



COCKTAIL RECEPTION Spring/Summer 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

ENGLISH PEA MOUSSELINE
Parmesan Bites

PEPPERCORN CRUSTED TENDERLOIN
Shallot-Garlic Jam, Seven Grain

COMPRESSED WATERMELON
Feta Cheese, Kalamata Olive

LOBSTER TACOS
Avocado, Lime-Chili Mayonnaise

'SPEAKEASY' STEAK TARTARE

GORGONZOLA SABLES
Roasted Almonds

AMERICAN PADDLEFISH CAVIAR
Lemon Crème Fraîche, Buckwheat Blini

RICOTTA DI BUFFALA
Focaccia Crustini, Asparagus

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

SEARED TUNA
Tomato, Cucumber, Citrus

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
Lemon Vinaigrette

SPINACH PARMESAN TARTELETTE
Parmesan Gratinée

PIG IN A BLANKET
Brown Mustard

GARBANZO FRITTER
Herbed Yogurt

ROASTED BEEF AMPANADAS
Pineapple and Sour Cream Chutney

TRUFFLED GOAT CHEESE SOUFFLÉ

CHICKEN CORDON BLEU

DUCK AND FOIE GRAS HOT DOG
Pickled Relish, Mustard, Ketchup

VEAL MEATBALL
sage, parmesan

ROASTED BABY CORN
Spiced Butter

SHRIMP SKEWERS
sweet chili butter

[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

BEER BRAISED BRISKET

Horseradish Jus

\$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

LAMB AND CHICKEN ROTISSERIE

Naan Bread, Chermoula Spice (72Hours)

\$22



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Additional Stations

{Priced Per Person}

GOAT CHEESE RAVIOLI
Parmesan Cream, Wilted Spinach
\$10

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.