

PRIVATE DINING – COCKTAIL RECEPTION

TRADITIONAL – CHOOSE 7 ITEMS

ANTIPASTO KEBAB: TOMATO, ARTICHOKE,
MOZZARELLA, OLIVES, AGED BALSAMIC GLAZE

TOMATO & MOZZARELLA CROSTINI

SMOKED SALMON POTATO PANCAKE
WITH CRÈME FRAICHE

TERIYAKI CHICKEN SKEWER

SWEET SALMON TARTAR
ON AN ENGLISH CUCUMBER WITH LEMON
CRÈME FRAICHE

BEEF CROSTINI CHORON SAUCE &
HORSERADISH CREAM CHEESE

SHRIMP & GUACAMOLE ON CRISPY
TORTILLA

MINIATURE CRABCAKE WITH REMOULADE

CHICKEN WRAP SUNDRIED TOMATO &
HUMMUS

POMODORO PIZZETTA

PESTO AND FRESH MOZZARELLA PIZZETTA

SESAME GINGER BEEF TENDERLOIN TIPS

DELUXE OPTIONS

BACON WRAPPED SCALLOPS (\$2)

CHEF'S ASSORTED DESSERTS (\$9)

CARVING STATION (\$17)

FRUIT & CHEESE DISPLAY (\$7)

\$29.99 PER PERSON FOR TWO HOURS / MINIMUM OF 30 GUESTS
PLUS 20% ADMINISTRATIVE FEE AND 8% SALES TAX
ITEMS AND PRICES SUBJECT TO CHANGE