
Reception & Dinner Stations

Sample Menu One

Butlered & Stationary Hors d'Oeuvre

Rosemary crusted lamb lollipops
Prosciutto wrapped asparagus spears with red and yellow peppers
Vegetarian spring rolls in cellophane noodles with a soy dipping sauce
Mango and heart of palm salad in Belgian endive spear
Pepita crusted chicken skewers with cilantro dip
Beef negimaki: grilled scallion wrapped in seared beef

Sushi Bar: Hand rolled sushi by our sushi chef, custom made for your guests

Dinner Stations

Taste of the Orient

Peking duck rolls sliced Mandarin duck, folded in a hoisin brushed pancake
Vegetarian, shrimp, beef or chicken stir-fry
Vegetable lomein, and crab wontons

Empress salad

Watercress, bok choy, daikon radish, mandarin orange slices, bamboo shoots
And julienne peppers with a soy-sesame dressing

Sesame noodle salad

Tossed with cucumbers, carrots, water chestnuts and red and yellow peppers
With a spicy vinaigrette

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Carving Station

Roasted beef tenderloin
And

Pepper and herb crusted tuna

Carved to order, with horseradish and mustard sauces
Accompanied by cocktail rolls and butter

Garden Salad of Mixed Field Greens

With crumbled Roquefort and a selection of dressings on the side

Roasted New Potatoes tossed with diced shallots and olive oil
Sautéed carrots and haricot verts

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From the Sea

Individual Maryland crab cakes, served from a grill, with a caper mayonnaise
And a sweet and sour mango and tomato chutney

Jumbo shrimp presented on a custom ice sculpture
Served on shaved ice with a classic cocktail and remoulade sauces

Finely sliced, whole smoked salmon
Served with lemon slices, diced onions, capers, cucumber slices,
Toast points and dill crème fraîche

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Viennese Dessert Station

A custom selection of Viennese deserts

Contact us for more information:

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