

## Reception

### Hors D'Oeuvres

Minimum of two dozen per order

#### Cold

Caprese Skewer / basil / local burrata / tomato / balsamic \$6<sup>99</sup>

Vietnamese Summer Roll / shrimp / spicy peanut sauce \$7<sup>99</sup>

Prosciutto & Melon Skewer \$7<sup>99</sup>

Yellowtail Tuna Sashimi / serrano pepper / soy / pop rocks \$9<sup>99</sup>

Shrimp Cocktail Shooter / micro celery \$8<sup>99</sup>

Baked Mini Potato / chive aioli \$6<sup>99</sup>

#### Hot

Crisp Calamari / jalapeno-cilantro crème \$6<sup>99</sup>

Crab Cake / smoked paprika remoulade \$7<sup>99</sup>

Curried Vegetable Samosa / cucumber raita \$6<sup>99</sup>

Shrimp Shu Mai / ponzu dipping sauce \$7<sup>99</sup>

Beef Skewer / gorgonzola sauce \$7<sup>99</sup>

Beef Wellington / horseradish crème \$9<sup>99</sup>

Short Rib Bao / charred shishito aioli \$9<sup>99</sup>

Chicken Skewer / thai style / coconut \$6<sup>99</sup>

Colorado Lamb Chop / rosemary / mint \$10<sup>99</sup>

Louisiana BBQ Shrimp / toasted herb crostini \$8<sup>99</sup>

Corn & Crab "Risotto" / shaved parmesan cheese \$7<sup>99</sup>

Crab Fritter / Crab Boil Aioli \$8<sup>99</sup>

\*Pricing is based on a maximum of 2 hours of service with a 25-guest minimum. Fewer than 25 guests will be charged an additional \$10 per person. Station pricing is per person for one hour, each hour is based upon maximum of three pieces per person and guarantee is for full event attendance.

\*Breaks are 45-minute durations. Fewer than 25 guests will be charged an additional \$15 per person

\*One chef per 50 guests required, \$150each (maximum of 2 hours)

\*All menu selections must be made 10 days in advance.

\*Final guarantee of Attendees due 72 business hours prior to event

\*A taxable 22% service charge and 7% sales tax will be added to all food and beverage

## Stations

### Cold Food Stations

*Upgrade to action station with a chef*

### Artisanal Meats and Cheeses

\$32<sup>99</sup> per person

Selection of Cured Salamis / Selection of domestic and imported cheeses / Louisiana honeycomb / dried fruit / guava paste / local peach jam / cornichons / cured olives / whole grain mustard / nuts / grapes / English crackers / lavash

### Roasted & Raw Market Vegetables

\$24<sup>99</sup> per person

Traditional hummus / tzatziki / baba ghanoush / marinated olives / housemade ranch

### Sushi

\$MP per person

Hamachi, Salmon & Tuna Nigiri, California roll, spicy tuna roll, wasabi, pickled ginger, soy

*Upgrade to sushi chef, \$MP*

### Fresh Coastal Seafood on Ice

\$42<sup>99</sup> per person

Shrimp (4), Crab Claws (1), Oysters (1), tuna poke, mignonette, yuzu kosho cocktail sauce, charred lemons

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## Stations, cont'd

### Hot Food Stations

*Upgrade to action station with a chef*

#### Slider Bar

\$31<sup>99</sup> per person

Beef Sirloin/ white cheddar / pickles / Ito / special sauce  
Fried Chicken / smoked bacon / Nashville hot sauce / Ito / pimento cheese  
BBQ Pulled Pork / Carolina slaw  
French Fries / ketchup / truffle mayo / honey mustard

#### Mac & Cheese Bar

\$26<sup>99</sup> per person

Old Fashioned / penne pasta / three cheese/ chives  
Berkshire Pork / penne pasta / house smoked pork belly / smoked gouda  
Seafood / cavatappi pasta / tarragon / white cheddar

#### Deep South Boil Station

\$MP per person

#### Seafood choice of:

Crawfish  
Gulf Shrimp  
Crab Clusters

Served with chef's market fresh salad and the following accompaniments; smoked sausage, corn cobettes, red potatoes, mushrooms

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## Carving/Action Stations

*Chef attendant required*

### **Chimichurri Crusted USDA Prime Rib**

\$38<sup>99</sup> per person

Horseradish crème / au jus / biscuits

### **Hot Smoked Atlantic Salmon**

\$27<sup>99</sup> per person

dill aioli / brioche rolls

### **Backyard BBQ**

\$26<sup>99</sup> per person

Choice of house smoked bbq brisket or berkshire pulled pork  
sweet & spicy bbq sauces / creamy coleslaw / housemade pickles / dinner rolls

### **Risotto**

\$33<sup>99</sup> per person

smoked chicken / andouille sausage / shrimp  
mushrooms / tomatoes / peppers / onions  
shaved parmesan / crushed red pepper  
focaccia bread

### **Gulf Shrimp BBQ Station**

\$28<sup>99</sup> per person

gulf shrimp / white cheddar grits / pickled onion / Toasted herb baguette

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## Dessert Stations

### Fire and Ice

\$22<sup>99</sup> per person,  
*chef attendant required*  
*Choose one*

Bananas Fosters / brown sugar / rum  
Cherries Jubilee / black cherry / kirsch  
Caribbean Pineapple & Rum / vanilla bean / orange

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### Sundae Bar

Vanilla Bean, Chocolate and Espresso Ice Cream served with traditional toppings, sauces, whipped cream

### Sugar Rush

\$26<sup>99</sup> per person

Chocolates, Nougat, Fudge, Lollipops, Taffy, and Signature Novelty Candies

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