## Hors d’Oeuvres
### Butler-Style Passed Hors d’Oeuvres

#### Hot
**Select 5**
- Seared Spiced Scallops Wrapped in Applewood Bacon
- Smoked Lamb Shoulder with Mint Yogurt on Pita Crisp
- Portobello Slider with Chipotle Mayo
- Parmesan Risotto Bombe with Roasted Pepper Sauce
- Mushroom Quesadilla with Fontina Cheese
- Wild Mushroom Tart with Truffle Crème Fraîche
- Mushroom Spring Rolls with Peanut Sauce
- Chicken Quesadillas
- Goat Cheese Baked in Puff Pastry
- Miniature Crab Cakes
- Miniature Potato Knishes
- Miniature Sirloin Burgers on Brioche
- Petit Spinach Pies
- Mini Croque Monsieurs
- Petit Cheddar Grilled Cheese with Oven Dried Tomato
- Pigs in a Blanket – Kosher Beef
- Vietnamese Spring Rolls with Nôc Nâm
- Grilled Smoked Mozzarella Flatbreads
- Mini Beef Wellington
- Artichoke and Shiitake Mushroom Flatbreads
- Boneless Chicken Wing
- Bulgogi Marinated Sea Bass
- Galbi Short Rib Skewers
- Cajun Shrimp
- Kimchi Rice Cake
- Chorizo Spiked Pork Belly Tacos
- New Zealand Lollipops Lamb Chops – Upcharge

#### Cold
**Select 5**
- Ahi Tuna Tartar Cones with Spicy Sesame Sauce
- Candied Red Beets with Soft Feta Cheese on Endive
- Charred Lime Beef Salad with Avocado
- Chic Pea Pure with Capers and Extra Virgin Olive Oil
- Crab Cocktail with Avocado in Blue Corn Shell
- Mini Greek Salad
- Mushroom Tapenade Crostini
- Prosciutto with Balsamic Syrup
- Roma Tomato Bruschetta with Basil Oil
- Salmon Tartar with Capers and Red Onion on Endive
- Sushi Slider: Salmon, Tuna or Crab
- Smoked Salmon and Crème Fraîche Pizza
- Fresh Vietnamese Shrimp Mango Spring Roll
- Serrano Ham with Mango and Mint
- Grilled Shrimp Cocktail
- Bahn Mi Crostini
- Bocconcini Stuffed Cherry Tomato
- Mascarpone, Prosciutto, and Blue Cheese Tart
- Smoked Salmon Bagel Chip with Caper Cream Cheese
- Parmesan Ricotta Cannolis
- Tuna Cubes with Wasabi Pea Puree and Mango Aioli
- Wasabi Pea Crusted Tofu
- Duck Confit Tacos
- Peanut or Sesame Soba Noodles on Endive
- Pistachio Crusted Goat Cheese Truffle
- BST – Bacon Shrimp Tomato Sandwich
- Chipotle Chicken Salad
- Sesame Tofu Edamame Aioli
Stations

SELECT 5 STATIONS

Slider Trio
- Lamb, Pulled Pork and Sirloin Sliders
- Lamb with Yogurt Sauce
- BBQ Pork with Dijon Caraway Sauce
- Beef Sirloin Cheeseburger with Edison Ballroom Sauce

Chops & Crops
- New Zealand Lollipop Lamb Chops with Mushroom Risotto
- Sauteed Apple Crusted Pork Chop with Homemade Sauerkraut
- Braised Short Ribs with Crispy Potato Cake

Japanese
- Customized and Traditional Maki Rolls
- Sushi Nigiri
- Chef at Station

Hirata Steamed Buns
- Asian Steamed Buns
- Pork Belly Confit with Fresh Cucumber
- Grilled Short Ribs with Spicy Kimchi and Japanese Mayo
- Sesame Shiitake Mushrooms with Wasabi Aioli

Ceviche Bar
- Peruvian Corvina with Lime Juice, Celery, Red Onion and Cilantro
- Bay Scallops Lychee with Cilantro and Jalapeño
- Shrimp with Tomato Juice, Lemon Juice, Horseradish and Parsley

Saladtini Bar
- Seasonal Chopped Salad Ingredients
- Customized Vinaigrettes and Dressings
- Shaken in a Cocktail Shaker
- Served in a Martini Glass

China Town
- Steamed Shrimp Shumai
- Pan Seared Gyoza
- Beef Vegetable Shumai
- Crispy Vegetarian Potstickers
- Vegetable Egg Rolls

El Paso Margarita
- Chicken, Beef and Vegetable Fajitas
- Pico De Gallo, Salsa, Sour Cream, and Guacamole
- Complementary Edison Ballroom Margarita

Boardwalk Fries
- Thick Cut Fries and Sweet Potato Fries
- The Following Add-ons are Available:
  - Chili, Cheese, Sriracha Aioli, Tomatillo Avocado Salsa

Pasta
- Select 2 Pastas and 2 Sauces
  - Pastas: Penne Rigate, Orecchiette, Farfalle
  - Sauces: Vodka, Marinara, Wild Mushroom Pesto

Meat and Potatoes
- Braised Short Ribs with Truffle Potato Foam
- Slow Cooked Lamb Shank with Mascarpone Foam
- Pulled BBQ Pork with Blue Cheese Foam

Quesadillas
- Cheese Stuffed Flour and Corn Tortillas
- Vegetable
- Chicken
- Carnitas
- Served with Assorted Toppings
Stations

Southern Belle
Cornmeal Crust Catfish Nuggets
Panko Crusted Yellow Mac n’ Cheese
Smoky Collard Greens
Southern Fried Boneless Breast Chicken
Milk Gravy

Antipasto
Antipasto Salad with Provolone, Pecorino Romano, Parmigiano - Reggiano, Prosciutto, Mortadella, Spicy Soppressata, Olives, Artichoke, and Marinated Peppers

Surf and Turf
Shrimp Wrapped in Prosciutto
Scallop and Pork Belly
Skirt Steak with Crab Mornay Sauce
Served on Small Plates or Skewers

Tokyo Via Milan
Japanese Inspired Italian Pastas
Mentaiko Basil and Spaghetti
Kimchi Parmesan Capellini
Mushroom Sesame Shiso Soba
Served in Bamboo Containers
Gluten-Free Option Available Upon Request

Sports Bar
Prime Cheeseburger Sliders
Dry Rub Chicken Wings
BBQ Baby Back Ribs
Potato Skins Fully Loaded
Served with Buckets of Beer and Root Beer

Biscuit Bar
Buttermilk and Sweet Potato Biscuits
Pulled Pork with Georgia Barbecue Sauce
Vidalia Onion Marmalade
Maple Brown Sugar
Glazed Virginia Ham
Seasonal Vegetables

Risotto
Wild Mushroom
Tomato Chutney
Pesto
Lobster – Upcharge

Macaroni and Cheese
Trio of Macaroni and Cheese
Mini Grilled Cheese Sandwiches and Tomato Soup Sips

Polenta
Italian Style Creamy, Cheesy Polenta
Roasted Garlic Shrimp Scampi
Truffled Wild Mushroom Ragout
Aged Fontina Cheese
All Served Individually

Raw Bar - Upcharge
East and West Coast Oysters
Littleneck Clams
Poached Shrimp
Served with Edison Ballroom Condiments
FIRST COURSE
Select 1 Appetizer or 1 Salad

Appetizer
Wild Mushroom Ravioli with Sage Brown Butter Sauce
Scottish Smoked Salmon and Citrus Fennel Salad with Crème Fraiche
Grilled Jumbo Asparagus with Wild Mushrooms and Baby Greens
Grilled Shrimp with Arugula and Endive Salad
Cold Poached Wild Salmon with Lemon Dressing
Duck Confit with Sautéed Frisée, Dried Cherries and Sherry Vinaigrette
Crab, Mango and Avocado Timbale
Compressed Watermelon, Tuna Tartar and Shiso Vinaigrette

Salad
Arugula, Roasted Peppers, Tomatoes and Toasted Pecans with Sherry Vinaigrette
Caesar Salad with Parmesan Slices, Marinated Anchovies and Croutons
Arugula, Endive and Radicchio Salad with Shaved Parmesan
Marinated Red Beet, String Bean and Goat Cheese Salad
Vine Ripened Tomato, Cucumber and Arugula Salad with Feta Cheese and Red Wine Dressing
SECOND COURSE
Select 2 Entrées
Silent Vegetarian Option Included

Entrée
Individual Filet Mignon with Bordelaise Sauce
Aged Sirloin of Beef with Au Jus
Rack of Lamb with Natural Juices – Upcharge
Herb Crusted Roast Loin of Lamb – Upcharge
Veal Paillard with Butter Sage
Basil Crusted Wild Salmon
Breast of Chicken with Shiitake Mushrooms and Shallot Beurre Blanc Sauce
Roasted Chicken Breast with Spinach and Caramelized Onions
Pan Seared Grouper with Ginger Glaze
Roasted Wild Salmon with Asparagus Sauce
Miso Glazed Wild Black Bass with Sesame Ginger Sauce
Pan Seared Halibut with Citron Butter Sauce – Subject to Seasonal Availability

Sides
Select 1 Vegetable and 1 Starch

Vegetable
Fresh Seasonal Vegetable Sauté
Grilled Asparagus
Fresh Haricot Verts
Honey Glazed Carrots
Provencal Baked Tomato
Creamed Spinach
Asian Vegetable Medley
Garlic Baby Bok Choy
Tomato and Parmesan Spaghetti Squash

Starch
Roasted Red Bliss Potatoes
Yukon Gold Hash Brown Potatoes
Garlic Mashed Potatoes
Wild Rice Pilaf
Creamy Scalloped Potatoes
Basil Mashed Potatoes
Curried Vegetable Israeli Couscous
THIRD COURSE

Plated Dessert
Select 2 Plated Desserts (Alternating), or 1 Plated Dessert with Petit Fours

NY Style Cheesecake with Macerated Wild Berries
Molten Chocolate Cake with Berries and Crème Anglaise
Chocolate Mousse Cake
Chocolate Ganache and Caramel Tart
Seasonal Fruit Tart with Zabaglione Sauce
Vanilla Poached Pear
Dramatic Lemon Meringue Tart with Berry Sauce
Key Lime Pie with Blueberry Sauce
Individual Apple Cobblers with Caramel Sauce
Sweet Carrot Cake with Tahitian Vanilla Cream Cheese Frosting

Petit Fours
Comes with the Selection of 1 Plated Dessert
Served on Tiers at Tables or Passed

Caramel Cups
Chocolate Peanut Butter Cups
Fruit Tarts
Lemon Meringue Cups
Chocolate Covered Strawberries

Coffee Service At Tables
Regular and Decaf Coffee
Imported Teas

*Custom menus available upon request
Premium Open Bar

PREMIUM OPEN BAR THROUGHOUT THE EVENING

During Cocktail Hour
Passed Red and White Wine, Sparkling Water and Specialty Cocktail

During Dinner
Wine Pouring and Cocktail Service
THE
EDISON BALLROOM
New York