



RESTAURANT | LOUNGE

[ THE COCKTAIL HOUR ]

To precede three-course dinner

PASSED HORS D'OEUVRES

COLD

Shrimp Cocktail and Cocktail Preserves, Horseradish Baton

String Cheese and Olive Skewers, Olive Dip

Tuna Sashimi, White Asparagus Pickle

Fresh and Smoked Salmon, Caraway Pretzel

Smoked Salmon, Red Onion Marshmallow

Beef Tartare, Savory and Garlic Toast

Hamachi, Sesame Mousse

COLD SUPPLEMENTS

Oysters and Caviar

Oysters and Horseradish Cream

Lobster Roll, Lavender Mayonnaise

Foie Gras, Toasted Donut Roll



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PASSED HORS D'OEUVRES [ CONTINUED ]

HOT

Cocktail Reubens  
Risotto, Truffle, Soy  
Crab Cake, Chesapeake Mousse  
Vegetable Soup Shots, Pesto  
Chowder Shots  
Grilled Mushroom Pizza  
Cheesesteak - Choice of Chicken, Veggie or Beef  
Cocktail Franks  
Fried Kreplach, Artichoke Dip

HOT SUPPLEMENTS

Oysters Rockefeller Style  
Truffle Fried Shrimp  
Baked Egg, Duck Confit and Bleu Cheese  
Lobster Cocktail Dogs  
Mini Bacon Cheeseburger  
Venison Cheesesteak  
Rabbit Nachos



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### DISPLAYS

Each of these stations may be added to your menu, enhancing the dining experience for your guests.

In addition to the food offerings, a paired wine may be poured at each station.

Please inquire about wine pairing options.

#### Cheese

House-Made Pickles, Roasted Vegetables, Artisanal Cheeses, Assorted Breads

#### Surf

Chilled Oysters, Shrimp Cocktail, Crab and Crab Claws, Clams, Tuna and Salmon Sashimi, Lobster Rolls

#### Mediterranean

String Cheese, Olive Dip, Roasted Peppers, Marinated and Grilled Vegetables, Feta,  
Lentil Falafel, Za'atar Flatbread, Hummus, Garlic Pita



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### HOSTED STATIONS

All of these stations are attended by a chef responding to your guests' special requests and preferences.

This is a great way for guests and chefs to interact.

#### Beef

Roasted Sliced Beef Tenderloin, Warm Oxtail Terrine, Braised Vegetables, Bowties and Kasha

#### Salmon

Grilled Salmon, Trumpet Fries, Wild Mushrooms and Trumpet Sauce

#### Salad

Assorted Mixed Greens, Garnishes and Dressings

#### Chowder

Our Classic Recipe, Cooked to Order

#### Truffle

Black Truffle Risotto