

Reception Hors d'Oeuvres

Based on a maximum of 2 hours service. \$2.50 per person per hour for each additional hour. For functions of fewer than 15 guests, a \$50 labor charge will apply.

Cold Hors d'Oeuvres (2 dozen minimum order per item)

House Cured Salmon with Dill Cream and Caviar	\$50.00 doz.
Lobster and Vanilla Bean Tartlet with Candied Orange	\$46.00 doz.
Lobster "Shooters"	\$48.00 doz.
Tomato Basil "Shooters"	\$45.00 doz.
Caprese Skewer with Cherry Tomatoes and Mozzarella marinated in Basil Pesto	\$42.00 doz.
Prosciutto Wrapped Asparagus with Balsamic Glaze	\$42.00 doz.
Ahi Tuna Tartar, Crispy Wonton, Wasabi Aioli and Daikon Sprouts	\$50.00 doz.
Lobster, Mango and Arugula, Chili Mayonnaise	
Micro Herb Salad	\$40.00 doz.
Sonoma Duck Foi Gras with Date Puree	\$45.00 doz.
Red Beet Tartare with Orange, Basil, Micro Greens	\$42.00 doz.
Curried Shrimp, Apple and Fennel Salad with Passion Fruit Vinaigrette	\$44.00 doz.

Hot Hors d'Oeuvres (2 dozen minimum order per item)

Mini Crab Cakes with Chive Crème Fraiche	\$52.00 doz.
Colorado Lamb Sliders with Cucumber Raitia and Mint Pesto	\$44.00 doz.
Duck Confit Empanadas with Chimichurri Sauce	\$48.00 doz.
Grilled Prawn Skewers with Avocado Purée	\$48.00 doz.
Pan Seared Chicken Pot Stickers	\$45.00 doz.
Kobe Style Beef Wellington with Double Mustard Sauce	\$50.00 doz.
Beef and Braised Scallion Negimake with Sesame Soy Glaze	\$48.00 doz.

Reception Displays

Based on a maximum of 2 hours service. \$2.50 per person per hour for each additional hour. Minimum order must be for at least two-thirds of attendees. Ice Carvings available upon request.

Chocolate Fondue	\$18.00pp
Served with Strawberries	
Poached Jumbo Shrimp	\$60.00 doz.
Served with Cocktail Sauce and Lemon Wedge (Minimum order: 3 pieces per person)	
Crudite Display	\$13.00pp
Fresh Seasonal Vegetables served with Herb and Honey Mustard Dips and Roasted Red Pepper Hummus	
Antipasto Display	\$19.00pp
A Selection of Meats and Cheeses, Grilled Vegetables, Marinated Artichokes, Olives and Garnishes	

Caprese Salad Display	\$42.00 doz.
Fresh Tomato, Mozzarella and Basil served with Toasted Crostinis	
Smoked Salmon Display	\$300.00
With Red Onions, Capers, Lemons and Horseradish Cream (minimum order: one side – 20 portions)	
Brie Display	\$280.00
Perfectly Ripened Brie Baked in a Light Pastry Crust, served with Assorted Breads and Toasted Almonds (serves 35 people)	
Imported and Domestic Cheese Display	\$12.00pp
A Selection of Cheeses, served with Crackers and Fruit Garnish	
Seven Seas Seafood Display – Your choice of seafood by the piece with 3 sauces – European Cocktail, American Cocktail and a Black Pepper, Green Apple Mignonette all served on an ice display.	
Oysters	\$4.50 per piece
Cocktail Crab Claws	\$4.75 per piece
Little Neck Clams	\$4.00 per piece
King Crab Legs	Market
Poached Lobster Tail 5-6oz	Market
Short Cake Bar	\$14.00pp
Assorted Fresh Baked Scones, Bavarian Cream, Fresh Berries and Assorted Sauces – Includes Coffee	

Specialty Receptions

Based on a maximum of 2 hours service. \$2.50 per person per hour for each additional hour. Carvers Fee of \$125.00 per hour per chef applies (2 hour minimum). Served with fresh baked dollar rolls.

Roasted Turkey Breast (20 Portions)	\$200.00
With Cranberry Sauce and Onion Cider Gravy	
Herb Rubbed Leg of Lamb (20 Portions)	\$180.00
With Mint Demi Glace. Roasted Medium Rare	
House Smoked Fresh Ham (30 Portions)	\$200.00
With Double Mustard Sauce	
Seared Spice Rubbed Venison Loin (12 Portions)	\$250.00
Served Medium Rare with Blackberry and Cinnamon Beurre Rouge Sauce	
Beef Tenderloin (20 Portions)	\$300.00
With Sauce Béarnaise	
Slow Roasted Prime Rib (25 Portions)	\$385.00
With Horseradish Cream and Rosemary Au Jus	
Salmon in Puff Pastry (18 Portions)	\$250.00
With Spinach, Boursin and Lemon Buerre Blanc	
Risotto Station	\$20.00pp
Italian Rice Cooked with Choice of Toppings- Rock Shrimp, Roasted Chicken, Tear Drop Tomatoes, Spinach, Parmesan Cheese	
Mashed Potato Martini Bar	\$15.00pp
Yukon Gold Potatoes, Purple Potatoe Puree with Sauteed Rock Shrimp, House Cured Bacon, String Onions, Sour Crean, Cheddar Cheese, Crumbled Goat Cheese	