard, Pickled Onions, Sliced Baguette

Housemade Dips served with Crispy Chips, Pita Bread & Crudite (choose 3)
Avocado Salad, Truffled Edamame Hummus, Cold Spinach-Artichoke, Roasted Eggplant Babaganoush

Hand Roll Sushi Display: California, Spicy Tuna, Smoked Salmon & Scallion, Shrimp,
Fresh Atlantic Salmon Rolls, Pickled Ginger, Wasabi, Soy Sauce

Grilled Cheese Bar (choose 2) Classic, Pesto & Oven Dried Tomato, Classic,
Eggplant & Caramelized Onion, Brie & Nutella

Belgian Fries Bar (choose 2) Herbed, Truffle, Japanese Nori, Parmesan & Crispy Shallots
Served with Chipotle Mayo, Remoulade, Spicy Korean, Carolina BBQ, Mole Poblano

Shellfish Display (+\$20): Jumbo Shrimp, Fresh Blue Point Oysters, Jumbo Lump Crab,
Maine Lobster out of the Shell, Cocktail Sauce, Thai Chili Sauce, Fresh Horseradish, Lemons

PASSED HORS D'OEUVRES

VEGETARIAN

Summer Rolls, Peanut & Coconut Curry

Mini Kale Caesar Salad

Thai Coconut Soup Shooter

Cauliflower & Corn Hush Puppies,
Lavender-Honey Drizzle

Eggplant-Tomato Bruschetta, Fried Capers

Truffled Wild Mushroom Puff Pastry Tarts

Tomato Mozzarella Tarts, Mesclun, Parmesan-Basil Oil

Scallion & Porcini Stuffed Potato Medallions

Crispy Potato & Cheese Croquettes

POULTRY

Southern Fried Chicken, Red Eye Gravy,
Maple Butter

Jerk Chicken Sliders, Jalapeno Sour Cream

Duck Prosciutto, Plum Coulis, Frizzled Leaks

Foie Gras Eclair with Quince Paste (\$)

RED MEAT

Beef Tenderloin Toast, Port Wine Onions,
Horseradish Cream

Smoked Kobe Beef Sliders, Chipotle Ketchup,
Guacamole

Braised Shortrib Sliders, Pickled Onions

Pomegranate Braised Lamb, Moroccan Spices, Mint
Chutney

Crusted Lamb Lollipops, Mint Ketchup

Mini Pressed Cuban Sandwiches

Pork Belly Sliders, Rustic Slaw, Pickled Okra

SEAFOOD

The "Everything" Crusted Seared, Sliced Yellowfin
Tuna, Scallion Vinaigrette

Grilled Lemongrass Shrimp with Tarragon
Cocktail Sauce

Mango Shrimp & Bay Scallop Ceviche, Crispy Chips

Salmon Tartar Wontons, Saffron Yuzu Aioli

Lobster Roll Sliders, Lemon-Lime Tartar Sauce

Jumbo Lump Crabcakes, Spicy Remoulade

Black American Caviar & Chive Stuffed
Potato Medallions