

DEITY

E V E N T S

DINNER



STATIONARY PLATTERS: CHOOSE 2

Chef's Selection Artisanal Cheese, Charcuterie Cured Meat, Seasonal Fruit with Port Wine-Fruit Compote, Whole Grain Mustard, Pickled Onions, Sliced Baguette

Housemade Dips served with Crispy Chips, Pita Bread & Crudite (choose 3) Avocado Salad, Truffled Edamame Hummus, Cold Spinach-Artichoke, Roasted Eggplant Babaganoush

Hand Roll Sushi Display: California, Spicy Tuna, Smoked Salmon & Scallion, Shrimp, Fresh Atlantic Salmon Rolls, Pickled Ginger, Wasabi, Soy Sauce

Grilled Cheese Bar (choose 2) Classic, Pesto & Oven Dried Tomato, Classic, Eggplant & Caramelized Onion, Brie & Nutella

Belgian Fries Bar (choose 2) Herbed, Truffle, Japanese Nori, Parmesan & Crispy Shallots Served with Chipotle Mayo, Remoulade, Spicy Korean, Carolina BBQ, Mole Poblano

Shellfish Display (+\$20): Jumbo Shrimp, Fresh Blue Point Oysters, Jumbo Lump Crab, Maine Lobster out of the Shell, Cocktail Sauce, Thai Chili Sauce, Fresh Horseradish, Lemons

PASSED ITEMS

COLD PASSED ITEMS: CHOOSE 2

Mini Kale Caesar Salad

Black American Caviar & Chive Stuffed Potato Medallions

Truffled Honey Ricotta, Fruit- Nut Baguette

Summer Rolls, Peanut & Coconut Curry

Truffled Wild Mushroom Puff Pastry Tarts

Grilled Lemongrass Shrimp with Tarragon Cocktail Sauce

Mango Shrimp & Bay Scallop Ceviche, Crispy Chips

Salmon Tartar, Saffron Yuzu Aioli

New England Lobster Roll Sliders

Beef Tenderloin Toast, Port Wine Onions, Horseradish Cream

Duck Prosciutto, Plum Allspice Sauce, Crostini

HOT PASSED ITEMS: CHOOSE 2

Thai Coconut Soup Shooter

Cauliflower & Corn Hush Puppies topped with Buttermilk Herb

Cacio y Pepe, Bite-Size, Traditional Italian Dish, Cracked Pepper, Tapioca Gluten-Free Pasta

Sliced "Everything" Crusted Seared, Yellowfin Tuna, Scallion Vinaigrette

Jumbo Lump Crabcakes, Spicy Remoulade

Southern Fried Boneless Chicken, Red Eye Gravy, Maple Butter

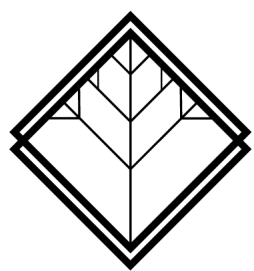
Crispy Fried Chicken & Waffle, Maple Syrup

Brooklyn Cuban Sandwich, Roast Turkey Breast, Mustard, Pickle

Pork Belly Sliders, Rustic Slaw, Pickled Okra

Braised Shortrib Sliders, Port Wine Onions

Pomegranate Braised Lamb, Moroccan Spices, Mint Chutney



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EVENTS

DINNER

SALADS: CHOOSE 1

Citrus Champagne Salad with Shaved Fennel
 Roasted Beets, Walnuts, Goat Cheese, Red Onions, Mesclun Greens, White Balsamic
 Vine Ripe Tomato, Buffalo Mozzarella, Wild Arugula, Basil, Balsamic
 Classic Caesar, Parmesan Croutons

ENTREES: CHOOSE 2

POULTRY

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 Chicken Madeira with Sauted Grapes
 Chicken Mole Poblano, Cotilla Cheese,
 Tomatillo Salsa
 Kansas City Style BBQ Smoked Chicken Thighs
 Lemongrass Chicken, Basil, Ginger, Water
 Chestnuts

FISH

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 The "Everything" Crusted Yellowfin Tuna, Scallion
 Vinaigrette
 Baked Talapia with Capers, Tomatoes,
 White Wine Sauce
 Poached Atlantic Salmon with Lemon

RED MEAT

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 Braised Beef Shortribs, Red Wine Veal
 Demi Glace
 Sliced N.Y. Strip, Horseradish Cream, Au Jus,
 Port Wine Onions
 Medallions of Filet Mignon, Wild
 Mushroom Truffle Gravy
 Boneless Leg of Lamb with Crisped Herbs

VEGETARIAN

.....
 Spiral Vegetable Tart

SIDE DISHES

VEGETABLE: CHOOSE 1

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 Quinoa Salad with Roasted
 Butternut Squash & Hazelnuts
 Asparagus Almondine
 Green Beans Sauteed with Garlic & Shallots
 Crispy Sauteed Brussel Sprouts

POTATO/PASTA: CHOOSE 1

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 Fingerling Potatoes with Truffled
 Creme Fraiche
 Bacon & Cheddar Mashed Yukon Potatoes
 Roasted Garlic Mashed Yukon Potatoes
 5 Cheese Macaroni, Parmesan, Cheddar,
 Smoked Gouda, Colby Jack, White American

