



RESTAURANT | LOUNGE

[THE COCKTAIL PARTY]

PASSED HORS D'OEUVRES

COLD

Shrimp Cocktail and Cocktail Preserves, Horseradish Baton
String Cheese, Lentil Falafel, Yogurt Sauce
Tuna Sashimi, White Asparagus Pickle
Smoked Salmon, Caraway Pretzel, Mustard Cream Cheese
Fresh and Smoked Salmon, Red Onion Marshmallow
Beef Tartare, Savory and Garlic Toast
Hamachi, Sesame Mousse
Buckwheat Pancake, Salmon Caviar and Horseradish Mousse

COLD SUPPLEMENTS

Oysters and Caviar
Oysters and Horseradish Cream
Lobster Roll, Lavender Mayonnaise
Foie Gras, Toasted Donut Roll



RESTAURANT | LOUNGE

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
Veal Meatloaf, Truffle Sauce Gribiche

HOT SUPPLEMENTS

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



RESTAURANT | LOUNGE

DISPLAYS

Each of these stations may be added to your menu to enhance 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

Mediterranean

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



RESTAURANT | LOUNGE

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

Sliced Beef Tenderloin, Short Rib, White Beans, Braised Vegetables, Pancetta

Salmon

Roasted Salmon, Trumpet Fries, Wild Mushrooms and Trumpet Sauce

Salad

Assorted Mixed Greens, Garnishes and Dressings

Chowder

Our Classic Recipe, Cooked to Order

Chicken Daube

Seasonal Vegetables and Anchoide

Truffle

Black Truffle Risotto



RESTAURANT | LOUNGE

CONFECTIONARY STATIONS

(five-day advance notice required)

A Day at the Fair

Cotton Candy, Funnel Cakes, Caramel Corn, Candy Apples, Peanut Brittle

Candy Shop

Marshmallow, Meringues, Pate de Fruit, Lollipops, Nougat, Chocolate Bark, Fudge

American Pie

Apple Pie, Pecan Pie, Chocolate Cream Pie, Banana Cream Pie, Pumpkin Pie,
Shoo-Fly Pie, Boston Cream Pie

“Breakfast”

Sticky Buns, French Toast Bread Pudding, Donuts, Waffles, Crepes

Soda Fountain

Assorted Ice Creams, Sodas, Floats, Milkshakes, Malts, Cones, Goodies

Bake Shop

Cookies, Brownies, Blondies, Bars, Eclairs, Cannoli, Cream Puffs, Tarts, Cupcakes, Mini Cakes

Sweet Shots

Panna Cotta, Crème Brûlée, Carrot Cake, Apple Pie, Chocolate Cream, Fruit Soups

Chocolate

Chocolate Fountain, Cookies, Cake, Marshmallows, Fruits, Bonbons, Truffles, Chocolate Candy, Hot Chocolates

Pastry Chef Peter Scarola’s Selection

An Assortment of Classic R2L Confectionary Creations.



RESTAURANT | LOUNGE

BEVERAGES

Non-Alcoholic

Assortment of Soft Drinks, Juices
Regular and Decaffeinated Coffee and Teas

Premium Bar

Includes Unlimited Sommelier Selection Red and White Wine, Domestic and Imported Beers, Premium Liquors,
Soft Drinks and Juices, Regular and Decaffeinated Coffee and Teas

Wine and Beer

Includes Unlimited Sommelier Selection Red and White Wine, Domestic and Imported Beers, Soft Drinks and Juices,
Regular and Decaffeinated Coffee and Teas

Wine Pairings

If you wish, R2L's sommelier will pair each station with select wines.