

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 2

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 Fraiche • 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 •



KING TUT NYC

RETURN OF
THE KING

LEGEND OF TUT DINNER

First Course, please select 1

Baby Spinach, Lentil and Onion Salad with a Roasted Cumin and Garlic Dressing•

Crisp Phyllo Pastry Bundle Filled with Mushrooms, Leeks and Fresh Herbs•

Entree, please select 2 guest choices

Pan-roasted Squab with Dried Cherry Sauce over Chickpea Polenta•

Sumac-spiced Roast Rack of Lamb over Wilted Chard•

Saffron-braised Wild Caught Striped Bass over Lemon Couscous•

Baked Bell Pepper Stuffed with Aromatic Rice and Fresh Herbs over House-made Tomato Sauce•

accompanied by Crusty and Whole Grain Dinner Rolls, Lavash Points and Pita Bread

Dessert, please select 1

Apricot Mousse Drizzled with Clover Honey•

Strawberries with Raspberry and Passion Fruit Sauce•

Coffee Service•

FULL OPEN BAR included

Additional china rental not included in the price per person.

