

## 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

PRIME RIB OF BEEF | smoked onion jam, house made mustard, horseradish cream

MUSTARD CRUSTED RACK OF LAMB | rosemary yogurt, 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

#### 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

### Butler Passed

LOBSTER SALAD | Thai basil, meyer lemon, brioche

BLUE CRAB | citrus aioli, cucumber

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  
SPOT PRAWNS | char grilled with mint pesto, pickled radish, watercress

### 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 **NEW**  
ZEALAND LAMB CHOPS | crispy new potatoes, blackberry tamarind sauce, haricot vert  
BONE-IN RIB EYE | pommes puree, beurre noisette, wilted spinach

### Dessert enhancements

ICE CREAM BAR | chef prepared sundaes to your liking  
SHARING PLATES | chef's choice of seasonal mini tarts, cakes, macaroons  
TRIO OF SORBET | seasonally inspired sorbet's

### 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

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

**Bottled Beer:** Budweiser, Bud Light and Corona  
Choice of 2: Microbrews

