

## Reception Enhancements

### CHEF ATTENDED-CARVED TO ORDER

**Wasabi And Sesame Crusted Loin Of Tuna**  
ponzu, white soy, ginger-scallion crème fraiche

**Rosemary & Garlic Brined Whole Roasted Turkey**  
giblet gravy cranberry-orange chutney

**Black Angus Tenderloin Of Beef**  
bernaise sauce, horseradish cream cabernet demi-glace

### COLD DISPLAYS

**Smoked Salmon Display**  
Capers, shaved onion, hard cooked egg, sliced tomato,  
dill crème fraiche pumpernickel toast points

**From The Sea**  
Chef's selection of east and west coast oysters, clams on  
the half shell, jumbo shrimp, Jonah crab claws

Pastrami salmon, smoked fish dip, saltine crackers,  
appropriate condiments

### BUTLER PASSED

**Lobster Salad**  
Thai basil, meyer lemon, brioche

**Blue Crab**  
citus aioli, cucumber

### Prime Rib Of Beef

smoked onion jam, house made mustard, horseradish cream

### Mustard Crusted Rack Of Lamb

rosemary yogurt, cabernet demi-glace

### Ceviche Bar

Bay scallop with cilantro & lime, tuna with ginger, green  
onions & soy, Peruvian style fish ceviche

Shrimp with mango, avocado & citrus, Vegetarian hearts  
of palm ceviche

### Crab Cakes

papaya mustard

### Scallops

pecan wood bacon wrapped

## Dinner Enhancements

### FIRST COURSE ENHANCEMENTS

#### Crab Brandade

potato and celery root, herb toasted breadcrumbs, focaccia crostini

### THIRD COURSE ENHANCEMENTS

#### Striped Bass

citrus & miso marinated, red rice, coconut-orange beurre blanc, steamed asparagus

#### Atlantic Halibut

English pea puree, braised root vegetables, spiced orange vinaigrette

### DESSERT ENHANCEMENTS

#### Ice Cream Bar

chef prepared sundae's to your liking

#### Sharing Plates

chef's choice of seasonal mini tarts, cakes, maccarons

### BEVERAGE PACKAGE ENHANCEMENT

#### Deluxe Bar Package

##### Liquors:

Vodka: Ketel One

Rum: Mt. Gay

Gin: Tanqueray

Bourbon: Makers Mark

Whiskey: Crown Royal

Scotch: Johnny Walker Red

Tequila: Jose Cuervo

Cognac: Remy Martin VSOP

#### Spot Prawns

char grilled with mint pesto, pickled radish, watercress

#### New Zealand Lamb Chops

crispy new potatoes, blackberry tamarind sauce, haricot vert

#### Bone-In Rib Eye

pommes puree, beurre noisette, wilted spinach

#### Trio Of Sorbet

seasonally inspired sorbet's

##### Wines:

Trinity Oaks (Cabernet Sauvignon, Merlot, Chardonnay and Pinot Grigio)

##### Bottled Beer:

Budweiser, Bud Light and Corona

Choice of 2: Microbrews