



Corporate Reception Sample Menu

Passed Hors d'Oeuvres

Braised Short Rib Slider, pickled Red Onion

Ahi Tuna Tartare, English Cucumber Tower, Tobiko, Wasabi Aioli

Fresh Dill and Lemon Lobster Salad, crispy Wonton Chip

Fire roasted marinated Thai Shrimp, fresh Cilantro Lime Dip

Vegetarian fresh Vietnamese Summer Rolls, Sesame Soy

Stationary

Charcuterie Station

Bresaola, Lamb Sausage, Casalingo uncured Salami, Country Pate, Black Truffle Pate,
Prosciutto wrapped Dates, Balsamic roasted Ciponelle Onions, Mediterranean Olives, Fig Jam,

Pickled Vegetable Salad, Grilled Focaccia, French Baguette, Flat Bread, Crackers

Noodle Station

Warm Chow Food

Warm Ramen

Warm Soba Noodles

Scallion, chopped Peanut, julienne colorful Vegetables, Bonito flakes, Seaweed,
Diced Sweet Potato, Chicken, Mushrooms, crispy Pork, Cilantro, Sesame Seeds

New England "Comfort" Station

Peppercorn and Herb Roasted Beef Tenderloin, Red Wine Shallot Marmalade

Purple Peruvian Mashed Potatoes

Lemon scented Haricot Vert

Garlic Butter and chopped Parsley

Sweet

Warm Molasses Ginger Cookies

Tiny Parfaits of Chocolate Mousse, Raspberry