



OCEAN VIEW RECEPTION

DISPLAYED (SELECT 2):

ARTISAN CHEESE DISPLAY SERVED WITH CROSTINIS, FRUIT, COMPOTES AND CRACKERS

MEDITERRANEAN PLATTER RED PEPPER HUMMUS, TABOULI, MARINATED OLIVES, ARTICHOKE HEARTS, LAVASH POINTS

FLORENTINE BRUSCHETTA ASSORTED BRUSCHETTA TOPPINGS SERVED ON CRUST BROCK-OVEN-BAKED BREAD AND FOCACCIA

ROASTED VEGETABLE ANTIPASTO MARINATED WITH VIRGIN OLIVE OIL, FRESH HERBS AND BALSAMIC VINEGAR SERVED WITH BUFFALO MOZZARELLA AND ASSORTED BREADS

BUTLER PASSED (SELECT 4):

COCKTAIL SHRIMP GULF SHRIMP, TEQUILA LIME COCKTAIL SAUCE AND FRESH LEMON WEDGE

SEAPORT SLIDERS BITE SIZED CHOICE BEEF BURGERS ON A MINI BRIOCHE BUN, AMERICAN CHEESE, LETTUCE, TOMATOES, AND ONIONS

75 CRAB CAKES ROASTED RED PEPPER COULIS, BALSAMIC REDUCTION

BABY LAMB CHOPS WITH DIJON MUSTARD AND BREADCRUMBS

FINGERLING POTATOES WITH ROASTED RATATOUILLE VEGETABLES

MINIATURE LOBSTER ROLL WITH FRESH CHIVES

GRILLED CHICKEN SLIDER WITH JALAPENO MAYONNAISE

GRILLED ASPARAGUS SPEARS WITH ASIAGO CHEESE IN CRISP PHYLLO DOUGH

MINI ENTRÉES (SELECT 3):

CRISPY FRIED MONTEREY BAY CALAMARI SERVED WITH OUR ZESTY MARINARA AND TARTAR SAUCE

SUNSHINE RAVIOLI "OLD WORLD" HAND-FILLED RAVIOLI WITH EGGPLANT, FETA CHEESE, KALAMATA OLIVES, ROASTED RED PEPPERS SAUTÉED WITH ROMA TOMATOES, PINE NUT PESTO AND FINISHED WITH PARMESAN CHEESE

COCKTAIL SIRLOIN TIPS LIGHTLY SEARED BEEF SIRLOIN TIPS SERVED WITH OUR ZESTY BLACKBERRY BARBECUE SAUCE, GARLIC MASHED POTATOES, AND GREEN BEANS

CHICKEN PICATTA WITH GEMELLI PASTA, LEMON, CAPERS AND A RICH BUTTER SAUCE

PAN-SEARED SEA SCALLOP WITH BRAISED LEEKS AND TOPPED WITH OSETRA CAVIAR

DESSERT (SELECT 1):

FRENCH AND RUSSIAN MINIATURE PASTRIES

CHOCOLATE CHIP, OATMEAL RAISIN, AND CHOCOLATE CRACKLE COOKIES

DARK AND WHITE CHOCOLATE TUXEDO DIPPED STRAWBERRIES (ADD \$2 PER PERSON)