



## **Birthday Party Cocktails**

### **Sample Menu**

#### ***Tray Passed Hors d'Oeuvres***

Ahi Tuna Tartare on Won Ton Crisps with Tobiko  
Chili Shrimp Quesadillas with Papaya and Chevre  
House Cured Gravlax on Warm Potato Blini with Crème Fraîche & American Caviar  
Maryland Blue Claw Crab Cakes with Horseradish Aioli  
Filet of Beef Tenderloin on Warm Garlic Toasts with Caramelized Onions  
Baby Lamb Chops with Dijon & Rosemary  
Curried Chicken Dumplings with Red Pepper Jelly  
Poultry Sausage En Croute with Spicy Mustard  
Seared Duck Breast on Scallion Pancake with Honey Ginger Glaze  
Mushroom and Leek Spring Rolls with Mint Dipping Sauce  
Baked Cremini Mushrooms with Brie  
Roasted Eggplant stuffed with Chevre Cheese and Sun Dried Tomatoes

#### ***And at the bar***

Fresh Roasted Seasoned Bar Nuts  
Rosemary Cheese Sticks

#### ***Desserts and Coffee Service***

Chocolate Chunk Cookies  
Pecan Bars, Pineapple Bar Cookies  
French Macaroons  
Decaf Coffee Service



## **Wedding Reception at Home**

### **Caribbean Menu**

#### **Arrival cocktail**

Pussers' Painkiller

#### **Snack Shack**

"Flying Fish" Filets on Brioche Buns with Tartar Sauce  
Fresh Conch Fritters and  
Caribbean Vegetable Fritters with Fire Coral Sauce  
Jerk Chicken Skewers  
Tostones (fried green plantains) with Mojo Sauce  
Chilled Jumbo Shrimp Cocktail  
Grilled Jumbo Shrimp with Papaya Pepper Sauce

#### **Grazing Buffet**

Tamarind and Papaya Glazed Baby Back Ribs  
Grilled, Jerk Spice Rubbed Filet of Beef Tenderloin  
Rum and Pepper Painted Grouper  
Sofrito Rice with Pimientos and Peas  
Fried Sweet Plantains  
Baby French Green Beans with Island Curry Dressing  
Grilled Tropical Fruits: Pineapple and Star Fruit

Mango and Pineapple Chutney ~ Sultry Salsa ~ Sassy Banana Chutney ~ Pineapple Salsa

Salad of Baby Greens with Mandarin Orange, Pineapple, Papaya  
Toasted Macadamias, Orange Vinaigrette and Tropical Flowers  
Coconut Bread

#### **Dessert**

Wedding Cake and Ice Cream Sundaes  
With Hot Fudge, Wet Nuts, Pineapple Sauce and Fresh Mango  
Coffee and Tea Service



## **Summer Engagement Dinner**

### **Menu**

#### ***Cocktail Hour Starters***

Herb Crusted Seared Ahi Tuna with  
Matsuhisu Sauce and Creamy Spicy Sauce  
With Won Ton Crisps

Crostini with Grilled Baby Artichokes  
Tomato Basil Bruschetta

Pork Confit Spring Rolls with Sweet and Spicy Sauce

#### **Dinner**

Salad of Golden Beets and Heirloom Tomatoes,  
Baby Arugula, Avocado and Chevre  
with Aged Balsamic Vinegar, Olive Oil and Purple Basil

Grilled Prime Filet Mignon and Jumbo White Shrimp  
With Green Peppercorn Sauce

Served with White Summer Corn Pudding  
Okra Frito Misto

#### **Dessert**

Fresh Seasonal Berries with Aged Balsamic Vinegar  
Served with Fresh Raspberry Sorbet and Vanilla Bean Gelato