

Reception Menu

Beginners

Vennissimo Artisan Cheeses, Peppered Crostini, House Jam & Smoked Almonds

Chi Crudite 22-spiced Hummus, Taziki, Butter Lettuce Cups, Icicle Radish, Carrot, Naan

Stationary Cuisine

Kashmiri Charcoal grilled Chicken Skewers with Pickled Mango & Curried Cous-cous

Kona Coffee Cocoa rubbed Filet Skewers with Mascarpone-Vanilla Bean Mashers

Carpaccio Spring Roll, Grilled Treviso, Shaved Pedano, Balsamic-Peppercorn Reduction

Caribe Salad Napa, Mint, Cilantro, Pea Shoot, Mango, Candied Ginger-Key Lime Dressing

Tray Passed Cuisine

Slideresque Truffled Filet Mignon Panini with Watercress, Onion Ring, Provolone, Horseradish Aioli
Garam Masala encrusted Ahi, Thai Basil, Edamame, Pasilla Chile-Plum Sauce

Hot-n-Cold Splash Chipotle braised Beef Shortribs, Koral Farms Avocado Gelato, Micro Cilantro
Braised Pork Belly, Wild Blueberry Gastrique, Vermont Maple-Dijon Gelato

Caprese House-dried Roma Tomato, Lemon Ricotta, Artichoke Heart, Basil Leaf

Shu-sticker Pan-seared Duck Confit-Coconut Shu-mai with Hibiscus Sweet-n-Sour

