

Receptions

Buffet Items – Cold

Shrimp Ravigote With Lemon Herb Sauce Served in Florentine Cup \$300/100
Vine Ripened Tomatoes with Jumbo Gulf Shrimp \$375/100
Ahi Tuna, Shrimp or Chicken Coronets Displayed on Wrought Iron Won Ton Tree \$175/100
Spicy Shrimp and Oyster Ceviche with Fresh Cilantro in a Florentine Cup \$ 3.00/100
Oyster Shots Topped With Spicy Horseradish Sauce in Footed Glass \$150/100
Crawfish Cheesecake \$175/100
Shrimp Remoulade Salad in Florentine Cup \$275/100

An Assortment of Finger Sandwiches

Oven Roasted Turkey, Roast Beef, Ham and Cheese \$ 150/100

Gourmet Finger Sandwiches

Chicken Salad, Smoked Salmon with Cream Cheese and Dill,
Miniature Muffalattas and Club Sandwiches \$ 250/100

Reception Platters

Small \$ 90 serves 25, Medium \$ 190 serves 50,
Large \$ 375 serves 100

Domestic and Imported Cheeses with Fresh Fruits, Kalamata Olives and Assorted Crackers
Sliced Fresh Seasonal Fruits with a Citrus and Ginger flavored Yogurt Dipping Sauce
Vegetable Crudités Platter with the following Dipping Sauces:
Ranch Dip, Blue Cheese Dip, Humus and Tzatziki Sauce
Grilled Vegetable Platter with Herb Aioli
Country Style Pate, Quail and Pancetta Terrine and a Layered Cheese
Terrine, served with Red Onion Marmalade, Assorted Crackers and Croutons (**Large Size only**)

Sushi and Spring Rolls

Wasabi Horseradish Marinated Beef Sushi \$ 200/100
Vegetarian Sushi \$100/100
Spicy Crawfish Sushi With Wasabi Soy Sauce \$175/100
Mandarin Duck Summer Rolls with Sweet Passion Fruit Drizzle 200/100
Specialty Rolls Available Upon Request

All prices subject to 9.75% sales tax and 21% service charge



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