



reception table

mediterranean

spiced chicken kebobs, hummus, tabbouleh, babaghanoush, assorted olives, crispy flat bread, cous cous salad and dolma~minimum 50 20

espanol

large paella with shrimps, spicy chorizo sausage and chicken, saffron rice, gazpacho salad, serrano ham and melon~minimum 60 22

italiano

grilled lamb chops, olive and goat cheese bruschetta, rustic pasta salad, fresh mozzarella and tomato salad, marinated artichokes with balsamic reduction~minimum 50 24

ceviche and escabeche shooters

marinated seafood combinations served in chilled shooter glass~minimum 60 orders
ginger, salmon, micro seedlings, lemon pepper oil
oysters, tomato horseradish, barbeque lime
lobster, avocado, chives, garlic crème fraîche
tuna, pickled ginger, popcorn sprouts 6

artisanal cheese display

handcrafted cheese, imported and domestic, served with lavash and baguettes, red wine dark fruit chutney, local honey, dried fruits 9

seafood display

peeled shrimp, oysters, crab claws, mussels, served with horseradish sauce, lime, lemon, tabasco, cocktail and worcestershire sauce~100 pieces 360

antipasto

hand carved italian meats, cheeses, olives, marinated cherry tomatoes, artichokes, melon, boconccini, marinated vegetables, tuscan bread and sticks 14

enhancements

gourmet open faced sandwiches~smoked turkey and havarti cheese, smoked salmon and caper cruda, ham and kalamata olive, gherkin salsa, roasted beef and horseradish cream, small pickles, grainy mustard, artisanal breads~dz 48

katsura sushi and sashimi~tray 50 pieces 190

vegetable maki rolls~dz 40

dips and chips to include pita, hummus, babaghanoush, tzatziki 9

pastrami spiced smoked salmon, sliced baguettes, capers, accoutrements 15

crudités with assorted dips 6

ice slab presentation 250

delectable mini desserts~dz 40

dessert table - selection of cakes, pies, tarts and miniature pastries, cookies and sliced fruit, coffee and tea ~ minimum 50 21

all pricing is per person unless otherwise noted. prices are exclusive of 15% service charges, and applicable taxes.



cold canapés

enhancements

minimum 3 dozen per selection
priced per dozen
stationary or passed

smoked chicken and spicy mango cruda on pesto
crostini 40

prosciutto and asparagus wrap 40

smoked salmon, ginger and scallion marinade, phyllo
tuille 40

blue cheese and mission fig compote, toasted phyllo
cup 40

enoki mushrooms and zucchini seaweed roll ups 40

vegetarian vietnamese rice roll, chili dipping sauce 40

baby shrimp salad shooters 40

jumbo cocktail shrimp, spicy cocktail sauce
~per dz 47

sushi and futomaki~65 pieces
~per tray 225

sashimi~50 pieces
~per tray 190

vegetarian maki~70 pieces
~per tray 160

katsura special california rolls~70 pieces
~per tray 165

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hot canapés

enhancements

minimum 3 dozen per selection
priced per dozen
stationary or passed

- tandoori chicken skewers with cucumber raita 40
- szechuan shrimps, sweet chili dipping sauce 40
- beef togarshi in thai curry sauce 40
- feta and sun dried tomato phyllo roll 40
- vegetarian spring rolls, plum orange glaze 40
- spinach and ricotta spanakopita 40
- mini crab cakes, chipotle dipping sauce 40
- mushroom quiche 40
- mini lamb kebabs, tzatziki sauce 40

non alcoholic fruit punch
~per gallon 64

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action stations

all stations are chef attended

certified angus beef striploin

pepper crusted beef strip loin cooked to your liking, served with horseradish, grainy mustard, kosher dill pickles, rosemary roasted potatoes and artisanal rolls~minimum 40 24

salt and pepper shrimps

fresh shrimps tossed in garlic, white wine and plum tomatoes, served with spicy marinara sauce~minimum 75 21

pad thai noodle station

freshly tossed rice noodles with chicken, shrimps, crisp vegetables, tangy pad thai sauce, toasted peanuts, bok choy salad~minimum 40 24

pasta piazza station

homemade cheese tortellini and butternut squash ravioli with shaved parmesan, rosemary emulsion, red pepper coulis, traditional caesar salad, olive oil, demi baguettes, ~minimum 40 24

enhancements

peeled shrimps,oysters, crab claws, mussels, served with horseradish sauce, lime, lemon, and assorted sauces~100 assorted pieces 360

chocolate fountain

rich callebaut milk chocolate, fresh fruit, sponge cake, biscotti, marshmallows, pretzels~minimum 75 18

freshly cut seasonal fruit 6

deluxe french and italian pastries~per dz 38

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