



## Reception Menu

\$30 per person

### Hors D'oeuvres

*Please choose four items*

Fried Saffron Risotto, Romesco Sauce, Basil  
Herbed Goat Cheese Spheres, Balsamic  
Peekytoe Crab Fritter, Red Pepper Coulis  
Hamachi Sashimi, Quick Pickled Cucumber, Radish, Lime  
Beef Tartare, Capers, Smoked Sea Salt, Crostini  
Chicken Pot Stickers, Ginger, Ponzu  
Deviled Farm Egg, Espelette Pepper  
Corn Grit Cake, Pimento Cheese  
Sweet and Sour Pork Spring Rolls  
Tuna Tartare, Ginger, Wasabi Aioli, Fried Wonton

### Plattered Hors D'oeuvres

*Please choose three items*

Crispy Calamari, Red Bell Peppers, Sweet Chili Aioli, Sesame  
Roasted Beet Salad, Pickled Radish, Frisee, Candid Spice Walnuts, Balsamic  
Assortment of House Made Sushi  
Pork Belly Steamed Buns, House Made Kimchi, Yuzu Pickle  
Fried Green Tomatoes, 1000 Island  
Vietnamese Beef Satays, Peanut Sauce  
Mini Cheeseburger Sliders, Thrive Sauce  
Curry Chicken Empanadas, Craisins, Romesco Sauce  
Assorted Pastries and Desserts



### **Carving Station**

*Please choose two items*

**Roasted Australian Leg of Lamb**, Mint Pesto, Anchovies Olive Tapenade

**Herbed Crusted Striploin**, Horseradish Cream, Chimichurri Sauce

**Organic Airline Chicken Breast** with Yuzu - Sriracha Sauce

Carving Stations Served with Garlic Mashed Potatoes & Seasonal Vegetables

### **\$10 Upgrade**

Assorted Seafood Display, Oysters, Shrimp, Crab Claws

### **\$5 Upgrade**

Imported Artisanal Cheeses and Fresh Fruit

### **\$5 Upgrade**

Chef Selection Dessert Display

Substitution of these items to other items from our regular menu is possible with prearrangement; as well as custom menu items from our Chef.

Please call us for details.