



# FOUNDATION ROOM RECEPTION SELECTIONS

## PASSED HORS D'OEUVRES

*Priced per Piece – 25-piece Minimum per Item*

### **\* COLD HORS D'OEUVRES \***

Tomato Bruschetta on Grilled Baguette

Fresh Mozzarella Canapés with Sun-Dried Tomatoes & Basil Ribbons

Southwestern Hummus with Warm Pita Triangles

Cucumber Rounds with Crabmeat and Ginger

Marinated Crab Salad on Endive Leaves

Smoked Salmon Canapés on Toasted French Bread

Minced Angus Steak Tartar on Roasted Garlic Crostini

Seared Ahi Tuna on Toast Rounds with Lemon Aioli

Chilled Fireworks Prawns with Wasabi Cocktail Sauce

### **\* HOT HORS D'OEUVRES \***

Roasted Eggplant Stuffed Mushroom Caps

Boursin Stuffed Risotto Balls

Braised Honey Jerked Wings

Warm Mango Smoked Pork Crostini

Teriyaki Beef and Scallion Skewers

Mushroom Caps Stuffed with Crab Meat

Petite Crab Cakes with Spicy Tartar Sauce

Grilled Pacific Sea Scallops

Seared Duck Gallettes with Cranberry Coulis

Herb and Dijon Encrusted Baby Lamb Chops

HELP EVER ★ HURT NEVER



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## **APPETIZER DISPLAYS**

*Priced per Person – 25-Person Minimum per Item*

Crudités with Green Onion Dressing

Fresh Seasonal Fruit Display

Imported Cheese Board with Assorted Gourmet Crackers

Grilled Seasonal Vegetable Display

## **SEAFOOD DISPLAYS**

*25-Person Minimum per Item*

Shucked Little Neck Clams on the Half Shell

Shucked Oysters on the Half Shell

Chilled Jumbo Gulf Shrimp

Snow-Crab Claws

House Smoked Salmon Board

Smoked Salmon, Red Onions, Chopped Egg, Dill Crème Fraiche

Chilled Seafood Bar

Three Gulf Shrimp, Two Snow-Crab Claws,  
Two Little Neck Clams on the Half Shell, Two Oysters on the Half Shell,  
Served with Cocktail Sauce and Remoulade

Sushi & Sashimi

Display of Hamachi (Yellowtail), Ebi (Cooked Prawn), Magurao (Tuna)  
Served with Soy Sauce, Wasabi and Ginger  
Additional Items Available Upon Request

Sushi Rolls

California Roll, Crab Roll, Eel Roll, Tuna Roll and Cucumber Roll  
Served with Soy Sauce, Wasabi and Ginger  
Additional Items Available Upon Request



## **BOARD PRESENTATIONS**

*50-person minimum per item*

Smoked or Roasted Beef Tenderloin

Pork Loin with Ginger Glaze

Smoked Turkey Board

## **SALADS**

Spinach Salad

With Apple Wood Smoked Bacon and Creole Mustard Vinaigrette

Mixed Baby Field Greens Salad

With Fried Black Eyed Peas and Cider Vinegar Vinaigrette

## **DESSERT**

Assortment of Petite Pastries

## **OPEN PREMIUM BAR**

Absolut, Ketel One, Chopin and Belvedere Vodka

Tanqueray and Bombay Sapphire Gin

Bacardi Silver, Malibu, Captain Morgan, Myer's Dark and Mount Gay Rums

Dewar's, Chivas, Glenkinchie 10-Year, Scapa and Johnny Walker Black Scotch

Jack Daniel's, Gentleman Jack, Maker's Mark, Wild Turkey and Knob Creek Bourbon

Seagram's 7, Crown Royal, Old Overholt Rye and Bushmill's Irish Whiskey

Cuervo Gold, Herradura Silver Tequila

Imported and Domestic Beers

Kendall-Jackson Chardonnay and Franciscan Merlot

*(Wine to be confirmed at Booking)*

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