

Afternoon Tea

Fresh Scones
Devonshire Cream, Butter & Premium Fruit Preserves
(2 pieces per person)

Assortment of Tea Sandwiches (Choice of Four)

Smoked Salmon & Arugula
Goat Cheese & Sun-Dried Tomato Pesto
Applewood Smoked Ham & Asparagus with Caper Shallot Cream Cheese
Egg Salad with Cornichons
European Cucumber & Herbed Chives Cream
Smoked Turkey with Cranberry Chutney

Desserts (Choice of Three)

White & Dark Chocolate Dipped Strawberries
Individual Seasonal Fruit Tarts
Freshly Baked Madeleines
Miniature Mousse Cakes
English Tea Breads
Chocolate Truffles
Shortbread Sugar Cookies

Assortment of Hot Teas

\$34.00 per person

Labor Fee of \$150 plus tax for Groups 24 Guests or Less
All Prices Subject to 21% Service & 8.75% Tax

Butler Passed Hors D'oeuvres

Cold

Seared Beef Carpaccio, Red Onion, Arugula, Shaved Asiago on Walnut Crostini
Seared Ahi Tuna with Wasabi Aioli on Crispy Wonton
Steak Tartar with Fried Capers on Sourdough Crostini
Curried Chicken & Golden Raisin Salad in Profiterole
Crab Leg & Mango Roll with Wasabi
Fingerling Potato with Ossetra Caviar & Crème Fraiche
Peppered Beef Tenderloin on Walnut Friselle
Crostini of Goat Cheese, Sun-Dried Tomato & Pesto
English Cucumber Cup Stuffed with Feta & Kalamata Olives
Foie Gras Mousse on Crostini with Strawberry Relish
Brie Cheese & Grapes Crostini
Smoked Salmon & Chives Crème Fraiche on Friselle Crostini

Spoons

Tandoori Chicken Salad with Mango Chutney
Rock Crab on Cucumber Mango Salad with Louis Dressing
Lobster & Mango Salad with Tarragon Aioli
Ahi Tuna Tartar on Cilantro Slaw with Wasabi Aioli
Steamed Shrimp Dim Sum with Lime Cilantro Soy Vinaigrette

Hot

Warm Brie & Candied Walnuts on Crostini
Petite Crab Cakes Sriracha Aioli
Scallops wrapped in Applewood Smoked Bacon
Smoked Duck on Warm Goat Cheese Crostini
Spinach & Feta Spanakopitas
Breaded Chicken Filet with Thai Barbeque Sauce
Oriental Spring Rolls with Hot Asian Papaya Chutney
Panko Crusted Artichoke Heart & Boursin Cheese
Miniature Beef Wellington, Sauce Bernaise
Tempura Fried Shrimp with Sweet Chili Sauce
Miniature Salmon Wellington with Sauce Hollandaise
Phyllo wrapped Sun-Dried Tomatoes & Feta Cheese
Warm Sonoma Goat Cheese Crostini with Fig Relish
Kobe Beef Saté, Scallions & Toasted Sesame Seeds with Eel Sauce

**\$26.00 per person/ includes four selections
one piece of each selection per person**

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Stations & Displays

(25 Guest Minimum)

Cheese & Fruit Display

Crudite of Fresh & Roasted Vegetables with Assorted Dips & Chutneys
Variety of Imported & Artisanal Domestic Cheeses to Include
Havarti, Maytag Bleu, Manchego, Gouda, Smoked Tillamook Cheddar
Creamy Brie, California Pepperjack & Sonoma Goat Cheeses
Sliced Granny Smith Apples, Bosc Pea, Grapes & Fresh Fig
Crackers, Lahvosh & Assorted Rustic Breads

\$22.00 per person

Italian Antipasto Display

(Served on Individual Platters)

Prosciutto, Sopressata Salami, Mortadella
Marinated Artichokes, Olives, Roasted Peppers, Roasted Marinated Crimini Mushrooms
Provolone, Mozzarella, Parmigiano-Reggiano
Focaccia, Grissini Sticks & Crostini

\$24.00 per person

California Station

Seared Ahi Tuna on Cilantro Slaw
Orzo & Baby Artichokes Salad with Sun-Dried Tomatoes & Provolone Cheese
Lemon & Lime Marinated Scallop Ceviche, Served in Martini Glass

\$24.00 per person

Mashed Potato & Risotto Martini Station*

(Choice of Three)

Whipped Roasted Garlic Potatoes with Coq Au Vin, Wild Mushroom Sauce
Horseradish Mashed Potatoes with Sirloin Tips
Cognac & Green Peppercorn Sauce & Tabacco Onions
Saffron Risotto with Seared Sea Scallops & Basil Oil
Parsley Risotto with Sea Bass Provencal, Beurre Blanc
Jasmine Rice with Curry Chicken & Apple, Banana, Coconut Cream Sauce
Oven Dried Tomato Risotto with Tiger Prawns, Snipped Chives & Citrus Cream

\$22.00 per person

***Action Stations Require Chef/Attendant for \$150.00**

Minimum of Three Stations When Not Accompanied With Plated or Buffet Dinner Service

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Stations & Displays

(Continued)

(25 Guest Minimum)

Fresh Sushi Display

Nigiri Shrimp, Freshwater Eel
California Rolls, Tuna and Salmon Sushi
Pickled Ginger, Wasabi and Soy Sauce

\$26.00 per person/four pieces total per person

Sushi Chef Available at Additional Fee

Chilled Seafood on Ice

Display of Blue Point Oysters (1pp), Carlsbad Mussels (2pp), Jumbo Shrimp (3pp)
Crab Claws (2pp) with Lemons, Cocktail & Louis Sauces

\$29.00 per person

Additional Shrimp \$5.50 per piece

Caviar Station

Petrovic Black Pearl Caviar, Salmon Caviar, Golden Caviar, Wasabi Caviar
Served on Friselle Crostini with Classic Garnish of Chopped Egg Yolk & Egg White
Sour Cream and Bermuda Onions

\$44.00 per person

Gourmet Slider Station*

Served on Miniature Buns

(Choice of Two)

Thinly Shaved Char Sui Pork
Ginger & Scallions
Asian Barbeque Sauce

Sliced Filet Mignon
Arugula Tossed in Extra Virgin Olive Oil & Sea Salt
Spicy Red Pepper Aioli

Yellow Fin Ahi Tuna Toasted in Sesame Seeds
White Cabbage Seaweed Salad with Cilantro
Wasabi Mustard Dressing

Ground Angus Beef
Italian Plum Tomatoes Chiffonade of Butter Lettuce
Blue Cheese Aioli or Classic Thousand Island

Maryland Lump Crab Cake
Lollo Rosa & Sriracha Aioli

\$20.00 per person

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Stations & Displays

(Continued)

(25 Guest Minimum)

Carving Station*

Served with Freshly Baked Bread, Rolls & Butter

(Serves 30 Guests)

New York Strip Loin with Port Merlot Reduction **\$325.00**

Whole Roasted Turkey with Giblet Gravy & Cranberry Chutney **\$295.00**

Pork Prime Rib with Cumin Apple Sauce **\$275.00**

Whole Baked Salmon En Croute with Dijon Dill Sauce **\$295.00**

Roast Leg of Colorado Lamb with Rosemary Jus **\$295.00**

Pasta Station

Fusilli with Basil Pesto Sauce

Penne with Tomato Fondue

Wild Mushroom Ravioli with Gorgonzola Cream Sauce

Cheese Tortellini with Cognac Lobster Sauce

Garlic Bread, Focaccia & Shaved Parmesan-Reggiano

\$22.00 per person

Asian Station*

Miso Soup with Tofu, Steamed Potstickers

Beef & Broccoli with Oyster Sauce & Toasted Sesame Seeds

Hawaiian Mahi Mahi with Bokchoy & Spicy Orange Ginger Glaze

Stir Fried Rice & Steamed White Rice

\$24.00 per person

Paella Station

Saffron Rice with Chorizo, Shrimp, White Fish & Mussels

Peas and Tomatoes Cooked in a Large Paella Display Pan

\$26.00 per person

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Dessert Stations

(25 Guest Minimum)

Sweet Buffet

Vanilla Bean Panna Cotta with Fresh Berries
Fresh Seasonal Fruit Tartlets, White & Dark Chocolate Dipped Strawberries
Variety of Chocolate Truffles, Mini French Pastries & Petit Fours
Fresh Seasonal Fruits & Berries

\$18.00 per person

Chocolate Fountain

(50 Guest Minimum for Chocolate Fountain / Chocolate Fondue for Less than 50)

Rich Flowing Chocolate Served with Oreo Cookies, Biscotti & Marshmallow
Strawberries, Pineapples, Seasonal Melon & Pound Cake

\$17.00 per person

Ice Cream Martinis

(Choice of Two Ice Cream Flavors)

Vanilla, Chocolate, Chocolate Chip, Strawberry, Coffee, Butter Pecan or Mint Chip
Warm Mixed Berry Ragout Toppings
Freshly Made Whipped Cream, Candied Pecans, Chocolate Shavings & Chocolate Sauce
Prepared to Order & Served in Martini Glass

\$19.00 per person

Crepes Station

Made-to-Order Crepes with the Following Fillings:

Whipped Cream, Blueberry Mascarpone
Kirsch Marinated Cherries & Dark Chocolate Mousse
Toppings to Include Chocolate, Crème Anglaise

\$20.00 per person plus \$150.00 Chef Fee

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