

Receptions

Chef's Enhancers

Presentation of Imported and Domestic Cheese To include: Swiss, Aged Cheddar, Havarti, Saga Blue, Boursin, Brie & Gouda Accompanied By Sliced Baguette, Gourmet Crackers, Fresh California Grapes And Classic German Sausage

*Tapas Bar
Marinated Mushrooms, Artichokes And Olives, Saffron Scallops With Prosciutto, Grilled Fennel, Baby Carrots, Eggplant In Balsamic Vinaigrette, Niçoise Salad With Garlic Herb Oil, Cracked Pepper And Tarragon Goat Cheese And Smoked Salmon Wrapped Asparagus*

*Antipasto Presentation
With Cheeses, Olives, Cured Meats and Sausages To include: Capicola, Genoa Salami, Prosciutto Ham, Mozzarella, Pepperoncini, Greek Olives, Roasted Peppers, Mushrooms, Artichoke Hearts, and Tomatoes Served with Gourmet Crackers, Mustards, And Bread*

*Mashed Potato Bar
Creamy Klondike Rose Mashed Potatoes And Sweet Potatoes Offered In Martini Glasses With Toppings To Include Roasted Garlic, Sour Cream, Chives, Pancetta, Cheddar Cheese, Broccoli, Mushrooms, Olives, Basil Pesto And Cabernet Gravy*

*Caribbean Chip Bar
Corn and Flour Tortilla Chips, Pita Chips, Wonton Chips, and Plantain Chips paired with Mango Salsa, Pico de Gallo, Tomatillo Salsa, Conch Ceviche, and Pineapple Salsa*

*Deluxe Chocolate Fountain
Flowing Dark Chocolate accompanied by Strawberries, Pineapple, Cookies, Donuts, Rice Krispie Treats, Marshmallows, and Gaufrettes*

*Seafood Sensation Station
Jumbo Shrimp, Snow Crab Legs, Jonah Crab, Fresh Oysters On A Half Shell Served On Crushed Ice With Lemons, Cocktail Sauce And Pickled Ginger Minuet*

*Sushi & Sashimi Display
California Rolls, Vegetarian Rolls, Cucumber Tekka Maki, Tuna Sushi, Salmon Sushi, Southwest Sushi, Pickled Ginger, Wasabi, Soy Sauce And Chopsticks*

*Crudités Presentation
To include: Cauliflower, Broccoli, Carrots, Celery, Cherry Tomatoes, Radishes, and Peppers Served with Tahini and Blue Cheese Dips*

*Pineapple & Strawberry Fondue
Accompanied by Dark Chocolate Fondue*

*Crepe Bar
Fresh Crepes paired with Grand Mariner Strawberries, Parrot Bay Bananas, Cinnamon Whipped Cream, Warm Vanilla Apples*

*Caviar Bar
A variety of Caviar Served On Ice To Include Fresh Crepes, Crème Fraiche, Chives, Egg Whites And Diced Red Onions*

*Baked Brie en Croute
House-Made Pastry With A Large Wheel Of Brie, Baked With Pistachio Nuts, Raw Sugar And Herbs*

*Salmon Sensation
Smoked Salmon, Pastrami Salmon & Poach Salmon paired with Remoulade Sauce, Diced Onion, & Capers*

*Oyster Raw Bar
Fresh Oysters On A Half Shell Served On Crushed Ice With Lemons, Horseradish, Tabasco & Cocktail Sauce*

*Vegetable Fondue Bar
Chilled Crisp Vegetables And French Bread Cubes paired with Crabmeat and Artichoke Fondue*

Hors D'oeuvres

Cold Selections

*Romanita Tomato Filled With a Kalamata Mousse
Prosciutto & Melon*

*Grilled Eggplant on Aioli Crouton with Roasted Red Pepper
Honey Smoked Turkey on Focaccia Toast with Mango Chutney*

Asian Crab in Cherry Tomato

Herb Boursin & Baby Shrimp Bouchee

Assorted Gourmet Canapés

Salami Cornet with Herbed Cream Cheese

Seared Tuna Roulade on Cucumber

Curried Chicken Salad on Cucumber Chips

Smoked Salmon Pinwheel on Bagel Chip

Caribbean Seafood Salad on Fried Plantain Chip

Red Bliss Potato Filled With Herb Sour Cream

Crab Salad on Cucumber Rounds

Smoked Marlin on Toast Points

Rolled Prosciutto, Herb Boursin, and Asparagus on Caibatta

Tomato and Olive Salad on Bruschetta

Ginger Seared Eggplant on Crisp Rice Paper with Soy Syrup

Herbed Goat Cheese in Endive

Buffalo Mozzarella, Portobello Mushroom, Tomato on Toast

Prosciutto with Pear and Gorgonzola on Asiago Bread

Tortilla Pinwheel with Red Pepper Cream Cheese and Cilantro

Tortilla Chip with Creamy Goat Cheese and Red Onion Confit

White Asparagus Wrapped In Smoked Salmon

Grilled Shrimp on Charred Zucchini with Boursin and Basil

Tenderloin Beef Carpaccio Whole Grain Aioli on Sourdough

Smoked Salmon on Pumpernickel

Seared Tuna on Wonton Crisp

Chilled Jumbo Shrimp Served With Cocktail Sauce, Calypso Sauce, Fresh Lemons and Dill Lavosh

California Roll Sushi Rice, Nori, Crab Salad and Cucumber

Brochette of Cherry Tomato and Buffalo Mozzarella with Pesto Dip

Spicy Sashimi Tuna Salad on Endive Leaf

California Roll with Wasabi and Soy Sauce

Toasted Bruschetta, Fire Roasted Tomato, Fresh Basil, Romano Cheese and Prosciutto

Tenderloin Capriccio, Key Lime Avocado Salsa on Toasted Tortilla Crisp

Cold Smoked Salmon, Pickled Red Onion on Marble Rye Toast

Smoked Tenderloin on Ciabatta Toast with Tomato Balsamic Salsa

Hot Selections

Franks in Puff Pastry
Mini Beef Burrito
Cheese Cheddar Puffs
Stuffed Mushroom Caps
Mini Chicago Style Pizzas
Beer Battered Mushrooms
Beer Battered Zucchini Sticks, Horseradish Sauce
Petit Quiche Lorraine
Spanakopita
Chicken & Pineapple Skewers
Rumaki
Meatball Stroganoff

Baby Crab Cakes
Pork & Vegetable Pot Stickers
Pork Shu Mai, Sweet & Sour Sauce
Santa Fe Egg Rolls, Ancho Dipping Sauce
Crispy Sesame Chicken Skewers, Thai Peanut Sauce
Mango Glazed Beef Brochettes
Crispy Breaded Cheese Ravioli Alfredo Sauce
Habanero Chicken Wings
Jalapeño Poppers, Two Tomato Pico De Gallo
Beef & Pineapple Teriyaki
Jalapeño Poppers, Pico de Gallo
Scallops Wrapped in Bacon, Citrus Guava Glaze
Chicken en Croute
Crab Rangoon
Parmesan Artichoke Hearts

Crispy Fried Crab Claws
Blackened Ahi Tuna Bites
Shitake in a Beggar's Purse
Steamed Littleneck Clams in Sundried Tomato & Fresh Herb Vermouth Broth
Duck Pot Stickers With Sesame Garlic Sauce
Jamaican BBQ Oysters, Key Lime Vinaigrette & Mango Salsa
Braised Mussels, Artichoke & Tomato Broth
Grilled Hibachi Beef Skewers, Orange Ginger Sauce
Mini Beef Wellington, Forest Mushroom Demi
Mango Coconut Shrimp, Passion Fruit Sauce
Chipotle Glazed Baby Lamb Chops
Sesame Shrimp Sticks

Reception Packages

Captain's Choice

*Chilled Shrimp on Wonton
with Lime Cream Cheese
Pastrami Salmon
on Bagel Chip
Ancho Chicken
on Cheddar Crisps
Mini Hot Beef Wellingtons
Mini Crab Cakes
Cajun Tartar
\$15.00 per person*

The Angler

*Shrimp on Crisp Pasta
Triangles
Tortilla Pinwheel
with Red Pepper Cream
Cheese Prosciutto with Pear
& Gorgonzola
on Asiago Bread
Guava Glazed Scallops
Wrapped in Bacon
Mango Ginger Shrimp
Parmesan Artichoke Hearts
\$18.00 per person*

Seaman's Choice

*Main Lobster Medallions
With Wasabi Caviar
Seared Tuna on Wonton Crisp
Smoked Marlin in Bouchee
Shitake in a Beggar's Purse
Grilled Hibachi Beef Skewers,
Orange Ginger Sauce
Duck Pot Stickers With
Sesame Garlic Sauce
Santa Fe Egg Rolls, Ancho
Dipping Sauce
\$22.00 per person*

Beach Side

*Chilled Gulf Shrimp, Cocktail Sauce
Grilled Shrimp on Charred Zucchini with Boursin and Basil
Crab Salad on Cucumber Rounds
Tortilla Chip with Creamy Goat Cheese and Red Onion Confit
Crispy Sesame Chicken Skewers, Thai Peanut Sauce
Blackened Ahi Tuna Bites
Steamed Littleneck Clams in Sundried Tomato & Fresh Herb Vermouth Broth*

