

Add to any menu

## ***COCKTAIL RECEPTION***

**BUTLER SERVICE OF HORS D' OEUVRE, WINE & CHAMPAGNE  
CHOICE OF 3 HORS D'OEUVRE EVERY 20 GUEST**

### **COLD SELECTIONS**

**TUNA TARTARE**  
ON CROSTINI

**CHILLED MELON - BERRY SOUP IN A SHOT GLASS**  
A COULIS OF HONEYDEW MELON, FRESH STRAWBERRIES & MINT

**HEIRLOOM TOMATOES GAZPACHO IN CUCUMBER CUPS**  
GARNISHED WITH SALMON ROE AND FRESH BASIL

**BRUSCHETTA**  
DICED TOMATOES & BASIL SEASONING MARINATED IN EXTRA VIRGIN OLIVE OIL

**FINGERLING POTATOES AND GOLDEN CAVIAR**  
GARNISHED WITH CRÈME FRAICHE & FRESH CHIVES

**TRIO OF SALMON, TROUT AND WHITE FISH MOUSSE**  
TOAST POINT

**STUFFED HEIRLOOM GRAPE TOMATOES**  
CHERRY SIZE ORGANIC TOMATOES STUFFED WITH TUNA TARTAR

**BRUSCHETTA MEDITERRANEAN**  
HEIRLOOM TOMATOES, KALAMATA OLIVES, GARLIC AND FRESH BASIL

**SEARED AHI TUNA CARPACCIO ON JAPANESE CUCUMBER**  
WITH WASABI MAYO AND BLACK SESAME SEEDS

**FOIE GRAS ON BELGIAN ENDIVE SPEARS**  
LIVER MOUSSE, FIGS, AND HONEY-GLAZED PECANS

**SALMON GRAVLAX**  
CITRUS CURED SALMON ON TOAST POINTS AND MUSTARD DILL SAUCE

**CEVICHE ON TORTILLA CHIPS**  
CHILEAN SEA BASS, CUCUMBERS, CILANTRO, ONIONS, TOMATOES MARINATED IN LIME-JUICE AND EXTRA VIRGIN OLIVE OIL. SERVED WITH HOME MADE CHIPS

## **WARM SELECTIONS**

**MINI COCONUT CRUSTED CHILEAN SEA BASS CAKES**  
PRESENTED WITH CITRUS CHUTNEY DIPPING SAUCE

**GRILLED CHICKEN TENDER SATAY**  
LIME JUICE MARINATED AND SERVED WITH PICKLED GINGER AIOLI

**MINI CHICKEN AND BEEF BROCHETTES**  
MARINATED AND GRILLED SKEWERS SERVED WITH SHILOH'S SAUCE

**SPINACH AND WILD MUSHROOM BOREKA**  
*BAKED PHYLLO TRIANGLES STUFFED WITH SPINACH & WILD MUSHROOM*

**MOROCCAN SALMON SKEWERS**  
*MOROCCAN SPICED BITE-SIZE SALMON WITH A CITRUS DIPPING SAUCE*

**BBQ MINI KOBE BURGER SLIDERS**  
MINI HAMBURGERS WITH CARAMELIZED ONION, BBQ SAUCE ON ROLLS

**Wild Mushrooms Egg Rolls**  
Trio of Oyster, Shitake, and Pennsylvania Mushrooms w/ Parisian BBQ Sauce

**Chicken Satay with Peanut Sauce**  
On Skewers

**Dates Wrap with Beef Bacon**

**Mini Lamb Burger Slider**  
Sea Salt, Frissee, Mustard-Dressing

**\$14.00 pp** Plus service and taxes (1 server every 10 guests)

**Add \$8pp for:** Wines and Champagnes Tray Pass

Based on a 30mins reception and prior to one of our platted or buffet pre fix menu