

Cocktail Reception Packages

~Catering Menu by Executive Chef Gonzalo Colin~
all packages require a 50 guest minimum

Premium Package

\$125 per person plus tax & service charge
includes a 3 hour premium open bar

PASSED HORS D'OEUVRES

select 8 items from below:

Seared Beef Tataki

marinated ginger, cilantro vinegar

Mushroom Truffle Risotto

mushrooms, white wine, arborio rice, truffle oil, phyllo dough

Mini Grilled Cheese

cheddar, truffle oil

Mac & Cheese Tart

3 cheeses, béchamel, breadcrumbs

Classic Maine Lobster Roll

tarragon lemon sauce

Hamachi Tartare

watermelon radish, meyer lemon shallot vinaigrette

Pulled Chicken Sliders

Barbeque sauce, onions, queso fresco

Bite Size Quesadillas

vegetarian, chicken, shrimp

Braised Chicken Empanada

caper tomato, chipotle aioli

Spanish Choriqueso Empanada

herbed crème fraiche, queso fresco

Classic Kobe Beef Sliders

cheddar cheese, pickles, onions, ketchup, potato bun

Braised Curry Chicken

Poppadum

Peruvian Mahi-Mahi Ceviche

red onion, aji pepper, red radish key lime

Marinated Tomato & Mozzarella

red wine vinaigrette

Mini Crab Cakes

yucca, jumbo lump crabmeat

Mini Meat Balls

pesto cream sauce

Mini Falafel

tzatziki, oregano olive oil yogurt sauce

Wild Mushroom Pizzettes

grilled flat bread, goat cheese, baby arugula

Kobe Beef Sliders

Asiago cheese, truffle aioli, toasted brioche bun

DESSERTS

select 5 from below:

Mini Vanilla Flan

Mini Chocolate Mousse

Tiramisu

Mini Chocolate Eclairs

Warm Homemade Cookies & Brownies

NY Style Cheesecake Bites

Strawberries in Chocolate Cups

Fresh Fruit Tartlets

Marbled Chocolate Cheesecake Bites

Mini Red Velvet Cake Bites

Extra Thick Mini Chocolate Milkshakes

Classic Package

\$115 per person plus tax & service charge
includes a 3 hour premium open bar

PASSED HORS D'OEUVRES

select 6 items from below:

Marinated Tomato & Mozzarella

red wine vinaigrette

Truffled Mushroom Risotto

phylo dough

Mac & Cheese Tart

3 cheese, béchamel, breadcrumbs in pastry cups

Crispy Veggie Spring Rolls

sweet mango chili sauce

Asian Marinated Shrimp

lettuce roll

Pulled Chicken Sliders

Barbeque sauce, onions, queso fresco

Vegetable Dumplings

spicy ginger soy sauce

Mini Crab Cakes

yucca, jumbo lump crabmeat

Classic Beef Sliders

american cheese, pickles, onions, ketchup

Mini Meat Balls

pesto cream sauce

Huitlacoche & Oaxaca Cheese Empanada

herbed crème fraiche, queso fresco

Stuffed Mushroom Cap

parmesan cheese

Mini Falafel

tzatziki, oregano olive oil yogurt sauce

Chicken Tenders

dijon honey mustard dipping sauce

Wild Mushroom Pizzettes

grilled flat bread, goat cheese, baby arugula

DESSERTS

select 3 from below:

Tiramisu

Warm Homemade Cookies & Brownies

NY Style Cheesecake Bites

Strawberries in Chocolate Cups

Fresh Fruit Tartlets

Marbled Chocolate Cheesecake Bites

Mini Red Velvet Cake Bites

Basic Package

\$100 per person plus tax & service charge
includes a 3 hour house brands open bar

PASSED HORS D'OEUVRES

select 5 items from below:

Marinated Tomato & Mozzarella

red wine vinaigrette

Truffled Mushroom Risotto

phylo dough

Mac & Cheese Tart

3 cheese, béchamel, breadcrumbs in pastry cups

Crispy Veggie Spring Rolls

sweet mango chili sauce

Asian Marinated Shrimp

lettuce roll

Vegetables Dumplings

spicy ginger soy sauce

Mini Crab Cakes

yucca, jumbo lump crabmeat

Classic Beef Sliders

american cheese, pickles, onions, ketchup

Mini Meat Balls

pesto cream sauce

Huitlacoche & Oaxaca Cheese Empanada

herbed crème fraîche, queso fresco

Stuffed Mushroom Cap

parmesan cheese

Mini Falafel

tzatziki, oregano olive oil yogurt sauce

Chicken Tenders

dijon honey mustard dipping sauce

Wild Mushroom Pizzettes

grilled flat bread, goat cheese, baby arugula

DESSERTS

Pastry Chef's Selections of the Day

Themed Buffet Stations

*all pricing is ala carte – packages available upon request
pricing shown is valid only as part of an hors d'oeuvres package*

SEAFOOD FOUNTAIN

**Jumbo Cocktail Shrimp, Seasonal Oysters, Little Neck Clams
Alaskan King Crab Legs, Chilled Lobster, Octopus, Bay Scallops**

strawberry shallot mignonette, spicy cocktail sauce, malt herb vinegar, meyer lemon aioli

*MP per person

CARVING

-select 2 proteins-

Roasted Turkey

orange cranberry compote

Oven Roasted Rib Eye

veal brandy demi-glace

Creekstone Pepper Crusted Filet Mignon

red wine au jus

Roasted Pork Loin

port-berry reduction

-select 2 sides-

Sauteed Kale & Haricot Vert

Grilled Asparagus & Brussel Sprouts

Oven Roasted Root Vegetables

Sweet Potato Mash

*\$35 per person

CARIBBEAN

-select 1 protein-

Grilled Salmon

tomatillo sauce, mango salsa

Braised Pork Leg

sofrito sauce

Charred Hangar Steak

aji pique sauce

-select 2 sides-

Crispy Tostones

Papas Bravas

Rice & Beans

Fajita Vegetable

Vegetable Escabeche

*\$15 per person

MEXICAN

Quesadillas

vegetable, chicken, shrimp

Pulled Chicken

mole sauce

Charred Hangar Steak

aji pique sauce

Guacamole

Ranchero Sauce

Pico De Gallo

Corn Tortilla Chips

*\$15 per person

MEDITERRANEAN

Couscous Salad

Eggplant Caponata

Mozzarella & Roasted Peppers

hummus, tzatziki, olives, pita bread

Artisanal Cheeses

*\$10 per person

ASIAN

Boneless Spare Ribs

Chinese Fried Rice

select: chicken, pork, or shrimp

Miso Glazed String Beans

Cold Sesame Noodles with Peanuts

*\$15 per person

COMFORT

Truffled Mac & Cheese

Assorted Sliders

kobe beef, pulled chicken, pulled pork

Sweet Potato Fries

spicy ketchup

*\$15 per person

HOLIDAY

Roast Turkey

Momma's Home Made Stuffing

Cranberry Relish

Haricot Vert

slivered almonds

*\$15 per person

DESSERT TABLE

-select 5-

Mini Vanilla Flan

Mini Chocolate Mousse

Tiramisu

Mini Chocolate Eclairs

Warm Homemade Cookies & Brownies

NY Style Cheesecake Bites

Strawberries in Chocolate Cups

Fresh Fruit Tartlets

Marbled Chocolate Cheesecake Bites

Mini Red Velvet Cake Bites

Extra Thick Mini Chocolate Milkshakes

*\$15 per person