

## RECEPTION

### Canapé Reception

#### SAVORY CANAPÉS

##### **White Bean Crostini**

Olives, Peppers

##### **Baby Mozzarella**

Tomato, Basil

##### **Tuna Tartare**

Cucumber Cup

##### **Poached Shrimp**

Mango Salsa

##### **Buffalo Chicken Bites**

Celery, Blue Cheese

##### **Prosciutto Crostini**

Fig Compote, Mint

##### **Mini Cones**

Goat Cheese, Caponata, Eggplant, Onions, Raisins

##### **Balsamic Glazed Ratatouille**

Endive Spears

##### **Smoked Scottish Salmon**

Pumpernickel Toast, Caper Berry Cream

##### **Steak Tartare**

Hand-cut Filet Mignon, Cornichon, Cherry Pepper, Mustard

##### **Mini Meatballs**

San Marzano Tomato, Parmigiano Reggiano

##### **Duck Crostini**

Quince, Purple Mustard, Pumpernickel

##### **Mini “Ugly” Burgers**

Pickled Jalapeño, Pickled Red Onion, NTL. Sauce

##### **Fish Taco**

Avocado, Cilantro, Queso Fresco

##### **Chicken Skewer**

Ginger Sesame Glaze

#### SWEET CANAPÉS

##### **Lemon Tartlets with Candied Ginger**

##### **Chocolate Caramel Cup with Smoked Sea Salt**

##### **Espresso Brownies with Almond Cream**

##### **Mini Cupcakes with Butter Cream Frosting**

##### **Home Made Oreos**

\$55 Per Person for 1 Hour, Choice of 6

\$65 Per Person for 1 Hour, Choice of 8

\$25 Per Person for each additional hour

10 Person Minimum, Selections Subject to Availability  
Prices exclude gratuity and tax

**Market Table Reception**

**MARKET TABLES**

All tables are for a 2 Hour service

**Bruschetta Bar**

Tomatoes, Basil, Black Garlic, Pomegranate  
Garbanzo, Feta, Red Onion, Cucumber, Oregano  
Spanish Octopus, San Marzano Tomato, Olive, Pepperoncini  
Short Rib with Cremini Mushroom, Truffle & Fine Herbs  
\$30 Per Person

**Cheese Shop**

Local Artisanal Cheese  
Dried Fruit, Quince, Tomato Jam  
Grilled Bread  
\$30 Per Person

**Butcher's Block**

Smoked & Cured Meats  
Country Pâté, Pickled Vegetables  
Whole Grain Mustard, Grilled Bread  
\$35 Per Person

**Sweet Shop**

House Made Cookies, Mini Cupcakes with Butter Cream Frosting  
Mini Brownies, Chocolate Caramel Cups with Smoked Sea Salt  
Nut Brittle, Coconut Macarons, Seasonal Tartlets  
Freshly Brewed La Colombe Coffee & Le Palais Des Thés Tea  
\$35 Per Person

**Al Dente Market**

Trofie Pasta with Bolagnese and Bloomsdale Sauce, Spinach, Parmigiano Reggiano  
House Made Orecchiette with Forged Mushrooms, Aged Pecorino  
Hand Made Cavatelli, San Marzano Tomato, Basil, Burrata Di Buffala  
\$40 Per Person

**Mediterranean Market**

Grilled Seasonal Vegetables  
Grilled Artichoke, Stuffed Grape Leaves,  
Citrus Olives, Quinoa Salad,  
Baba Ghanoush, House Made Hummus, Toasted Pita  
\$40 Per Person

**Sel de Mer Bar**

Maine Lobster with Lemon Herb Aioli  
Shrimp with House Made Cocktail Sauce  
Oysters & Clams on the Half Shell  
Jonas Crab Claws  
Marinated Squid Salad, Ginger Apple Mignonette  
\$60 Per Person

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