

cocktail reception

sample menu

PASSED HORS D'OEUVRE

Teriyaki Braised Short Rib with Roasted Red Pepper Compote and Asian Crisp

Caramelized Bay Scallops and Coconut Velouté Prosciutto Wrapped Dates Filled with Gorgonzola Mousse

Cannelloni of Poached Langoustine, Mango, Cucumber and Chili Pepper

Lemon Sole with a Screwdriver Foam served from Asian Spoon

Roasted Garlic and Chicken Parmesan Salad

SOUTH AMERICAN CARVING STATION

Churrasco

Carved Argentinean Grilled Skirt Steak Marinated in Wine, Mustard and Dried Tarragon served with a Parsley and Lemon-Garlic Sauce

Escabèche of Calamari with Passion Fruit Nectar

with Mango, Scotch Bonnet Peppers, Shredded Lettuce and Diced Avocado

Picadillo Empanadas

Flaky Pastry filled with Sofrito Seasoned Ground Beef with Diced Potatoes, Olives and Raisins

PACIFIC RIM STATION

Hand Rolled Sushi Bar

A Sushi Chef and Assistant to prepare Hand Formed Sushi and Maki Rolls. Our Selection includes California, Spicy Tuna, Shiitake and Oshinko Maki Rolls, Tuna, Salmon, Sea Bass and Shrimp Edo Style Sushi

Assorted Dim Sum

Barbeque Chicken Steam Bun, Duck Pot Sticker, Miniature Shrimp and Pork Egg Roll, Goyza

TAPAS STATION

Meat and Cheese Platter of: Sliced Serrano Ham, Spanish Chorizo and Hot Salami, Manchego, Chipotle Jack and Cotija Cheese

Assortment of Spanish Olives Arbequina, Picholine and Mixed Tapas

Truffled Artichoke Salad

Prosciutto Wrapped Asparagus

Bottles of Spanish Olive Oil, Baba Reeba Bread, Baguettes and Breadsticks

