



## COCKTAIL RECEPTION

Fall/Winter 2018-2019

### **Cold Hors d'Oeuvres**

POACHED SHRIMP

Cocktail Sauce

MONTRACHET GOAT CHEESE

Eggplant Caponata, Olive Rosemary Tartelette

TUNA TARTARE

Sea Salt, Cucumber Cup

FOIE GRAS TORCHON

Fig Marmalade, Toasted Brioche

SMOKED SALMON

Arugula, Boursin

CAULIFLOWER MOUSSELINE

Smoked Trout Roe

PEPPERCORN CRUSTED TENDERLOIN

Shallot-Garlic Jam, Seven Grain

BABY MOZZARELLA CAPRESE

LOBSTER TACOS

Avocado, Lime-Chili Mayonnaise

'SPEAKEASY' STEAK TARTARE

BLUE CHEESE MOUSSELINE

Maple Flakes

AMERICAN PADDLEFISH CAVIAR

Lemon Crème Fraîche, Buckwheat Blini

HONEY ROASTED BUTTERNUT SQUASH CROSTINI

Pomegranate, Cream Cheese

CLAYTON'S LUMP CRAB MEAT

CUCUMBER CUP

Yogurt, Dill, Lemon Zest

ROASTED ZUCCHINI

Eggplant Caviar, Tomato Marmalade, Pine Nuts



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### Hot Hors d'Oeuvres

YELLOW FIN TUNA NIÇOISE  
Niçoise Olive, Haricot Verts, Sauce Gribiche

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

ROASTED BABY LAMB CHOP  
Mint Chimichurri

QUICHE LORRAINE  
Smoked Bacon, Gruyère

GRILLED VEGETABLE SKEWER  
Zucchini, Yellow Squash, Roasted Red Pepper  
Pearl Onion, Lemon Vinaigrette

SPINACH PARMESAN TARTELETTE  
Parmesan Gratinée

PIG IN A BLANKET  
Brown Mustard

GARBANZO FRITTER  
Herbed Yogurt

VADOUVAN SHORT RIBS  
Bok Choi

TRUFFLED GOAT CHEESE SOUFFLÉ

CHICKEN CORDON BLEU

ROASTED STUFFED DATE  
Blue Cheese, Almond Butter

SPICY LAMB MEATBALL

SWEET POTATO BACON BITE  
Pepper, Maple Glaze

ROASTED BRUSSELS SPROUTS  
Honey Dijon

[Please Select Eight]

**\$99 Per Person for a Two Hour Reception**  
**\$130 Per Person for a Three Hour Reception**



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### Action Station

{Please Select Two / Included in Package}

ROASTED TURKEY

PARMESAN CRUSTED SALMON

BAKED HAM

BERKSHIRE PORK LOIN

TRUFFLE MACARONI & CHEESE

### Carving Station Add-Ons

{Priced Per Person}

PARMESAN CRUSTED SALMON

Roasted Tomato Sauce

\$14

SMOKED SALMON

Traditional Garnish

\$15

BERKSHIRE PORK LOIN

Cider Glaze

\$12

GRASS FED NEW YORK STRIP LOIN

Green Peppercorn, Onion Marmalade

\$20

WHOLE ROASTED BEEF TENDERLOIN

Sauce Bordelaise

\$20

HERB CRUSTED RACK OF LAMB

Mint Chimichurri

\$20

PRIME VEAL RIB ROAST

Pommery Mustard Cream

\$22



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### **Additional Stations**

{Priced Per Person}

#### ASPARAGUS RAVIOLI

Basil Pesto

\$10

#### BUTTERNUT SQUASH AGNOLOTTI

Brown Butter, Hazelnut, Blue Cheese, Sage

\$12

#### TRUFFLE MACARONI & CHEESE

\$12

#### LAMB BOLOGNESE

Cavatelli, Roasted Tomatoes, Manchego

\$14

#### COUNTRY PÂTÉ

Cornichons, Tarragon Mustard

\$15

#### CHARCUTERIE

Whole Grain Mustard, Cornichons, Grilled Country Bread

\$15

#### ARTISANAL CHEESES

\$16

#### POACHED SHRIMP

\$20

#### RAW BAR

Poached Shrimp, Clams, Oysters, Crab Claws

\$45 / With Maine Lobster \$55



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**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.**