

**Cold Hors d'oeuvres, please select 3**

- Medjool Date stuffed with Farmer's Cheese and Walnuts•
- Grilled Eggplant with Harissa (fiery hot sauce) on Pita Crisp•
- Cherry Tomatoes filled with Tabbouleh•
- Caramelized Fig stuffed with Pine Nuts•
- Beef Tenderloin with Onion Marmalade on Artichoke Bottom•
- Cucumber Cup filled with Feta, Tomato and Fresh Dill•
- Toasted Coconut Shrimp in a Curry Marinade and Chutney•
- Thai Style Grilled Prawns with Lemongrass and Sesame Napa Cabbage•
- Fennel-crusted Salmon Carpaccio on Crostini with Citrus Cream•
- Smoked Salmon Tartare on Toast Star with Caper Crème Fraiche•
- Seared Ahi Tuna on Basil Bread with Tapenade and Green Olive Puree•
- Mini Cornmeal Biscotti with Smoked Chicken and Rosemary Aioli•
- Maple Pecan Chicken with Honey Mustard Dipping Sauce•
- Mini Barquette with Julienne Duck, Pommery Mousse, Cracklings and Chives•
- Grilled Pear Wedge with Mint Mascarpone, wrapped in Prosciutto di Parma•
- Steak "Frites": Beef Tenderloin on a Potato Gaufrette with Herbed Shallot Aioli•
- Tenderloin of Beef Carpaccio on Rye Crisps with Piquant Herb Sauce•
- Bruschetta with Grilled Fennel, Crumbled Goat Cheese & Sun-dried Tomato•
- Roquefort Grapes: Seedless Grapes, rolled in Creamy Roquefort and Pistachios•
- Corn Pastry Cups with Tequila Avocado Mousse and Citrus Salsa•

**Hot Hors d'oeuvres, please select 3**

- Lentil Cakes with Minted Yogurt•
- Fava Bean and Chickpea Falafel on Mini Pita with Tahini Drizzle•
- Mini Kefta Kabob with Pomegranate Molasses Dip•
- Chicken Bisteeya: Cinnamon and Saffron-spiced Chicken in Phyllo Bundle•
- Garlic Grilled Shrimp with Black Olive•
- Sumac-crusted (Middle Eastern red berry) Lamb with Tzatziki Dipping Sauce•
- Shrimp and Manchego Cheese Croquettes with Citrus Cream and Lemon Zest•
- Salmon and Crab Cake with a Fresh Tarragon Mayonnaise•
- Belgian Frites (French Fries) with Homemade Mayonnaise, served in Paper Cones•
- Stuffed Potato Croquettes with Maytag Blue Cheese and Caramelized Shallots•
- Sweet Potato Pancakes with Pineapple Pepper Relish and Fried Leeks•
- Potato and Goat Cheese Wontons with Champagne Wasabi Sauce•
- Curried Lamb Wontons with Orange/Citrus Yogurt Sauce•
- Phyllo Bundles with Spicy Lamb and Mint Yogurt Dipping Sauce•
- Crispy Quesadillas with Roasted Corn and Vegetables, Sour Cream and Salsa•
- Grilled Croque Monsieur with Thin Sliced Ham, Gruyere and Dijon•
- Truffled Mini Grilled Gruyere Cheese Sandwiches•
- Mini Sirloin Burgers on Crouton with Pepper Catsup and Cornichon•
- Thai Style Chicken Breast and Scallion Satay with Spicy Peanut Sauce•
- Tenderloin of Beef and Scallion Satay with Sweet Soy Chutney•
- Lightly Fried Zucchini Blossom Fritters with Creamy Balsamic Dipping Sauce•
- Vegetable and Shiitake Mushroom Spring Rolls with Sweet Soy Chutney Dip•

**Chefs Tables, please select 1**

**Valley of Kings Reception Table**

Artichoke Pinwheels • Crispy Spiced Chickpeas • Honey Roasted Almonds • Fava Bean and Asparagus Salad • Hearts of Palm and Cucumber Salad • Vine Leaves stuffed with Rice, Dill and Coriander • Mediterranean Olives Marinated with Orange and Dried Hot Peppers • Ful Medames: Fava Bean Puree with Garlic, Scallion and Lemon served with Pickled Vegetables • Harissa-flavored Hummus and Smoky Eggplant Baba ghanoush

**Served with:**

Pita Chips, Seeded Flatbreads, Toasted Lavash Points, Olive Oil and Mixed Spice Dukkah

**Bar Snacks**

Cinnamon Roasted Macadamia Nuts, Spicy Bourbon Pecans, Fried Salted Almonds • Our Signature Parmesan Cheese Straws and Cheddar Pecan Coins • Moroccan Flat Bread and Pita Crisps with Basil Humus •

**Cocktail Buffet**

Selection of Fine Imported and Domestic Cheeses with Fruit Garnishes, Sliced Baguette, Homemade Flatbreads and Carrs Crackers •

Monochromatic Colored (red, yellow, white, green) Vegetables in Glass Cubes, in a Mosaic Design with Color Coordinating Dips (creamy red pepper, creamy curry, white bean, arugula herb) •

**Soup and Chowder Bar, select 1**

Pumpkin, Butternut Squash and Roasted Apple Soup with a Hint of Rosemary • Curried Acorn Squash Soup with Ginger Crème Fraîche • Fire Roasted Corn and Prawn Chowder with Pastry Leaf Garnish • Classic New England-style Fish Chowder •

**Bruschetta Bar**

Grilled Tuscan Breads, Brushed with Extra Virgin and Herb Infused Olive Oils with Guests Choice of:

**Condiments & Dips, select 3:**

Plum, Grape and Yellow Tomatoes with Marinated Bocconcini and Fresh Leaf Basil • Tapenade Style Black Olive Puree with Eggplant and Capers • Grilled Mediterranean Vegetables and Roasted Peppers with Balsamic Molasses • Grilled Fennel with Sun-dried Tomatoes and Crumbled Goat Cheese • Chicken and Duck Liver Mousse, flavored with Sage and Juniper Berry • Tuscan Style White Bean Puree with Pancetta and Rosemary •



**Buffet Dinner**

Organic Baby Lettuces with Balsamic Vinaigrette•

Fattoush Salad: Romaine Lettuce with Cucumbers, Tomatoes, Onions, Bell Peppers and Torn Whole Wheat Pita in a Fresh Mint and Lemon Vinaigrette•

Select 2 Hot Dishes:

Boneless Breast of Free-range Chicken with Artichoke Hearts over Lemon-Parsley Tabbouleh  
OR

Grilled Cinnamon Clove Lamb Shish Kabob over Egyptian Rice with Mushrooms  
OR

Tilapia Tagine with Green Olives and Preserved Lemons over Vegetable Couscous  
OR

Vegetarian Eggplant Moussaka with Creamy Bechamel Sauce and Pecorino Crust•

Sauteed French Green Beans Dusted with Sesame Seed and Spice Dukkah•

Roasted Baby Carrots with Onions, Cumin and Coriander•

**Dessert Buffet**

Apricot Rice Pudding with Pistachios•

Almond Butter Cookies•

Fresh Seasonal Fruit and Berries•

Traditional Holiday Decorated Cookies•

Coffee Service and Brewed Mint Tea•

**FULL OPEN BAR included**

Additional china rental not included in the price per person.

