

Corporate Cocktail Reception

Entertain Clients & Colleagues in Style with a Three Hour Reception Including a Selection of Hors D'oeuvres and a Premium Open Bar - \$60 Per Guest (Exclusive of Tax & Gratuity)
Offered Monday - Thursday

Select 10 from the Following Butlered Hors D'oeuvres

Chilled Hors D'oeuvres

Blackened Spiced Chicken Wrap, Red Pepper Mayo, Black Bean Salsa, Avocado
Ahi Tuna Tartar, Wasabi Avocado
Fresh Mozzarella & Roma Tomato, Aged Balsamic
Chipotle Chicken Salad, Cilantro Crema, Corn Tortilla
Shrimp Ceviche, Orange, Lime, Jalapeno, Mint
Charred Red Pepper Hummus, Pita Chip, Extra Virgin Olive Oil, Zaatar
Grilled Asparagus, Smoked Prosciutto, Lemon Garlic Aioli
Chilled Lobster and Shrimp Salad, Creamy Citrus Tarragon Dressing
Duck Confit, Scallions, Sesame Vinaigrette, Crisp Wonton
Sun Dried Tomato Artichoke Croustade, Kalamata Olives, Feta Cheese

Hot Hors D'oeuvres

Wild Mushroom Profiteroles
Broccoli & Sharp Cheddar Mini Quiche
Risotto Beignets, Truffle Butter, Smoked Mozzarella, Garlic Aioli
Petite Kosher Beef Sausage, Sauerkraut, Puff Pastry, Napa Valley Dijon
Steamed Vegetarian Dumpling, Ponzu Dipping Sauce
Smoked Bacon Wrapped Jumbo Sea Scallop, Red Pepper Jam
Miniature Beef Wellington w. Port Wine Reduction
Shrimp Pot Sticker, Ginger Scallion Dipping Sauce
Panko Basil Crusted Chicken Skewer, Tomato Confit, Micro Basil
Philly Cheese Steak Spring Roll, Fried Onion, Ketchup
Apple and Walnut Brie Beggar's Purse, Port Reduction

3 Hour Premium Bar Package Includes:

Scotch – Dewars, Cutty Sark, J&B Rare, Johnny Walker
Whiskey – Seagram's 7, Seagram's VO, Canadian Club
Bourbon – Jim Beam, Old Grand Dad, Wild Turkey
Vodka – Smirnoff, Absolute, Smirnoff Flavored, Stolichyana
Gin – Bombay, Beefeater, Plymouth, Tanqueray
Rum – Captain Morgan, Bacardi, Parrot Bay Flavored
Tequila – Cuervo Gold, Cuervo Silver, Cuervo Premium
House Wine & Bottled Beers