

## Heavy Hors d'Oeuvres Style Reception Menu One

### "The Classic"

#### **Passed Hors d'Oeuvres**

Sesame Seared Tuna on Crisp Wonton with Ginger Sauce  
Crisp Vegetarian Spring Rolls with Sweet Chili Sauce  
Potato Latkes with Smoked Salmon, Crème Fraiche, and Chives

#### **Garden Antipasti Table**

International and Domestic Cheese Display with Flatbreads and Crisps  
Italian Meats, Marinated Mushrooms, and Olives  
Prosciutto Wrapped Asparagus with Goat's Cheese  
Spinach Artichoke Dip and Hummus with Pita Chips  
Crisp Garden Vegetables with Dill Dip  
Assorted Finger Sandwiches  
Fresh Mozzarella, Tomato, and Basil Salad with Balsamic Drizzle  
Grilled Ciabatta Bread  
Fresh Seasonal Fruit with Dip

#### **Seafood Display**

Chilled Jumbo Shrimp and Snow Crab Claws with  
Cocktail Sauce and Lemons  
Bite sized Jumbo Lump Crab cakes  
Smoked Salmon with Traditional Accoutrements  
Sesame Seared Tuna Loin with Wasabi, Pickled Ginger, and Soy Sauce  
Whole Grilled Salmon with Mango Relish

#### **Carved Meats and Accompaniments**

Sliced Beef and Pork Tenderloins and Herb Roasted Turkey Breast  
with Soft Rolls and Condiments  
Southern Fried Quail with Black Eyed Pea and Corn Salad  
Traditional Caesar Salad with Shaved Asiago and Sourdough Croutons  
Grilled Asparagus with Tomatoes and Goat Cheese  
Sliced Rack of Lamb with Roasted Garlic Whipped Potatoes  
Green Bean Salad  
John's Island Ratatouille

#### **Dessert Table**

an assortment of...  
Chocolate Pots de Crème in Espresso Cups  
Individual Key Lime Pies  
Pecan Pie Diamonds  
Chocolate Fondue with Berries, Pound Cake, Bananas, and Marshmallows