

# EPICUREAN DINNER MENU

## ~ COCKTAIL RECEPTION ~

### Stationary Display: (select 2)

SEASONAL FRUIT WITH DOMESTIC & IMPORTED CHEESE WITH ASSORTED CRACKERS AND BREADS  
FRESH ASSORTED SUSHI DISPLAY ACCOMPANIED BY PICKLED GINGER, WASABI AND SOY SAUCE  
CHILLED SHRIMP ON A BED OF ICE SERVED WITH COCKTAIL SAUCE AND LEMON WEDGES  
ANTIPASTO WITH CURED MEATS, IMPORTED CHEESES, MARINATED VEGETABLES AND BREADS

### Butler Passed Hors d'oeuvres: (select 5)

ASSORTED COLD CANAPÉS	◆	PORTOBELLO ON FOCACCIA TRIANGLES	◆	CHICKEN TENDERS
DATE STUFFED WITH ALMONDS	◆	BRIE & RASPBERRY IN PHYLLO	◆	SHRIMP TEMPURA
SCALLOPS WRAPPED IN BACON	◆	PAN SEARED SCALLOPS WITH MANGO SALSA	◆	TENDERLOIN OF BEEF ON TOAST POINT
FIG & MASCARPONE IN PHYLLO	◆	ESCARGOT WITH BORSIN EN CROUTE	◆	CONCH FRITTERS WITH DIPPING SAUCE
CRAB CAKES WITH LIME COCKTAIL SAUCE	◆	VEGETABLE CRUDITÉ IN YOSHI CUPS	◆	COCONUT SHRIMP WITH DIPPING SAUCE
	◆	BEEF OR CHICKEN SATAY WITH PEANUT SAUCE	◆	

## ~ DINNER SERVICE ~

### Salad: (select 1) - Plated First Course

BUFFALO MOZZARELLA WITH VINE-RIPENED TOMATOES, BASIL AND BALSAMIC VINAIGRETTE  
ASIAN SALAD WITH CELERY AND BABY CORN WITH GINGER DRESSING  
TRADITIONAL CAESAR WITH CROUTONS (*ANCHOVIES OPTIONAL*)  
BIBB LETTUCE WITH A BLEND OF WALNUTS, RED ONIONS, BLEU CHEESE AND BALSAMIC VINAIGRETTE  
MANDARIN SALAD WITH WALNUTS AND RASPBERRY VINAIGRETTE

### Entrees: (select 2) - Served on the Buffet

LARGE MARYLAND CRAB CAKES SERVED WITH REMOULADE SAUCE  
BEEF TENDERLOIN SERVED WITH BÉARNAISE SAUCE  
SALMON WITH A BEURRE BLANC SAUCE  
CHICKEN OSCAR WITH CRAB MEAT AND ASPARAGUS  
ALMOND CRUSTED CHILEAN SEA BASS WITH SAFFRON BROTH AND PESTO  
BUTTERFLIED SHRIMP STUFFED WITH CRAB IN A LEMON & HERB BUTTER SAUCE  
DUCK BREAST WITH A TART PORT CHERRY REDUCTION

### Vegetable: (select 1)

BROCCOLI & CAULIFLOWER ◆ STEAMED ASPARAGUS  
GREEN BEANS ALMONDINE ◆ PARMESAN BAKED TOMATOES  
BROWN SUGAR GLAZED CARROTS

### Starch: (select 1)

COUS COUS ◆ ROASTED RED POTATOES  
WILD RICE PILAF ◆ BAKED IDAHO POTATO  
PLANTAIN, RED & SWEET POTATO TRI MASH

### Bread Baskets:

FRENCH BAGUETTES, CIABATTA, AND FOCACCIA SERVED WITH OLIVE OIL & VINEGAR

### Dessert: (select 1 & flavor) - Served Plated

#### PLUS Assortment of Miniature Pastries

CHEESECAKE - NEW YORK, RASPBERRY & WHITE CHOCOLATE, OR DULCE DE LECHE  
PIE - PECAN, KEY LIME, REESE PEANUT BUTTER, OR APPLE CRISP  
CAKE - CHOCOLATE CHAMBORD, COFFEE CAKE, RED VELVET, OR CHOCOLATE

### Freshly Brewed Coffee & Tea Service