

Cocktail Butlered Hors d'oeuvres

Assorted Hand Rolled Maki

Pickled ginger, wasabi and soy sauce

Petite Red Bliss Potato

Truffled panchetta mousse

Crispy Pizza with Truffle Oil Ricotta

Roasted garlic and thin capicola

Miniature Reuben Sandwich

Russian dressing

Sautéed Caperberries and Shitake Mushroom Sauté

In a petite siljan cup

Grilled Cumin Chicken with Avocado Mousse

Atop a chipotle corn tortilla round

Grilled Mongolian Skewered Beef Roll

Matchstick pepper and scallion wrapped with thinly sliced steak

Blended Fruit Juice Shooter

Passion fruit, guava and carrot Juice

First Course

Brie En croûte

Frisee rosemary apple salad

Intermezzo Course

Green Tea Sorbet

Entrée

Grilled Shrimp Skewer and Grilled Filet Mignon with Hoisin Mirin Glaze

Rice noodle sauté, Chinese broccoli and cashews

Dessert

Five tier carrot cake with sweet cream cheese icing

Burnt orange and red rose cascade

Bananas Foster Station

Vanilla bean ice cream topped with flambé sweet banana, chocolate grind, and fresh whipped cream