

Private Dining & Special Events COCKTAIL RECEPTION

PASSED HORS D'OEUVRES

Bruschetta

with Tomatoes, Garlic, & Basil \$4 each

Lollipop Wings

with Sticky Asian BBQ Sauce, Sesame Seeds, Cilantro \$4 each

Chicken Satay

with Ginger Peanut Sauce \$5 each

Ahi Tuna Poke

Served over Crispy Wontons \$6 each

Jumbo Shrimp Cocktail

\$6 each

Seared Sea Scallops

with Smoked Carrot Puree \$7 each

Grilled Lamb Chops

with Garlic Mint Sauce \$8 each

- DISPLAYS -

Each Platter Serves 25 Guests

Assorted Cheeses

\$65

Seasonal Vegetable Crudité

\$50

Assorted Sushi

\$120

Build Your Own Seafood Display

МКТ

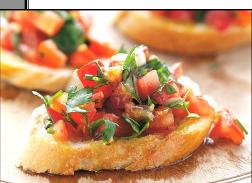
Plus 18% Service Fee, 3% Admin Fee, & Local Sales Tax

The administration fee is not a service charge and is intended to cover the direct costs of planning, scheduling, setting up, and monitoring your event.









For Any Special Requirements, Inquire with the Event Manager