



COLD SELECTIONS

TOMATO | marinated mozzarella, aged balsamic

BRUSCHETTA | roasted pepper, gorgonzola, pine syrup

LOBSTER SALAD | Thai basil, meyer lemon, brioche

CROSTINI | seasoned goat cheese, cranberry-ginger compote, pistachio

SEARED AHI TUNA | furikake, seaweed

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

All Cold Selections are Butler Passed
(Number of Servers to be based on LaKOTA OAKS Service Standards)



WARM SELECTIONS

CRIMINI MUSHROOM | stuffed with roasted red pepper, smoked goat cheese

MINI GRILLED CHEESE | brie, bosc pear, brioche

CRAB CAKES | chili aioli

SCALLOPS | pecan wood bacon wrapped

FLATBREAD | fig, goat cheese, arugula pesto, port wine reduction

SMOKED CHICKEN CROQUETTE | aji amarillo aioli

BEEF SATAY | Korean bbq style

MINI REUBEN | pastrami, sauerkraut, swiss cheese, Russian dressing, rye

All Warm Selections are Butler Passed
(Number of Servers to be based on LaKOTA Oaks Service Standards)



Stationary Reception Additions

Charcuterie

Artisanal Local Cheese Board

Spanish Tapas

Mediterranean Display

Crudité

Fresh Fruit

Manned Stations

Chateaubriand

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

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

(Add Fresh Maine Lobster for an Additional Supplement of)

NY Deli

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

Pistachio Crusted Turkey

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