

SAMPLE MENU #1

Based on a 1-hour Cocktail Hour & 4-hour Reception

Bar

*Absolut & Titos Vodka, Tanqueray, Bacardi, Jose Cuervo, Dewars, Jack Daniels
Choice of 4 Domestic & Imported Beer
Mixers, Soda & Ice*

Cocktail Hour Menu

*Heirloom Tomato Bruschetta/Herbed Crostini • Yellow Fin Tuna Tartare/
White Soy/Sesame/Wonton Crisp • Potato Pancake/Smoked Salmon/
Crème Fraiche • Beef Tenderloin/Horseradish Mouse • Spinach in Phyllo/Feta/Lavender Scented
Yogurt • Vegetable Spring Rolls/
Myer Lemon Ponzu • Mini Crab Cakes/Chipotle Aioli • Brie & Cranberry Tartelette*

Reception Menu

Salad

Beet Salad/Blood Orange Vinaigrette/Candied Walnuts/Goat Cheese

Entrée

*Pan-Roasted Breast of Chicken/Fingerling Potatoes/Green Beans/
Cipollini Onions*

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Mushroom Risotto/Parmesan Crips/Truffle Oil

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Lemon Basil Crusted Salmon/Roasted Vegetable Couscous/Arugula Pesto

Bread & Butter

Dessert Menu

*Assorted Shooters/Various Flavors
Coffee & Tea Service*

\$100.00 Per Guest