

## Cold Selections

### CROSTINI

house made ricotta, oven roasted tomato, aged balsamic

### BRUSCHETTA

roasted pepper, gorgonzola, red wine gastrique

### DUCK PROSCIUTTO

jumbo asparagus, pomegranate molasses

### LOBSTER SALAD

Thai basil, meyer lemon, brioche

### CEVICHE

bay scallop, jalapeno

### TUNA TARTAR

cucumber round, wasabi aioli

### SOY CURED SALMON

Asian pear, crème fraiche

### BLUE CRAB

citrus aioli, cucumber

### PROSCIUTTO

white bean, fine herbs, brioche

### BLEU CHEESE MOUSSE

cucumber, citrus

### AVOCADO TOAST

multi grain, espelette

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

### HERB GRILLED CHICKEN

avocado dressing

### CRIMINI MUSHROOM

stuffed with roasted red pepper, smoked goat cheese

### QUINOA FRITTER

smoked tomato

### MINI GRILLED CHEESE

brie, bosc pear, brioche

### BEEF SATAY

Korean bbq style

### CRAB CAKES

papaya mustard

### MINI REUBEN

pastrami, sauerkraut, swiss cheese, Russian dressing, rye

### SCALLOPS

pecan wood bacon wrapped

### ATLANTIC COD FRITTER

black garlic aioli

### FLATBREAD

fig, goat cheese, arugula

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## Stationary Reception Additions

### CHARCUTERIE

### MEDITERRANEAN DISPLAY

### ARTISANAL LOCAL CHEESE BOARD

### CRUDITÉ

### SPANISH TAPAS

### FRESH FRUIT

## 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

### NY DELI

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

### 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

### PISTACHIO CRUSTED TURKEY

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

(Add Fresh Maine Lobster for an Additional Supplement)

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