



Platinum Package

Cocktail Hour

Butler Passed Hors d' oeuvres

Choice of any 6

Cheese & Pear Fiochi Pasta Purse

On skewers with a sweet Champagne dipping sauce

Butternut Squash Ravioli, Pumpnickel Crouton, Pancetta and Apple Cider Glazed

Lobster Salad served on Watermelon with Fresh Basil and Balsamic Glaze

Grilled Shrimp and Seaweed Salad

Served in an Asian Spoon with Ginger Crisp

A Mini Petit Pain of Crab and Papaya

Nobu style Tuna with Wasabi Vinaigrette

Served in an Asian Spoon and garnished with caviar

Cocktail Hour - continued
Butler Passed Hors d' oeuvres

Mini Tuna Burgers with Wasabi Mayo and Pickled Ginger

Amuse Bouche of Variety Ceviche (Mango, Watermelon and Thai Basil) served in shot
glasses or Asian spoons Brushetta of Tenderloin with Pungent Blue Cheese Aioli

Prosciutto and Melon Canape

Foie Gras and Pomegranate Preserve on Toasted Brioche
Tuna Tartare in a Wonton Cone with Wasabi Aioli and garnished with Caviar

Main Course

Salad Selection

Choose 1

Strawberry Salad with Caramelized Pecan, Goat Cheese

Served with strawberry and walnut oil vinaigrette

Spinach Salad with Goat Cheese, Dried Cranberry,

Caramelized Pecans with Raspberry Vinaigrette

Cesar Salad

Avocado and Star Fruit Salad with Basil Oil and Champagne Vinaigrette

Chevre stuffed Figs with Salad Greens Caramelized Pecans and Honey vinaigrette

Mango and Grilled Fennel Salad

Appetizer

Choose 1

Fresh Exotic Fruit Salad served with Sorbet

Seafood and Mango Margarita served in a martini glass

Shrimp Cocktail

Crab and Shrimp Napoleon

Entrée Selection

Choice of any 2

Pan seared Duck breast with grilled polenta and Honey glazed Baby Carrots

Grilled Fillet Mignon glazed with Chanterelle, Truffle and Herb butter

Pan-Seared Salmon with Mussel and Roasted Garlic Butter Sauce

Jerk Rubbed Tenderloin with Red Wine Reduction,

Cherry and Balsamic Glazed Cornish Hen.

Scallion Crusted Chilean Sea bass with a Carrot Ginger Sauce

Roasted Chicken Breast with Herb Pesto and Balsamic Reduction

Side Dishes

Choice of any 2

Vegetable Ratatouille

Asparagus sautéed with Prosciutto

Sautéed Pumpkin and Brussels sprouts

Honey glazed Baby Carrots

Sautéed Mélange of Baby vegetables

Side Dishes - continued

Choice of any 2

Eggplant, Spinach and Tomato Gateau

Spiced Couscous

Grilled polenta

Garlic Roasted Fingerling potato

Herb Roasted Red Bliss Potato

Truffle Mashed Potato

Bread Rolls and Butter will accompany Dinner

Freshly Brewed Coffee

(Dessert will be an additional cost, please ask for desert menu)