



Interactive Dinner Receptions

pricing based on 120 minutes of service. an additional charge of 9 per person will be charged for each additional 30 minutes of service

international gourmet experience

\$185

build your own salad: bacon, chopped eggs, tomatoes, shredded vermont cheddar, cucumbers, carrots, toasted walnuts, dressings, vinaigrette
fresh fruit salad

array of sushi rolls, sashimi, nigiri (four pieces per person) wasabi, pickled ginger, soy sauce[^]

roasted beet ravioli, whipped herb ricotta cheese,
frisee, florida citrus, shaved fennel*

stir-fried chicken or pork lo mein, asian vegetables, teriyaki glaze*

cedar planked jumbo sea scallops
oreganata, pumpkin puree*
~two per person

hand carved adobo roasted pork pernil, cilantro-lemon oil, crushed garlic, black beans and rice*

miniature finals-select eight

orange financier
lemon financier
raspberry financier
blueberry financier
pistachio pomponet
raspberry macaron
raspberry russian
cheesecake
exotic mousse

coconut mousse
chocolate mousse dome
chocolate cremeux
lemon tartlets
key lime tartlets
fruit tartlets
chocolate tartlets

final action stations-select one

pavlova meringue
white chocolate-raspberry gelato, mixed berry gelato, whipped cream, sauteed peaches, pineapple compote, fresh berries, mango*

chocolate croquette station
whipped cream, caramel sauce*

culinary classics

\$210

spinach salad, crystallized ginger, macerated tomatoes, pesto crostini, warm apricot dressing
baby greens, smoked chicken, grape tomatoes, candied pecans, maytag bleu cheese, balsamic vinaigrette

charcuterie display: capocollo, mortadella, prosciutto, variety of salami

grilled vegetables; eggplant, peppers, zucchini, asparagus, wild mushrooms, red onions, artichoke hearts

artisan imported cheeses: brie, cambozola, pecorino, emmentaler, english cheddar, naked goat, dried fruit, nuts, fig puree, balsamic syrup, crusty breads

marinated alaskan king crab legs, poached shrimp, seasonal oysters, lemon wedges, bloody mary cocktail sauce, Tabasco, mignonettes ~ based on 1 crab leg, 5 shrimp, 1 oyster per person^

garganelli pasta*
roasted pepper ~ tomato cream
red chili flakes, grated parmesan
or
pappardelle pasta*
tomato basil or bolognese sauce
red chili flakes, grated parmesan

lobster oreganata*
hollandaise foam

smoked beef tenderloin*
creamy horseradish sauce, silver dollar rolls
butter whipped potatoes, creamed spinach

soft herb & dijon marinated chicken*
roasted tomato hollandaise
smoked mac & cheese, oven roasted asparagus

miniature finals- select eight

blueberry financier
fruit tartlets
cheesecake
raspberry financier
lemon tartlets
raspberry russian
lemon financier
chocolate tartlets
chocolate cremeux
orange financier
key lime tartlets
raspberry macaron
coconut mousse
chocolate mousse dome
pistachio pomponet
exotic mousse

finals action stations-select one

bananas foster
sugar, rum, butter, stewed bananas, vanilla ice cream*

petit creme brulee
assorted flavors with fresh fruit, berries*

ENHANCEMENTS

vietnamese summer rolls

\$14

shaved pork, shrimp, rice noodles, carrots, cucumbers, garlic chives, Thai basil, peanut dipping sauce*

hand made dim sum

\$16

pork gyoza, barbequed pork buns, shrimp har gow, pork shumai, vegetable pot stickers, soy sauce, chili oil, ponzu*

macaroons – select up to 3 flavors

\$9

vanilla, pistachio, coffee, salted caramel, lemon, passion fruit, mango-lime, dark chocolate, cassis, raspberry, hazelnut, peanut butter & jelly

chocolate dipped strawberries

\$8

assorted chocolate truffles

\$8

tasters

\$8

the small shots of big flavor!

these exhilarating shot-style tasters were created to enhance your interactive culinary stations. presented in a fun, colorful display, these elixirs will accompany your food stations and are to be enjoyed in tandem.

Flavors to include: berry mojito, citrus mojito, cucumber gin sour, sweet sake, mint julep, black & tan, bourbon stone sour, white sangria, and red sangria ~per taster

*Culinary Attendant fee of \$275.00 per station

\$250.00 service charge for groups with less than 50 people

Enhancements must be ordered for the entire guarantee

All pricing is per person, unless otherwise noted. Prices are exclusive of a 26% service charge and 6.5% sales tax. 58.8% of the service charge is a gratuity for banquet employees. No other fee or charge is a tip, gratuity, or service charge for any employee.

^Consuming raw or undercooked meat, fish, shellfish, oysters or eggs may increase your risk of food borne illnesses