



## Cold Hors d'oeuvres

American Grinnell Caviar with Buckwheat Blini and Chive Crème Fraîche  
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Lobster Salad with Celery and Lemon Aioli  
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Marinated PEI Mussel with Smoked Cracked Pepper, Parsley, Garlic, EVO  
and Saffron Aioli  
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Seared Tenderloin of Beef with Balsamic and Truffle Mustard  
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Seared Ahi Tuna Wrapped in Scallion, Toasted Sesame Seed and Teriyaki Glaze  
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Mini BLT with Smoked Bacon and Chive Mayonnaise  
\*\*\*

Thai Style Chicken Wrap with Basil, Lime and Cucumber  
\*\*\*

Hand Rolled Assorted Sushi with Pickled Ginger, Wasabi and Soy Dipping Sauce  
\*\*\*

Citrus Cured Salmon Gravlax in a Cucumber Cup, White Poppy Seed and Dill  
\*\*\*

Shaved Prosciutto with Fresh Mozzarella and Roasted Pepper Salad  
\*\*\*

Feta and Loukanika with Cucumber, Olive and Greek Seasoning  
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“Speakeasy” Steak Tartare on Toasted Boule  
\*\*\*

Foie Gras Mousse with Boysenberry Preserves on Brioche  
\*\*\*

Tuna Tartare with Scallions on Taro Root Chip  
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Artichoke and Goat Cheese Terrine Cubism with Spicy Olive and Basil  
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Smoked Salmon on Black Bread with ‘Everything’ Cream Cheese  
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Cherry Tomato and Basil Pesto ‘Bomb’



## Hot Hors d'oeuvres

Black Trumpet Mushroom and Sun-Dried Tomato Palmiers with Tomato Jam

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Mini '21' Burger

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Tempura Rock Shrimp with Wasabi and Spicy Mayonnaise

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'21' Chicken Hash in Pastry Shell

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NYC Style Pigs in a Blanket with Sauerkraut and Mustard

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Crispy Maryland Crab Cake with Cayenne and Meyer Lemon Emulsion

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Herbed Baby Lamb Chops with Fig and Mint Dipping Compote

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Pulled Pork Sandwich with Apple-Honey BBQ Glaze and Pickled Onion

\*\*\*

Steamed Ginger and Lemongrass Gulf Shrimp with Yuzu and Shiso Vinaigrette

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Parmesan Cheese Straws

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Peking Duck Egg Roll with Napa Cabbage, Shiitake Mushroom and Chive Sauce

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Vegetable Spring Roll with Sweet and Sour Sauce

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Chorizo, Tomato and Smoked Mozzarella Pizzette with Oregano

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Crispy Chicken with Chipotle Lime and Toasted Cumin

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Goat Cheese Soufflé with Chive

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Bacon Wrapped Sea Scallop with Piquillo Pepper Aioli and Lemon

**[Please select eight]**

\*All Selections Served with Freshly Baked Turkey and Ham Carved in Room \*

**\$ 95.00 Per Person for a Two Hour Reception**

**\$ 125.00 Per Person for a Three Hour Reception**

**\*Premium Open Bar is Charged Additionally per Drink on a Consumption Basis\***