

Annual Banquet Menu

Cocktail hour

Passed Hors d'oeuvres

**Hoisin Glazed Mini Beef Meatballs with Grilled Pineapple
Artichoke, Roasted Tomato, Garlic Confit, Black Olive, Lemon Vinaigrette**
Mini Chicken & Waffles with Maple Aioli
Smoked Eggplant "Caviar" Tart
Leek & Swiss Chard Fritters, Herbed "Yogurt" Dip
Rare Roast Beef with Caper & Shallot Relish
Flautas de Pollo with Chipotle Dip
Pulled BBQ Chicken in Mini Red Potatoes

Mexican Street Taco Station

~ 1 Waiter Attended ~

Waiter Placing Guest Selected Proteins in Soft Taco for Guests

Barbacoa styled pulled beef brisket

Seasoned chopped chicken thighs

Sautéed peppers and onions

Spiced black beans

Pineapple and papaya salsa

Tomatillo salsa

Roasted tomato salsa

Avocado crema

Grilled Corn Salad

Accented with jalapeño, roasted red peppers and a cilantro aioli drizzle

Ceviche Styled Jicama Salad

Finely diced jicama accented with jalapeño, shallots, lime juice, cilantro, diced tomatoes

All American Carving Station

~ 2 Carving Chefs ~

Carved Smoked Pastrami-styled Brisket

Presented with our house-made BBQ sauce

Carved Smoked Turkey Breast

Presented with a blackberry compote

Sweet Potato Fries

Duo of Chicken Wings

Buffalo wings and teriyaki wings

Presented with pareve ranch, celery sticks, carrot sticks

Collard Greens, Kale and Wild Mushrooms

Accented with roasted garlic

Black Eyed Peas Salad

Tossed with chopped tomatoes, olive oil onions, garlic and cajun spices

Bar

Soft Drinks, Juices, Wine, Liquor, and Ice supplied by Venue

**Cocktail Mixers, Bar Fruit, Glassware, Bartender Equipment
supplied by Signature Caterers**

Reception

Pre Set On Every Table

Water Goblet with Lemon Slice

Table Numbers Silver Chargers

Pan Asian Sampler Plate

Summer roll with mango, red pepper, bean sprouts, cilantro, side car of sweetened soy dipping sauce

Shu-mai styled dumpling with vegetables and minced tofu

Teriyaki glazed salmon medallion over a bed of sautéed snow peas

(or teriyaki glazed tofu for vegans)

Dual Entrée

Black and White Sesame Seed Chicken Roulade

Stuffed with shitake mushrooms, roasted peppers, carrots, shallots, spinach. Topped with a light Ponzu glaze

Japanese Lacquered Beef Short Rib Medallion

Accented with orange zest, roasted garlic and scallions

Molded Miso Flavored Jasmine Rice

Accented with roasted peppers, cilantro, soy

Mélange of Asian Vegetables

Vegan Option

Stuffed Mini Eggplant

*Stuffed with shitaki mushrooms, napa cabbage, peppers, garlic, shallots, tofu, quinoa
Topped with a light Ponzu sauce*

Dessert Display

Mini Red Velvet Whoopie Pies

Mini Apple Cider Donuts

Dark Chocolate Mousse Bombs

French Macaroons on a Stick, Half Dipped in Chocolate with Sprinkles

Mini Churros

Presented with chocolate sauce and raspberry sauce for guests to dip

Mini Chocolate Dipped Cannoli with English Toffee Buttercream

Duo of Warm Cobblers

Cherry cobbler and apple cobbler

Presented a la mode with pareve vanilla ice cream

A Rainbow of Cubed Fruit Elegantly Displayed in Oversized Martini Glasses

Honeydew

Pineapple

Red & green grapes

Seasonal berries

Watermelon

Cantaloupe

Oranges

Decaf Coffee & Tea Station with To Go Cups

With non-dairy creamer and sweeteners