



## **The Lounge Event**

### **THE MARTINI BAR**

Grey Goose, Stoli "O", Absolute Citron, Tanqueray, Bombay Sapphire

*Appletini, Cosmopolitans, Dirty and Watermelon Martinis*

Lounge Style Seating with Couches, Cocktail Tables, Bar Height Tables

*Low Seductive Lighting and Intimate Candle Lighting*

Cocktail Hostesses Passing

*Champagne Royals and Miniature Champagne Mini's with Straws*

### **HORS D' OEUVRE PASSED BUTLER STYLE**

CHOOSE 8

Maryland Crab Cakes

*Spicy Smoked Paprika Rémoulade*

Black Angus Beef Sliders

*Vidalia Onion Marmalade*

Smoked Mozzarella and Roma Tomato Bruschetta

*Basil and Chive Oil*

Petite Phyllo Triangles

*Stuffed with Roasted Chicken,  
Ricotta Salata and Porcini Mushrooms*

Haas Avocado Gazpacho Shooters

*Shrimp, Cilantro and Lime*

Roast Duck Spring Roll

*Dried Plum Scented Hoisin Sauce*

Spiced Vegetable Samosas

*Curried Mango Chutney*

Sushi Varié

*A Selection of Sushi Rolls*

Grilled Chicken Quesadilla

*Shredded Jack Cheese, Jalapeño,  
Fire Roasted Pepper and Guacamole*

Grilled Chicken Tikka

*Cucumber Mint Raita Sauce*

Scallops Wrapped in Hickory Smoked Bacon

*Smoked Tomato Coulis*

Crabmeat and Haas Avocado Salad

*In Phyllo Cup with Asparagus, Italian Parsley and Citrus Oil*

Pulled Barbecue Pork Bun  
*Tobacco Onion*

Steamed Asian Pot Stickers and Dim Sum  
*Ponzu Sauce*

Classic Franks in the Blanket  
*Dijon Mustard*

Ahi Tuna Tartare  
*With Ginger and Coriander*  
*On Crispy Wonton; Topped with Tobiko Caviar and Chive Oil*

Mexican Shrimp Flauta  
*Crisp Tortilla Rolled with Pepperjack Cheese, Jalapeño and Guacamole*

## **ANTIPASTO BAR**

*ALL INCLUDED*

### **ANTIPASTO BAR / TUSCAN TABLE**

Salumeria

*Presentation of Cured Meats and Cheeses to Include Capicola, Sopresata, Genoa Salami, Pepperoni, Aged Provolone, Parmesan and Mozzarella*  
*Served with Extra Virgin Olive Oil and Balsamic Vinegar*

Melanzane ala Mozzarella

*Grilled Italian Eggplant Layered with Fresh Mozzarella and Vine Ripe Tomato*  
*Finished with Basil, Olive oil and Fresh Cracked Pepper*

Prosciutto e Melone

*Ripe melon and Prosciutto Di Parma*  
*Dried Fig Chutney*

Insalata Di Mare

*Seafood Salad to include Shrimp, Calamari, Mussels, Olives, Red Peppers*  
*Tossed in Fresh Lemon, Extra Virgin Olive and Pepper Flakes*

Bruschetta

*Garlic Toasted Tuscan Bread*  
*Assorted Toppings of Roma Tomato, Basil, and Bermuda Onion, Artichoke, Olive and Sun Dried Tomato, Portabella Mushroom, Shallot and Mozzarella*

Grilled Vegetables

*Grilled Seasonal Vegetables*  
*Pesto, Olive Oil and Balsamic Vinegar Reduction*

Pasta Salad

*Chef's Selection of Pasta Tossed with Broccoli Rabe, Grilled Asparagus,*  
*Roasted Garlic, Herbs and Prosciutto Crisps*

## **CARVING STATION**

BBQ Flank Steak

*Marinated Tangy Smoked Barbecue Sauce and Grilled*

Roast Leg of Lamb

*Boneless Leg of Spring Lamb Rubbed with Sage, Shallots and Thyme*  
*Served with Fresh Mint Gastrique*

## **PACIFIC RIM / ASIAN STATION**

Peking Duck

*Shredded Roast Duckling, Stir Fried and Wrapped in a Pancake  
With Cucumber, Scallion and Hoisin Sauce*

Bangkok Beef with Scallion and Broccoli

*Flavored with Rice Wine, Sesame Oil and Oyster Sauce*

Shrimp Lo Mein

*Stir Fried Shrimp combined with Bean Sprouts, Scallions, Bok Choy and  
Ginger*

*Then Tossed with Lo Mein Noodles, Oyster Sauce and Sesame*

Chicken with Cashews

*Stir fry Chicken Breast with Baby Bok Choy and Toasted Cashews*

## **SAUTÉ STATION**

Scampi

*Ocean Shrimp Sautéed with Garlic, Lemon, Dry White Wine and Butter*

Steak Diane

*Classical Dish Flavored with Shallots, Cognac,  
Mustard, Demi Glace and Light Cream*

*Accompanied by Saffron Orzo*

## **ITALIAN STATION**

*Accompanied with Tucson Breads, Olives, Pepperoncini and Roasted  
Peppers*

Sole Marichiara

*Bundles of Fillet of Sole Topped with Roasted Peppers, Capers, Tomato and  
Olives*

Eggplant Rollatini

*Rolled with Roasted Eggplant, Plum Tomato, Basil and Ricotta Cheese*

Pork Loin a la Marsala

*Scallopini of pork Loin with Marsala Wine Sauce and Domestic Mushrooms*

Cannelloni

*Pasta Sheets Baked in a Casserole Stuffed with Chicken, Spinach  
Wild Mushrooms and Prosciutto*

## **SWEETS**

Chocolate Fondue with Dipping Fruits

Miniature Cannoli and Cheesecakes

## **OPEN BAR INCLUDED**