

## Cold Selections

### **CROSTINI**

house made ricotta, oven roasted tomato, aged balsamic  
**\$7.00++**

### **BRUSCHETTA**

roasted pepper, gorgonzola, red wine gastrique  
**\$7.00++**

### **DUCK PROSCIUTTO**

jumbo asparagus, pomegranate molasses  
**\$8.00++**

### **LOBSTER SALAD**

Thai basil, meyer lemon, brioche  
**\$8.00++**

### **CEVICHE**

bay scallop, jalapeno  
**\$7.00++**

### **TUNA TARTAR**

cucumber round, wasabi aioli  
**\$8.00++**

### **SOY CURED SALMON**

Asian pear, crème fraiche  
**\$8.00++**

### **BLUE CRAB**

citrus aioli, cucumber  
**\$9.00++**

### **PROSCIUTTO**

white bean, fine herbs, brioche  
**\$7.00++**

### **BLEU CHEESE MOUSSE**

cucumber, citrus  
**\$7.00++**

### **AVOCADO TOAST**

multi grain, espelette  
**\$8.00++**

Butler Passing will incur an additional fee of \$75.00+ per server (Number of Servers to be based on LaKota Oaks Service Standards)

*Minimum of 25 people at \$21.00++ per person for one hour reception or additional fees will apply 22% Administrative Fee and 6.35% Sales Tax to be added to above per person pricing.*

*Pricing is for a one hour cocktail reception, additional hours will incur additional fees*

*Prices as of June 1, 2018. All prices subject to change.*

## Warm Selections

### **CURRIED CHICKEN**

sugar cane, coconut milk  
\$7.00++

### **CRIMINI MUSHROOM**

stuffed with roasted red pepper, smoked goat cheese  
\$7.00++

### **MINI GRILLED CHEESE**

brie, bosc pear, brioche  
\$7.00++

### **CRAB CAKES**

papaya mustard  
\$9.00++

### **SCALLOPS**

pecan wood bacon wrapped  
\$10.00++

### **FLATBREAD**

fig, goat cheese, arugula  
\$7.00++

### **HERB GRILLED CHICKEN**

avocado dressing  
\$7.00++

### **QUINOA FRITTER**

smoked tomato  
\$7.00++

### **BEEF SATAY**

Korean bbq style  
\$7.00++

### **MINI REUBEN**

pastrami, sauerkraut, swiss cheese, Russian dressing, rye  
\$7.00++

### **ATLANTIC COD FRITTER**

black garlic aioli  
\$8.00++

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## Stationary Reception Additions

### CHARCUTERIE

\$10.00++ per person

### ARTISANAL LOCAL CHEESE BOARD

\$12.00++ per person

### SPANISH TAPAS

\$12.00++ per person

### MEDITERRANEAN DISPLAY

\$12.00++ per person

### CRUDITÉ

\$9.00++ per person

### FRESH FRUIT

\$8.00++ per person

## Manned Stations

(Attendee fee of \$150.00 to be added for each ordered station)

### CHATEAUBRIAND

Prepared Medium Rare, Accompanied by Crispy Baby Potatoes, Sauce Au Poivre, Cornichons, French Dinner Rolls

\$35.00++ per person

### MAC AND CHEESE STATION

Choose a Sauce: Smoked Gouda and Jalapeno or Mascarpone with Tom Yum Paste and Lemongrass  
Choose a Pasta: Orecchiette or Cavatappi  
Choose a Protein: Braised Pork, Rock Shrimp, or Grilled Chicken

\$25.00++ per person

(Add Fresh Maine Lobster for an Additional Supplement of \$8.00++ per person)

### NY DELI

Sliced Pastrami, Fresh Baked Rye Bread, Swiss Cheese, Sauerkraut, Homemade Mustard, Chef's Selection of Pickles

\$22.00++ per person

### PISTACHIO CRUSTED TURKEY

Fennel Brined and Roasted Served with Cranberry-Ginger Chutney and Apple Infused Demi-Glace

\$22.00++ per person

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