



RECEPTION SPECIALTIES

IMPORTED AND DOMESTIC CHEESES

Brie, Stilton, Swiss, Bel Paese, Gouda, Cheddar, Smoked Cheddar, Havarti Dill, Gourmandise
Red and Green Grapes, Cracker Basket and Sliced French Bread

Small Platter (serves 25) \$225.00 Medium Platter (serves 50) \$450.00 Large Platter (serves 100) \$800.00

SEASONAL RAW VEGETABLE DISPLAY

Bleu Cheese, Guacamole, Ranch, Onion or Hummus (Choice of Two)

Small Platter (serves 25) \$150.00 Medium Platter (serves 50) \$300.00 Large Platter (serves 100) \$500.00

SEASONAL FRUIT KABOBS PRESENTED ON PINEAPPLE TREE DISPLAY

Accompanied by Minted Citrus Dipping Sauces

Small Fruit Tree (serves 25) \$125.00 Medium Fruit Tree (serves 50) \$250.00 Large Fruit Tree (serves 100) \$450.00

SEAFOOD SELECTIONS

Snow Crab Claws, Sauce Louis \$6.00 each

Oysters on the Half Shell, Tabasco and Horseradish \$5.00 each

Gulf Shrimp with American Cocktail Sauce \$6.00 each

SUSHI

Selection of Ama Ebi Shrimp, Maguro Tuna, Thai Red Snapper
or Mirugai Long Neck Clam

Wasabi, Pickled Ginger and Soy Sauce \$9.50 each
(minimum 10 pieces)

WHOLE SIDE OF SMOKED SALMON

Garnished with Minced Red Onion, Capers, Lemon, Chopped Egg
Whites and Yolks, Creamy Horseradish Sauce and
Toast Points \$280.00 (serves 50)

BAKED SIDE OF SALMON IN PUFF PASTRY

Yogurt Dill Dipping Sauce
\$275.00 (serves 40)

BAKED WHEEL OF BRIE IN PUFF PASTRY

Sliced French Bread
\$150.00 (serves 30)

ITALIAN MOZZARELLA, PORTOBELLA AND OVEN ROASTED VEGETABLE STRUDEL

Roma Tomato Basil Coulis \$180.00 (serves 30)

HOT CRABMEAT FONDUE

Pita Chips, Toasted French Bread Cubes
Cornichons and Pearl Onions
\$50.00 per quart (serves 25)

HOT GRUYERE SWISS CHEESE DIP

Toasted French Bread, Cornichons and Potatoes in Robe
\$45.00 per quart (serves 25)

GOLDEN BEE CHEESE DIP

Bremner's Water Crackers
\$60.00 (serves 25)

DELICACIES & PATISSERIES

Chocolate Dipped Strawberries
\$5.00 each

Individual Monogrammed Petit Fours
\$2.50 each

Long Stemmed Tuxedo Strawberries
\$8.50 each

Petite French Pastries
\$4.75 each

CASCADING CHOCOLATE FOUNTAIN

Warm Creamy Milk Chocolate, Gracefully Flowing over a Three Tier Fountain
Served with Fresh Strawberries, California Churros, Bananas, Marshmallows, Homemade Sponge Cake
Cubed Pineapple and Cantaloupe Melon
\$17.00 Per Person

INTERNATIONAL COFFEE STATION

Freshly Brewed Flavored Coffees and a Selection of Teas from Around the World with Shaved Chocolate, Chocolate Coffee Beans
Whipped Cream, Cubed Sugar, Warm Milk, Cinnamon Sticks, Lemon Peels, Lemon Wedges, Honey and Brown Sugar
\$12.50 per person

All Food and Beverage is subject to a 22% Service Charge, and applicable Sales Tax / PIF.