



RECEPTION

INDIVIDUAL SPECIALTY STATIONS

Stations require passed hors d'oeuvres (4 suggested)

Minimum of 100 guests and minimum of 4 stations required (not including pastry display).

Stations are designed for cocktail reception style events with limited seating.

In order to convert to full dinner set up and seating, additional charge will apply.

103 West Executive Chef Matt Rainey will gladly assist in creating the best station combination for your enjoyment.

DISPLAY TABLES

Antipasti

(A vegetarian version available)

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

Mediterranean Seafood

Seared Rare Tuna Niçoise • Spicy Mussels à la Greque
Calamari and Charred Tomato Salad • Roasted Bronzini Fish • Marinated Olives
Roasted and Pickled Vegetables • Lavosh, Breads and Spreads

103 West Iced Seafood Bar

Iced Florida Jumbo Shrimp • Diver Scallop Céviche
East Coast Oysters on a Half-Shell • Chilled King Crab Legs
Spicy Mango Relish, Tomato-Horseradish Sauce, Capers Rémoulade, Sauce Mignonette

Smoked and House-Cured Fish

Smoked Salmon • Pickled Herring • Smoked White Fish
Olive Oil Poached Tuna • Smoked Georgia Trout • Gravlax
Fresh Blinis and Traditional Garnishes

Chef Joseph's Petite European Pastries

Fruit Tart, Chocolate Éclair, Opera Cake, Lemon Meringue Tart, Dark Chocolate Mousse Cake

CHEF ATTENDED STATIONS

103 W Chopped Salad

Crispy Romaine Lettuce, Tomatoes, Hearts of Palm, Maytag Blue Cheese, Eggs
Sweet Onions, Peppers, Garbanzo Beans, Creamy Basil Dressing

Yellow Fin Tuna and Atlantic Salmon

Seared Tuna Loin Carved to Order • Coriander-Sake Cured Gravlax
Tuna and Salmon Sushi Rolls • Sashimi-Grade Tuna and Salmon Tartar
Seaweed Salad, Cucumbers, Sesame Wonton Chips, Wasabi, Pickled Ginger, Soy Sauce

Thai Chicken Four Ways

Chicken Satay, Peanut Sauce • Steamed Chicken-Leek Dumplings, Sesame Soy Sauce
Chicken Nam Sod, Lettuce and Cucumbers • Spicy Chicken Pad Thai Noodle Box

Berkshire Pork and Beef BBQ

Pulled Pork • Baby Back Ribs • Slow-Roasted Beef Brisket
Country Baked Beans, Sandwich Rolls, Southern BBQ Sauces, Fennel Slaw
Fresh Squeezed Lemonade

Sautéed Maryland Jumbo Lump Crab Cakes

Pommery Mustard Butter Sauce



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INDIVIDUAL SPECIALTY STATIONS

Continued...

CHEF ATTENDED STATIONS

Pasta Station

Please select two pastas, two sauces and meat or seafood additions:

Chicken • Italian Sausage • Shrimp

Pasta: Penne • Orechiette • Cellentani • Ricotta Ravioli • Mushroom Ravioli • Farfalle

Sauces and Garnitures: Vodka, Cream and Spicy Herb Marinara • Parmesan-Cream Alfredo
Classic Marinara • Brandy Garlic Cream Sauce • Seasonal Vegetables

Assorted Sushi

Made To Order by Professional Sushi Chef, up to Two Hours

Corn Tacos and Flour Tortilla Fiesta

Please pre-select two meats:

Grilled Florida Shrimp • Seared Beef Tenderloin

Roasted Shredded Berkshire Pork • Grilled Chicken Breast

Shredded Cheeses, Lettuce, Pico de Gallo, Guacamole, Charred Peppers

Spicy Tomato Salsa, Chipotle Aioli, Fresh Cilantro Sour Cream

Slider & Slider... (select two)

Kobe Beef Burgers • Portobello Burgers • Lamb Burger • Tempura Chicken • Maryland Crab Cake
Brioche Buns, Slow Cooked Onions, Swiss and Cheddar, Sweet Pickles, Condiments

Carving Selections

(All Selections are served with Potato Salad and Seasonal Vegetable Salad)

Roasted All Natural Turkey Breast

Crusty Rolls, Brie Cheese, Apricot Chutney

Baked Honey-Ginger Glazed Smithfield Ham

Southern Style Biscuits, Fennel Slaw, Pommery Honey Mustard Sauce

Rosemary Roasted Berkshire Pork Loin

Vidalia Onion Rolls, Pear Chutney

Roasted Atlantic Salmon en Croûte

Spinach and Feta Cheese Filling, Seasonal Vegetables Julienne, Sauce Béarnaise

Corn Beef Brisket or Slow-Braised Beef Brisket

Soft Rolls, Creamy Horseradish, Sauerkraut, Deli Mustard

Roasted Prime Rib of Beef

New Zealand Rack of Lamb

Roasted Beef Tenderloin

Ping Pong Brioche • Creamy Horseradish • Béarnaise Sauce • Sauce Piquante • Pickled Onions

All prices are per person and are subject to a taxable 20% service charge and 8% sales tax.
Menus are seasonal and subject to change. Prices to be confirmed 30 days prior to the event. 09/09