



EVENING RECEPTION

BUTLERED HORS D'OEUVRES

TEMPURA KING OYSTER
MUSHROOM BAO BUNS
with agave miso aioli

GARAM MASALA CARROT
SOUP MINI MUGS
with fresh cilantro

KOREAN BRAISED SHORT
RIB BAO BUNS
with pickled carrots & daikon, sesame seeds

LEMONGRASS TURMERIC
CHICKEN SKEWERS
with Thai-style chili lime dipping sauce

HOUSE-MADE
CALIFORNIA ROLLS
with ginger soy dipping sauce

STATIONARY APPETIZERS

SEASONAL FLATBREADS
roasted cranberry & goat cheese
with caramelized onions, fresh thyme
pear, brie & bacon
with baby arugula

RISOTTO CAKE & LATKE
STATION
wild mushroom risotto cakes
classic potato latkes
served with
sour cream, caramelized onions, apple sauce,
lemon artichoke ragout, olive tapenade

MINI BEEF WELLINGTONS
with coarse-ground dijon mustard

RED PEPPER & GOAT
CHEESE ECLAIRS
with shallots, lemon & dill

SPECIALTY COCKTAILS

BLOOD ORANGE GIN & TONIC
with fresh rosemary

GRAPEFRUIT LEMONGRASS FIZZ
with lemongrass simple syrup



BON APPÉTIT
MANAGEMENT COMPANY

food service for a sustainable future®