



Private Dining Cocktail Reception Menu

Hot Passed Hors d' Oeuvres

Horseradish Stuffed Red Bliss Potatoes

Mini Crab Cakes (add \$3)

Proscuitto and Parmesan Arancinni

Truffled Arancinni (add \$1)

Spicy Shrimp

Beef Brochette

Gorgonzola Gougeres

Seared Sea Scallops (add \$2)

Grouper "Brandade"

Margarita Pizza

Grilled Chicken and Arugula Pizza

Cold Passed Hors d' Oeuvres

Smoked Salmon and Chevre Terrine

Chilled Shrimp with Cocktail and Mignonette

Sesame Seared Ahi (add \$3)

Torchon on Brioche

Smoked Salmon Bruschetta with Watercress Cream

Clams or Oysters on the Half Shell

Seasonal Whitefish Ceviche

Olive Tapenade Bruschetta with White Anchovy

Rosemary skewered Tomato and Mozzarella Napoleon (seasonal – July - September)

Ahi Tartar with Lime Scented Avocado Mousse

Assorted House Charcuterie

Beef Tartar on Crostini with Traditional Garnishes

Oyster 'Shooters' with Bloody Mary Mix

\$18.00 Per Person, plus Tax and Gratuity

Prices and Availability subject to change