

RECEPTION

COCKTAILS AND SMALL APPETIZERS

(Designed for parties of 50 or more with no food service to follow, for one hour)

Please pre-select two display tables and six appetizers.

Display Tables

Antipasti

Artisanal Cheeses, Regional Sausages, Salamis and Hams, Marinated Olives
Roasted and Pickled Vegetables, Lavosh, Breads and Mediterranean Spreads

Mediterranean Seafood

Tuna Niçoise, King Crab Salad, Grilled Calamari, Roasted Bronzini
Marinated Olives, Roasted and Pickled Vegetables, Lavosh, Breads and Spreads

Iced Florida Jumbo Shrimp

Spicy Mango Relish, Traditional Cocktail Sauce

Chef Joseph's Petite European Pastry Table

(Pano's Private Reserve Coffee and Select Tea Service Available)

Small Appetizers

(Passed butler-style)

Roasted New Zealand Mini Lamb Chop, Sauce Piquante or Tzatziki Yogurt Dip

Kobe Beef Burger Slider

Seared Ahi Tuna in Crispy Wonton Wafer, Asian Ginger Slaw

Duck Trap River Farm Smoked Salmon on Potato Blini, Crème Fraîche, American Caviar

Mini Fish Taco, Basil Guacamole

Duck Confit and Fontina Cheese Spring Roll, Pommery Aioli

Mini Reuben Sandwich

Crispy Coconut Shrimp, Grilled Pineapple Salsa

Tempura Breast of Chicken in Brioche, Honey Mustard Spread

Crispy Ricotta Ravioli, Spicy Vodka Tomato Sauce

Steamed Pork and Leek Dumpling

Crispy Ciliengene Mozzarella on Eggplant Caponata

Basil Shrimp Roll, Tomato-Coriander Vinaigrette

Menus are seasonal and subject to change.

All prices are per person and are subject to a taxable 20% service charge and 8% sales tax.

For smaller parties a minimum \$250 Service Charge applies. Prices to be confirmed 30 days prior to the event. 09/09