



## COCKTAIL RECEPTION

Fall / Winter 2016-2017

### PASSED HORS D'OEUVRES

(Please Select Six)

#### Seafood

Classical shrimp cocktail  
Smoked salmon & leek mini quiche  
Spicy tuna tartar, cucumber cup  
Caviar tartlet, chive, egg (\$5 sup)  
Shrimp & scallion meatballs, oyster sauce  
Bacon wrapped scallops, Moscatel reduction  
Pan seared mini crab cakes, carrot-ginger sauce  
Shrimp roll, sweet & sour chili sauce  
Smoked salmon, buckwheat blinis, lemon-crème fraiche  
Seafood "vol au vent" lobster cream (mini puff pastry)

#### Meat

Crispy chicken tenders, sweet & sour sauce  
Beef carpaccio crostini, tarragon mustard  
Prosciutto wrapped bocconcini, basil, balsamic essence  
Crispy duck breast "a la plancha" pomegranate glaze  
Curried chicken skewers, lime coconut sauce  
Swedish meatballs, lingonberry mustard  
Stuffed cremini mushroom, spicy Italian sausage, parmesan  
Grilled Mediterranean beef skewers  
Baby lamb chops, satay sauce  
Mini croque-Monsieur  
Andouille in a blanket, Dijon mustard

#### Vegetarian

Blue cheese crostini, roasted pear, walnut, concord grape glaze  
Hummus on endive, radish, pomegranate, za'atar  
Truffle arrancini, (golden rice ball)  
Brie & truffle mini grilled cheese  
Tomato, mascarpone & basil Bruschetta  
Golden artichoke & goat cheese fritters, marinara  
Chickpea vegetable fritters, minted yogurt sauce

l'escale restaurant bar, 500 Steamboat Road, Greenwich CT 06830

Tel, (203) 661-4600 Fax, (203) 661-4601

[www.lescalerestaurant.com](http://www.lescalerestaurant.com)

### **CRUDITÉS DISPLAY \$8**

Assorted seasonal vegetables crudités  
Hummus & minted yogurt dipping sauce

### **HOUSE MADE SUSHI ROLLS \$21**

California rolls, spicy tuna, avocado cucumber, spicy salmon, shrimp avocado  
Light soy sauce, wasabi, pickled ginger

### **CHEESE DISPLAY \$13**

Imported & domestic cheese selection  
Strawberry, walnuts, dried figs & apricots  
Toasts & crackers

### **COUNTRY TABLE STATION \$19**

Assorted seasonal vegetables crudités  
Hummus & minted yogurt dipping sauce  
Prosciutto, assorted salamis & cured meats  
Cured olives, cornichons & pickles  
Marinated bocconcini mozzarella  
Imported & domestic cheese selection  
Fresh fruits, nuts, dried figs & apricots  
Toasts & crackers

### **SALMON TABLE \$17**

Salmon three ways (grilled, herb roasted, blackened) aioli & tartar sauce  
Sliced smoked salmon, traditional fixing

### **CLASSIC RAW BAR \$22**

Local oysters, jumbo gulf shrimp, little neck clams  
Mignonette & brandied cocktail sauce

## **L'ESCALE RAW BAR \$29**

East coast oysters, jumbo gulf shrimp, little neck clams  
Lobster ceviche, crab claw  
Mignonette & brandied cocktail sauce

## **MEDITERRANEAN STATION \$15**

Babaganoush, hummus, tsatsiki, grilled pita  
Marinated olives, stuffed grape leaves, pepperoncini  
Bite size pissaladiere, marinated boconcini

## **PASTA STATION \$14**

(Please Select Two)

Cheese tortellini "a la Belvedere vodka"  
Rigatoni Bolognese, grated parmesan  
Orecchiette, spicy sausage, broccolini, parmesan  
Pumpkin ravioli, sage brown butter, pomegranate glaze  
Penne, artichoke, sundried tomatoes, olive, basil pesto  
Toppings: Grated Parmesan, Pepper Flakes, Rosemary Oil, Fried Capers

## **CARVING STATION**

(Additional \$150 per attendant)

Sea salt crusted strip loin of beef, horseradish cream \$16  
Rotisserie Amish chicken, cranberry relish \$10  
Black pepper crusted beef filet mignon, brandied green peppercorn mayo \$22  
Roasted rack of lamb, minted yogurt sauce \$20

## **DESSERT STATION \$15**

(Please Select Three)

Seasonal fruit cobbler  
Old fashioned pecan pie  
Tri color chocolate mousse  
Black forest cake, whipped crème  
Cheesecake, blueberry compote  
Crème puffs, raspberry coulis  
Brownies, assorted cookies, Kentucky pie bars  
Wendy's carrot cake  
Authentic Paris-Brest  
Fresh fruit salad, mango sauce

## **PASSED HORS D'OEUVRES** (Selection of Six)

Passing for ½ hour	\$18.00 per person
Passing for 1 hour	\$28.00 per person
Passing for 1 ½ hours	\$38.00 per person

## **PREMIUM OPEN BAR PACKAGE**

1 hour	\$20.00 per person
2 hours	\$30.00 per person
3 hours	\$40.00 per person
4 hours	\$50.00 per person

## **HOUSE WINE, BEER & SODA PACKAGE**

1 hour	\$17.00 per person
2 hours	\$26.00 per person
3 hours	\$35.00 per person
4 hours	\$44.00 per person

**Station Pricing Based on 1 Hour Service Per Person.**

**Please Note All Pricing Is Exclusive Of Room Charge, Amenities, Tax & Gratuity.**

**A 6.35% Sales Tax & 23% Service & Administration Fee**

**Will Be Added To All Pricing**