

### **SAMPLE MENU #3**

*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**

*Shrimp Ceviche/Tomato/Chili/Onion • Beef Tenderloin/Horseradish Mouse • Bay Scallop Ceviche/Passion Fruit/Lime/ • Yellow Fin Tuna Tartare/White Soy/Sesame/Wonton Crisp • Pulled Pork Sliders/BBQ Flavors • Grilled Chorizo/Golden Raisin Mostarda • Brie & Cranberry Tartelette • Vegetable Quesadilla/Cilantro Crema*

*Food Table*

*Raw Bar*

#### **Reception Menu**

*Salad*

*Satur Farm's Field Greens/Heirloom Tomatoes/Red Grapes/Organic Flowers/Summer Berries/Grilled Red Onion/Local Merlot Vinaigrette*

*Entrée*

*Mushroom Risotto/Parmesan Crips/Truffle Oil (v)*

*Grilled Marinated Swordfish/Tomato Provençal/Petite Green Beans/  
Lemon Beurre Blanc*

*Barolo Braised Short Ribs/Potato-Parsnip Purée/Satur Farm's Baby Carrots/  
Red Onion Pickle*

*Seared Marinated L.I. Duck Breast/Butternut Squash Purée/  
Charred Brussel Sprouts/Dried Fruit Compote*

*Petite Filet Mignon/Roasted Fingerling Potatoes/Tomatoes/  
Cippolini Onions/Sauce Bourguignon*

*Bread & Butter*

#### **Dessert Menu**

*Assorted Shooters/Various Flavors*

*Flourless Chocolate Cake/Fresh Cream*

*Coffee & Tea Service*

*\$130.00 Per Guest*