

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