



Dinner Party Menu

Cocktail Hour + (90 Min)

Tuna Carpaccio served on a Chilled Pink Himalayan Salt Slab
Seafood Tower - Chilled Lobster, Oysters, Shrimp and Lump Crab
Baked Brie with Raspberries

Butlered Hors d'oeuvres

Turkey Confit & Pumpkin Risotto with Spicy Pumpkin Seeds
Moroccan Lamb Kebab with Fig, Apricot & Peppers
Chicken Samosa + Cucumber Yogurt dipping Sauce
Creole Shrimp - Prosciutto wrapped Tiger prawns five pepper jelly

Pasta Course

Sweet Potato Gnocchi, Foie Gras, Peas, Butternut Squash, Hazelnuts, Shaved Reggiano

Entree Options

Chilled Maine Lobster, Meyer Lemon Caviar Vinaigrette
Lobster & Jumbo Lump Crab Thermidor
Malaysian Braised Short Ribs with Smoked Potato Hash
Marcho Farms Veal Chops Balsamic Cippoline Onions
Griggstown Quail in Puff Pastry with Foie Gras & Truffles

Dessert

Cocoa Dusted Chocolate Pyramid with a Raspberry Coulis