



PRIVATE DINING COCKTAIL RECEPTION MENU

Charcuterie Board

Assorted Gourmet Meats & Cheeses, Fresh
Fruit, Mustard, Assorted Artisanal Crackers
\$7 per person

Shrimp Cocktail

Citrus Cocktail Sauce, Fresh Lemon
\$7.50 per person/ 2 pieces per person

Mini Crispy Tuscan Meatballs

Panko Crusted, Marinara, Parmesan
\$7.50 per person/ 2 pieces per person

Sesame Tuna Tostada

Sliced Avocado, Radish Sprout, Wasabi Aioli,
Fried Wonton
\$7.75 per person/ 2 pieces per person

Sirloin Spring Rolls

Shaved Sirloin, Provolone, Bleu Cheese,
Creole Aioli
\$6.50 per person/ 2 pieces per person

Chicken Rangoon

Ginger, Bok Choy, Carrot, Cremini
Mushroom, Sriracha, Grilled Chicken,
Cream Cheese, Radish Sprout,
Wonton, Ponzu, Asian Slaw
\$7 per person/ 2 pieces per person

Chicken & Waffles

Crispy Chicken, House-Made Waffle,
Creole Aioli, Maple Syrup, Herbed Gravy,
Crispy Prosciutto
\$9 per person/ 2 pieces per person

Carpaccio of Beef

Thinly Sliced Black Angus Tenderloin,
Arugula, Parmesan, Rosemary Aioli, Crostini
\$11 per person

Dessert Sampler

Assortment of Bite-Sized Seasonal Sweets
\$7 per person/ 2 pieces per person

