



# Reception PRIVATE DINING

## COLD HORS D'OEUVRES

PASSED

DEVILED EGGS *Pickled Red Onion, Old Bay*  
\$4 per piece (V)

TUNA TARTARE *Sriracha, Cucumber*  
\$7 per piece (GF)

OCTOPUS CEVICHE *Guacamole, Blue Corn Tortilla*  
(GF)  
\$7 per piece

CURRIED CHICKEN SALAD TARTLET *Currants,  
Apple, Celery, Pecans*  
\$6 per piece

JUMBO SHRIMP COCKTAIL *Classic Cocktail Sauce*  
\$7 per piece (GF)

## HOT HORS D'OEUVRES

PASSED

MINI GRILLED CHEESE *Bel Paese, White Cheddar,  
Tomato Relish (V)*  
\$4 per piece

WHITE TRUFFLE RISOTTO CROQUETTE  
*Truffle Aioli (V)*  
\$5 per piece

ROASTED TOMATO SOUP SHOOTER (V)  
\$5 per piece

CRISPY CAULIFLOWER *Buffalo Sauce (V)(GF)*  
\$4 per piece

BEEF SATAY SKEWER (GF)  
\$7 per piece

CHICKEN POT PIE SPRING ROLL  
\$6 per piece

MINI CRAB CAKE CROQUETTES *Lemon Dill Aioli*  
\$8 per piece

(V) Vegetarian  
(V+) Vegan  
(GF) Gluten-Free

We offer a wide range of culinary options for guests with food allergies or dietary requirements. Please inquire with your sales manager for options.

## SEAFOOD

SEAFOOD & RAW BAR *Shrimp Cocktail, Crab Claws, Local Oysters on the Half Shell, Traditional Mignonette, Fresh Lemon (GF)*  
\$25 per person; add Lobster +\$8 per person; Shucker +\$150 per attendant

## VEGETABLE

GRILLED SWEET GEM LETTUCE SALAD *Confit Heirloom Cherry Tomatoes, Blue Cheese Crumbles, Bacon Lardons, Creamy Garlic Vinaigrette*  
\$12 per person (V)(GF)

ASSORTED GRILLED VEGETABLES *Flame Grilled Medley of Seasonal Vegetables (V+)(GF)*  
\$10 per person

## CHEESE

ARTISANAL CHEESE DISPLAY *Jeff's Gouda, Goat Cheese Logs, Goot Essa Amish Cheddar, Blue Cheese, Dried Fruit Compote, Fresh Seasonal Fruit, Assorted Crackers, Rustic Bread (V)*  
\$16 per person

## MEAT

GRILLED WHOLE BLACK ANGUS TENDERLOIN *Parker House Rolls, Traditional Accoutrement*  
\$22 per person

BACON WRAPPED PORK TENDERLOIN *Diced Squash, Brussels Sprout Leaves, Spaetzle, Fig Reduction*  
\$17 per person

## PASTA Choose Two

SQUASH RAVIOLI *Maple Butter, Granola, Crispy Kale (V)*

GNOCCHI *Smoked Salmon, Peas, Cream Sauce, Brown Butter Breadcrumbs*

FUSILLI *Squash, Garbanzo Beans, Romanesco, Saffron Broth (V+)(GF)*  
\$16 per person

## DESSERT

OCCIDENTAL DESSERT DISPLAY *Pecan Tartlet, Bittersweet Chocolate Brownies, Chocolate Praline Torte, Mini Cheesecake, Macaroons, Chocolate Dipped Strawberries, Assorted Homemade Cookies (V)*  
\$16 per person

Culinary attendants not required for reception stations. Culinary attendants may be added for an additional fee of \$150 per attendant. One attendant is required per 100 guests.