



COCKTAIL RECEPTION

Spring/Summer 2017

Cold Hors D'oeuvres

POACHED SHRIMP

Cocktail Sauce

MONTRACHET GOAT CHEESE

Eggplant Caponata, Mini Cone

TUNA TARTARE

Sea Salt, Cucumber Cup

FOIE GRAS TORCHON

Fig Marmalade, Toasted Brioche

SMOKED SALMON

Arugula, Lemon Cream Cheese

PEPPERCORN CRUSTED TENDERLOIN

Shallot-Garlic Jam, Seven Grain

BABY MOZZARELLA CAPRESE

LOBSTER TACOS

Avocado, Lime-Chili Mayonnaise

'SPEAKEASY' STEAK TARTARE

PROSCIUTTO WRAPPED ASPARAGUS

Gorgonzola Ranch

AMERICAN PADDLEFISH CAVIAR

Lemon Crème Fraîche, Buckwheat Blini

TOMATO & OLIVE TAPENADE CROSTINI

Basil, Balsamic Vinegar

CLAYTON'S LUMP CRAB MEAT



COCKTAIL RECEPTION

Hot Hors D'oeuvres

LOBSTER POT PIE

Rosemary Whipped Potatoes

MINI '21' BURGER

'21' CHICKEN HASH

LUMP CRAB CAKE

Fennel Macédoine

PARMESAN CHEESE STRAW

Sea Salt, Herbes de Provence

'POPCORN' ROCK SHRIMP

Charred Jalapeño Aioli

GRILLED BABY LAMB CHOP

Mint Pesto

CHICKEN SATAY

Chermoula Marinade

GRILLED VEGETABLE SKEWER

Zucchini, Yellow Squash, Roasted Red Pepper

Pearl Onion, Lemon Vinaigrette

ROASTED CORN TARTELETTE

Confit Peppers, Aged Balsamic

PIG IN A BLANKET

Brown Mustard

ANDOUILLE SAUSAGE & POTATO SKEWER

TRADITIONAL ITALIAN MEATBALL

Marinara, Pecorino di Parco

TRUFFLED GOAT CHEESE SOUFFLÉ

[Please Select Eight]

\$95 Per Person for a Two Hour Reception

\$125 Per Person for a Three Hour Reception



COCKTAIL RECEPTION

Action Station

{Please Select Two / Included in Package}

ROASTED TURKEY

WHOLE ROASTED SALMON

FRESHLY BAKED HAM

BERKSHIRE PORK LOIN

TRUFFLE MACARONI & CHEESE

Carving Station Add-Ons

{Priced Per Person}

WHOLE ROASTED SALMON

Kalamata Olive Tapenade

\$14

SMOKED SALMON

Traditional Garnish

\$15

BERKSHIRE PORK LOIN

Cider Glaze

\$12

PRIME AGED SIRLOIN OF BEEF

Horseradish Cream

\$20

WHOLE ROASTED BEEF TENDERLOIN

Sauce Bordelaise

\$20

HERB CRUSTED RACK OF LAMB

Honey Mustard

\$20

HEIRLOOM PEPPER-CRUSTED STRIP LOIN OF VEAL

Green Peppercorn Jus

\$22



COCKTAIL RECEPTION

Additional Stations

{Priced Per Person}

ASPARAGUS RAVIOLI

Basil Pesto

\$10

HOMEMADE CAVATELLI

Vegetable Bolognese

\$10

RICOTTA DI BUFALA AGNOLOTTI

Garlic Cream Sauce

\$12

ORECCHIETTE

Eggplant, Basil, Arrabbiata

\$10

TRUFFLE MACARONI & CHEESE

\$12

COUNTRY PÂTÉ

Cornichons, Tarragon Mustard

\$15

CHARCUTERIE

Whole Grain Mustard, Cornichons, Grilled Country Bread

\$15

ARTISANAL CHEESES

\$16

TAPAS BAR

Olives, Marinated Artichokes, Hummus, Octopus, Baba Ghanoush

\$12

POACHED SHRIMP

\$20

RAW BAR

Poached Shrimp, Clams, Oysters, Crab Claws

\$45 / With Maine Lobster \$55



An Administrative charge of 4.5% will be added to all food and beverage charges. This Administrative charge is not a gratuity or a tip and will not be distributed to the employees who provide service to the guests. It is used to offset the costs associated with the administration of your event. 8.875% New York City Sales Tax will also be added.

A separate Gratuity charge of 19.5% will also be added to all food and beverage charges. This Gratuity will be distributed in its entirety to the employees who provide service to the guests. Although it is neither required nor expected, clients may leave a gratuity in addition to this Gratuity charge which will also be distributed to the employees who provide service to the guests.