

2-UNIQUE SMALL BITES

- ② Lobster Pop Tarts with herb saffron dipping sauce
- ② Potato and apple latkes
- ② Chorizo stuffed dates with piquant tomato glaze
- ② Brie, Pear and spiced Pecan petit tartlet dusted with Sugar Snow
- ② Oven cured Tomatoes, red Onion and Walnut Marmalade served on hearty stone ground crostini
- ② Kansas City Sirloin with Maytag Blue Cheese and Tomato Jam on rustic cracked grain toast
- ② Smoked Trout with Bacon Horseradish Cream on crispy Potato Leek cake
- ② Sweet Potato Fritters served with a Pomegranate dollop
- ② Potato Waffle with seared Peppercorn Tuna and Wasabi Mustard
- ② Coriander crusted Tuna presented on Eggplant crostini
- ② Mini Potato Latke with Pear Onion Chutney
- ② Filet of beef on petit Rosemary Biscuits with Horseradish Cream
- ② Cumin Coconut Chicken Skewers with Fiery Peanut Sauce
- ② Stewed Pork Empanada with Smoked Poblano Cream
- ② Smoked Duck Breast on a Pear Crisp with Ginger Cranberry Jam
- ② Moroccan Chicken Pastries with Cinnamon and Almonds
- ② Tea-poached Chicken and Goat Cheese Quesadilla with Pickled Onions
- ② Smoked Salmon with Lemon Flan on Brioche
- ② Seared Tuna On a Wonton Crisp with Avocado Coulis
- ② Smoked Salmon and Lemon Cream atop Pumpernickel Waffle
- ② Spicy Crab Cake with Lemon Remoulade
- ② Homemade Blini with Golden Whitefish Caviar Garni
- ② Asian Honey Panko-Crusted Scallops with Yuzo drizzle
- ② Spicy Thai beef Salad in a Cucumber Wrap
- ② Wild Mushroom Empanadas' bake until golden
- ② Prociutto Wrapped shrimp with matchstick leeks
- ② Coconut Chicken fingers with ginger mango relish
- ② Honey Roasted Salmon Sticks
- ② Firecracker Shrimp with a Smokey chipotle glaze
- ② Seafood cake Atlantic seaboard
- ② Salmon Cakes with Corn Pepper Relish
- ② Savory puffs: chicken, mushroom, seafood, salmon or goat cheese& current
- ② Variety of wonton cups: spicy shrimp, mango chicken, pan-Asian veggie
- ② Stilton and Phyllo parcels with a minted yogurt dip
- ② Walnut, Arugula and gorgonzola crostini
- ② Curried vegetable spring rolls with a cucumber-yogurt dip
- ② Artichoke fritters with Brie chiffon
- ② Grilled asparagus and wild mushroom quesadilla with balsamic drizzle

FOOD THINGS YOU EAT OR DRINK FROM A GLASS

- ④ Spiced Pumpkin soup shots
- ④ Tomato Soup with grill cheese crouton
- ④ Jumbo Shrimp Bloody Mary Shooter
- ④ Lobster Martini with micro greens and Limonchello ice
- ④ Yukon gold potato swirl topped with Lobster ragu
- ④ Gazpacho with Parmesan cheese toast
- ④ Scallop cosmopolitan Diver Sea Scallops nested on an amazing Seaweed salad topped won ton hay and Yuzu drizzle.
- ④ Squash risotto with hard cider reduction and sweet potato hay

SMALL TASTING PRESENTED TABLESIDE BY OUR CHEFS

- ④ Seafood Stew; served with sweet potato hay
- ④ Organic Flank steak served over a smidge of Yukon whipped potatoes with Pancetta crisps and blue cheese crumbles
- ④ Spicy Shrimp served over Cucumber ribbons
- ④ Thai Tuna; served over seaweed salad with ponzu splash
- ④ Cold poached chardonnay Salmon rounds served over mustard glazed confetti potato pearls
- ④ Grilled Diver Sea Scallop with a black currant reduction and Bacon chard
- ④ Marinated grilled Pork tenderloin served with creamed Savoy cabbage with

SAMPLING OF STROLLING STATIONS

MEZE OF THE MEDITERRANEAN

An amazing compilation of interesting marinated, grilled, tossed and baked foods bursting with robust flavors, spices

- ④ MEDITERRANEAN TORTA
- ④ CHICKEN TABBOULEH
- ④ LEMON AIOLI SHRIMP
- ④ CHORIZO STUFFED MEDJOOOL DATES
- ④ GARLIC & TOMATO CALAMARI SALAD
- ④ TOMATO BASIL HOMMUS

Marinated Artichokes, roasted Fennel, Oodles of Olives
Flat breads & Crackers

FROMAGE STARTERS

PEAR BRIE

With phyllo icicles

SAVORY CHEESE CAKE

Served with colorful bouquets of baby vegetables, crackers and crostini

UNITED NATIONS CHEESE REPRESENTATION

A grand compilation of cheese presented with small fruits, sugared nuts, and house made shortbread coins and fancy crackers

BENTO BOX PLATE

Our take on Asian fusion!

VARIETY OF SUSHI ROLLS

Presented with pickled ginger, soy sauce and wasabi (including vegetarian)

BALAMKI

Marinated beef skewers grilled to perfection with authentic Chinese BBQ sauce

SPICY THAI VEGGIE NOODLES

In lettuce wrap (cold)

CHILI GARLIC SQUID

Flash fried and sautéed with Asian veggies, peppers and garlic chards

CABO WABO

- Ⓢ Red flour quesadilla with grilled marinated Chicken and green chili pesto
- Ⓢ BBQ pork and grilled red onion quesadillas with a Mango salsa
- Ⓢ Grilled shrimp on jalapeno risotto cake with roasted Poblano puree
- Ⓢ Sopa's

An authentic open faced bean maza corn pastry topped with refried beans and roasted veggies with a sprinkle of cheese and a dollop Mexican cream

COSMOPOLITAN PIZZA CUTTINGS

Very groovy hip pizza, cut to order by our chefs!

- 🍷 WILD MUSHROOM
- 🍷 LAMB CAPONATA
- 🍷 SOUTHWEST CHICKEN

THE MINI AMERICAN

Our fun twist on dinner food!

- 🍷 Mini all beef frankfurter in puff pastry served with mustard and ketchup
- 🍷 One bite cheddar cheese burgers served on potato rolls
- 🍷 New Millennium Macaroni & cheese
- 🍷 Baby shake shots

UNDER THE SEA

LOBSTER MARTINIS

Chilled Lobster presented in decadent martini glasses with Greens & Lemon granite'

FRESH CATCH COSMO

Pan Seared Sweet Diver Sea Scallops served with roasted tomatoes and a chardonnay lemon Burre' Blanc glaze over julienne pea pod sweet corn salad nested in a Cosmo glass for easy sampling!

BLOODY MARY SHRIMP SHOOTER

Giant Shrimp served in a petit shoot glass with rimmed with season salt

- 🍷 SMOKED TROUT PATE
- 🍷 HERB & PEPPER CURED SALMON
- 🍷 SHRIMP COCKTAIL

TABLE SIDE TUSCAN

WILD MUSHROOM RAVIOLI

Sautéed tableside by our chefs

ROASTED VEGETABLE DISPLAY

A kaleidoscope of colorful vegetables roasted to perfection presented with a balsamic drizzle and focaccia toast.

ELEPHANT EAR GARLIC CLOVES

Smokey, sweet roasted garlic cloves presented with blue cheese crostini

A TASTE OF FLORENCE

TRIO OF RISOTTO

Warm, Arborio Rice Risotto served with an amazing composition of flavors!

- 🍷 Lobster & asparagus with Meyer lemon
- 🍷 Spinach and Green Pea adorned with sautéed Leek and Caramel Shallots
- 🍷 Squash and Pumpkin with a Maple infused Cider Syrup

MIDWEST CARVING

PRIME ANGUS TENDERLOIN

Carved by our chefs presented with; wild mushrooms, balsamic onions, petit rolls and a variety of cold sauces.

MAYTAG BLUE CHEESE SLAW

CHILLY DRAGON NOODLES

A wonderful way to please a houseful of different palates by mixing and matching thus creating your own exotic dish!

- 🍷 An authentic noodle bar presented with:
- 🍷 Udon Noodles
- 🍷 Rice Noodles
- 🍷 Marinated Flank Steak
- 🍷 Peanut Chicken
- 🍷 Napa Cabbage Slaw
- 🍷 Gingered Rock Shrimp
- 🍷 Assorted Spicy Nuts
- 🍷 Chili Garlic Sauce
- 🍷 Enchanted Oil
- 🍷 Apricot Sauce
- 🍷 Spicy Long Beans
- 🍷 Exotic Mushrooms
- 🍷 Marinated Sprouts
- 🍷 Peanut Sauce
- 🍷 Ponzu Sauce
- 🍷 Chopstix