

**ON ARRIVAL**

**FULL SERVICE BARS and BARTENDERS**

SCOTCH, RYE, VODKA, GIN, RUM, BOURBON  
DOMESTIC and IMPORTED BEER  
COKE, DIET COKE, CAFFEINE FREE DIET COKE, SPRITE, DIET SPRITE, GINGER ALE, CLUB SODA  
MINERAL and SPARKLING WATER  
ORANGE, CRANBERRY, TOMATO, PINEAPPLE, and GRAPEFRUIT JUICE

Crudités w/assorted dips and Vegetable Chips

***HOT and COLD HORS D'OEUVRES SERVED BUTLER STYLE FROM BEAUTIFULLY DECORATED TRAYS***

SESAME CRUSTED CHICKEN SKEWER  
with ginger soy sauce

SLICED LONDON BROIL  
on focaccia with peppercorn sauce

CORN and ZUCCHINI FRITTER  
with guacamole garni

GRILLED BALSAMIC VEGETABLES  
in phyllo dough cups

TUNA TARTARE

MINI BEEF FILET  
w/horseradish cream sauce served on foccacia crustini

SPICY INDIAN SALMON CAKE  
topped with cilantro chutney

GRILLED BALSAMIC VEGETABLES  
in phyllo dough cups

JERK CHICKEN and PLANTAINS BUNDLE  
w/mango chutney

LAMB and COUS COUS DOLMADES  
w/fresh mint

BREADED EGGPLANT CRISP  
with roasted cherry tomato

## **SMORGASBORD**

### **SUSHI BAR**

ASSORTED TUNA, HALIBUT, VEGETABLE, SALMON ROLLS  
served with chopsticks, japanese horseradish, soy sauce, and ginger

### **MASHED POTATO BAR**

PUREE of GOLDEN YUKON POTATOES and RED BLISS POTATOES SOAKED IN GARLIC-HORSERADISH  
served with guests choice of wild mushroom ragout or marinated filet of beef  
and topped with broccoli w/roasted red peppers, roasted shallots, chives, avocado, or chopped tomato with basil

### **COLD CARVING STATION**

FRESH AHI TUNA LOIN  
served with a black pepper teriyaki mustard  
with sourdough bread sticks

NOVA SCOTIA SMOKED SALMON  
served with a roasted garlic mayonnaise on focaccia toast  
lemons, capers, chopped onion, chopped egg whites and yolks

### **MEDITERRANEAN STATION**

GRILLED BEEF and CHICKEN KEBOBS  
marinated in cilantro and olive oil

accompanied by  
couscous with tricolor peppers and fried rice  
served with fresh pita and lavash

Chopped Israeli Salad, Grilled Eggplant Salad  
Turkish Salad, Avocado Salad, Tabouli  
Moroccan Carrots Israeli Olives

**PASTA STATION and DISPLAY**

SPINACH, MUSHROOM, and SUN DRIED TOMATO RAVIOLIS  
sautéed to order in a roasted pepper and scampi sauce

BRUSCHETTA

Grilled Semolina Bread Topped w/Marinated Tomatoes in Basil & Garlic

ANTIPASTO SALAD

Pickled Vegetables, Olives, Hard Salami, Hot Peppers, Flatbreads

ITALIAN BREAD DISPLAY

pana di cisa, semolina, onion and rosemary focaccia

**HOT CARVING STATION**

FRESH ROASTED TURKEY  
with cranberry chutney on fucilles

MARINATED SHOULDER of VEAL

BLACK and GREEN OLIVES

**HOT CARVING STATION**

CROWN RACK OF LAMB  
with mint jelly on pita wedges

ROASTED MAPLE GLAZED TURKEY  
with cranberry chutney on fucilles

BLACK and GREEN OLIVES

**IT'S A WRAP STATION**

GRILLED VEGETABLES  
*fennel, eggplant, zuchinni, yellow squash, yellow pepper*  
*Rolled w/Arugula and Red Pepper Coulis in a Spinach Lavosh*

SALMON SALAD FAJITA  
*Tossed w/Julienne Peppers & Onions, Rolled in Whole Wheat Tortilla w/Spicy Dill Sauce*

GRILLED TUNA STEAK  
*topped with black olive tompenade and arrugala, in a Sundried Tomato Lavosh*

**RECEPTION**

***on each table***

FRESH BAKED BRICK OVEN BREADS  
w/individual dipping oils

**APPETIZER/SALAD**

*choose 1*

Cremini and Chanterelle Mushroom Beggars Purse  
served with fresh garden watercress and Belgium endive sprinkled with marinated lima beans  
laced with a black pepper red wine vinaigrette

Citrus and Thyme Salmon  
grilled salmon filet with fresh thyme, roasted ginger, orange and lime juice  
set on a bed of frisee, trevisano, baby oak leaf, lola rosa  
accompanied with toasted walnuts, russian corn nuts, dried cranberry, and baby tomatoes  
w/balsamic vinaigrette

**GUEST CHOICE of ENTREE**

GRILLED CHATEAUBRIAND

topped with a chippolini cabernet reduction

or

CHILEAN SEA BASS

served with appropriate starch and fresh vegetables

*serving of red and white wine  
(supplied by facility)*

**DESSERT**

WARM CHOCOLATE SOUFFLÉ

lightly dusted with powdered sugar and cooled berries, then elegantly topped with a sprig of mint

***served on each table***

Fine French Cookies  
Chocolate Dipped Stemberries

**TO GO STATION**

FRESHLY BAKED CHOCOLATE CHIP COOKIES

FRESH FRUIT PLATTERS and SEASONAL BERRIES

FRESH BREWED COFFEE and ASSORTED HERBAL TEAS