

RECEPTIONS

*When designing your menu, we recommend six to eight
Hors d'oeuvres per person for a one hour reception prior to dinner.*

COLD HORS D'OEUVRES

- CH1 *Smoked Salmon and Cream Cheese on Toast with Dill*
- CH2 *Cherry Tomatoes filled with Boursin Cheese*
- CH3 *Asparagus Wrapped with Prosciutto*
- CH4 *Smoked Trout on Cucumber with Horseradish Cream*
- CH5 *Prosciutto and Cantaloupe*
- CH6 *Brie, Strawberry and Walnuts on Toast*
- CH7 *Old World Tea Sandwiches:
Brie and Cucumber, Chicken Salad and Smoked Salmon*

- CH9 *Foie Gras Mousse on Cucumber Cup*
- CH10 *Seared Sea Scallop in Bouchee Shells*
- CH11 *Chicken Florentine Pate on Pesto Focaccia*
- CH12 *Caviar and Crème Fraiche on Pumpernickel Diamond*
- CH13 *Golden Prawn and Parsley Butter on Risotto*
- CH14 *Seared Duck Breast on Sun-dried Tomato Focaccia with Chive Cream*
- CH15 *Braised Lamb with Cucumber Yogurt Sauce on Toasted Pita*
- CH16 *Lobster and Mascarpone on Risotto*
- CH17 *Italian Salad Tartlet (Carrots, Bell Pepper, Red Onion, Olive and Imported Cured Italian Beef)*
- CH18 *Shredded Duck Confit with Blackberry Crème on Belgium Endive*

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HOT HORS D'OEUVRES

- HH1 *Artichoke Fritters with Tarragon Mayonnaise*
- HH2 *Beef and Green Chili Empanadas*
- HH3 *Breaded Chicken Tenders with Honey-Mustard Sauce*
- HH4 *Miniature Spinach Quiche*
- HH5 *Mini Deep Dish Pizzas*
- HH6 *Breaded Mozzarella Sticks with Marinara Sauce*
- HH7 *Vegetable Spring Rolls with Sweet-n-Sour sauce and Hot Mustard*
- HH8 *Chorizo and Cheese Quesadillas with Poblano Chili Sauce*
- HH9 *Mushroom Caps Stuffed with Italian Sausage,
Topped with Marinara Sauce and Mozzarella*
- HH21 *Thai Money Bag*
- HH22 *Mini Beef Wellingtons*
- HH23 *Smoked Mozzarella Profiteroles with Herb Cream Cheese*
- HH24 *Thai Scallop Phyllo Tartlets*
- HH25 *Tuscan Fontina Bites*
- HH26 *Fiesta Phyllo Cups*
- HH27 *Chili Con Queso Tortilla Trumpets*
- HH28 *Profiteroles Provencal*

- HH10 *Sonoran Crab Cakes with Lemon Chile Sauce*
- HH11 *Mushroom Caps stuffed with Crab Meat*
- HH13 *Medallion of Tenderloin Au Poivre on Crouton*
- HH14 *Chicken Satay with Peanut Sauce*
- HH15 *Lavosh Pizza*
- HH16 *Chicken Roulade with Cilantro Pesto and Roasted Peppers*
- HH17 *Crab Quesadillas with Pico de Gallo*
- HH18 *Spicy Beef Ribbons with Horseradish Demi*
- HH19 *Gruyere Cheese and Herb Crusted Portabello Mushroom*
- HH20 *Fennel Marinated Sea Scallops with Saffron-Chive Aioli*
- HH29 *Paper Wrapped Shrimp*
- HH30 *Shredded Pork Stuffed Asian Roll – Cha Su Bao*
- HH31 *Coconut Lobster Tails*
- HH32 *Lobster Phyllo Rolls*
- HH33 *Brie and Dried Fruit in Brick Dough*
- HH34 *Dragon Shrimp*

RECEPTIONS

DELIGHTS FROM THE DEEP

Iced Jumbo Shrimp with Cocktail and Calypso Sauces and Lemon Wedges

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*Iced Alaskan King Crab Legs with Cocktail and
Calypso Sauces and Lemon Wedges*

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Deep Fried Shrimp/Coconut Shrimp with Prickly Pear Sauce

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Clams Casino

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Oysters Rockefeller

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Jumbo Shrimp Stuffed with Crab Meat,

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*New Zealand Green Lip Mussels with Tomato and
Basil Relish or Yellow Tomato Salsa*

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Sides of Smoked Salmon

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Chilled Oyster Shooters

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*Mirror Cajun or Singapore Prawns, Pesto Seared Sea Scallops,
Smoked Salmon and Sesame Crust Ahi with Mango Pico de Gallo,
Five Pepper Chutney and Roasted Carrot and Ginger Vinaigrette
Serves 50*

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*Whole Poached and Decorated Pacific Salmon Displayed with
Sauce Vert and Calypso Dressing*

RECEPTIONS

THE CARVERY

(Minimum of 50 guests)

*Garlic and Rosemary Herbed Crusted Rack of Lamb, Choice of Pink Peppercorn Sauce
or Traditional Mint Jelly and Au Jus*

*Peppercorn Whole Roasted Tenderloin of Beef served with Soft Plaza Rolls
Béarnaise and Creamy Horseradish Sauces*

*Smoked or Roasted Turkey Breast served with Cracked Wheat Rolls
Herbed Mayonnaise and Cranberry Sauce*

*Honey Baked Ham served with Soft Plaza Rolls Apple-Raisin Sauce
and Stone Ground Mustard*

*Whole Roasted New York Strip Loin served with Soft Plaza Rolls,
Jalapeño Béarnaise and Au Jus*

*Roasted Sonoran Loin of Pork with Prickly Pear Glaze served with
Cracked Wheat Rolls and Poblano Relish*

*Roasted Inside Top Round of Beef served with Herbed Mayonnaise
and Dijonnaise Spreads*

*Side of Smoked Salmon with Capers, Lemons, Cream Cheese,
Onion and Select Melba Toast*

*Steamship Round of Beef with Soft Plaza Rolls, Creamy Horseradish
And Dijonnaise Spreads*

RECEPTIONS

SPECIALTY STATIONS

(Minimum of 50 guests)

SOUTHWESTERN TACO BAR

*Crisp Corn Tortilla Shells
Choice of Seasoned Ground Beef,
Seasoned Shredded Chicken or Shredded
Beef
Shredded Lettuce, Grated Cheddar and
Jack Cheeses, Sliced Black Olives,
Diced Tomatoes, Chopped Onions,
Guacamole, Salsa and Sour Cream*

SAUTEE STATION

*Veal Scaloppini Marsala
Petite Steak Diane
Scampi Style Shrimp
Sautéed Scallops with Mushrooms
Ranch Style Chicken Medallions,
Marinated in a White Wine Vinaigrette
Select two of the above at \$16.00 per
person*

PASTA STATION

*Choice of Three Pastas:
Fettuccini, Spinach Tortellini, Cheese
Ravioli,
Linguini, Penne Pasta, Bow Tie or Orzo
Choice of Three Sauces:
White Clam, Marinara, Alfredo,
Bolognese,
Pesto, Roasted Poblano Cream,
Olive Oil and Garlic, Red Pepper Cream*

FAJITA STATION

*Marinated Sirloin Strips, Chicken Strips,
or Shrimp Sautéed with Sweet Red and
Green Peppers, and Onions
Accompanied by Warm Flour Tortillas,
Grated Cheddar Cheese, Diced
Tomatoes,
Guacamole, Sour Cream, Jalapeños and
Black Olives
Freshly made Tortilla Chips and Salsa*

PAN AMERICAN SALAD STATION

*Mesclun Greens, Romaine, Crisp Yellow Corn Tortilla, Focaccia Croutons,
Grilled Corn, Bacon, Cotija and Parmesan Cheese,
Red and Yellow Peppers, Roma Tomatoes,
with Ancho Honey Vinaigrette, Guajillo Caesar Dressing,
Balsamic Vinegar and Extra Virgin Olive Oil
Grilled Selections:
Guajillo Shrimp, Cilantro Lime Chicken Breast,
Ancho Glazed Flank Steak and Roasted Vegetable Compote*

RECEPTIONS
HORS D'OEUVRES ACCOMPANIMENTS

*Imported and Domestic Cheese and Fruit served with
Sliced French Bread and Water Crackers*

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Fresh Garden Vegetable Crudit  with Spinach and Artichoke Dip

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*Chocolate Fondue with Fresh Cubed Fruit, Berries,
English Biscuits and Pound Cake
(Minimum 50 guests)*

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*Seasonal Fruit and Walnut Stuffed Baked Brie En Cro te
Served with Sliced French Bread
Serves 25 guests*

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Marinated Asparagus and Sliced Tomatoes with Seasoned Poached Mushrooms

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*Chips and Dips
Potato Chips with Your Choice of Two Dips*

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*Tri Colored Corn Tortilla Chips
with Choice of Two Dips*

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DIP SELECTIONS

*Ranch, Clam, Tobacco Onion, Spinach and Artichoke,
Mexican Three Layer Dip, Arizona Salsa,
Guacamole, Chili Con Queso*

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Pretzels

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Assorted Cocktail Nuts

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Spectacular Chocolate Fountain

*\$500.00 + tax includes rental and chocolate
for a 3 hour function for 25 to 200 guests*

*\$500.00 + tax includes rental and chocolate
for a 3 hour function for 201-325 guests*