

Sit Down Dinner Reception
“Eric & Hope”
October 17th
320 guests
7:00 p.m. - Midnight
Jim Rouse Center for Visionary Thought

Stationary Hors D’oeuvres

Italian Market Display

*A beautiful cascading arrangement offering a vast array of Italian delicacies
Stunningly displayed utilizing ceramic urns, slabs of marble,
Authentic Italian wood crates, platters and bowls
Designed using a multitude of levels, textures and fabrics
To recreate Old World Tuscany*

This bountiful display features:

*Marinated mushrooms, artichoke hearts, roasted red peppers,
Pesto infused buffalo mozzarella balls, roasted red pepper tortellini bites,
Salami cornets, pepperoni moons, imported ham, Pecorino Romano cheese
Olive tapenade, tomato basil bruschetta and grilled asparagus.
Offered with rustic Italian breads, crostini,
Grissini, and assorted hearth baked focaccia*

Gorgonzola and Pear Cheese Cake

Served with Lavash, Crostini, and Focaccia

Tray Passed Hors D'oeuvres

Balsamic Scallops

*Pan seared scallops drizzled with a delightful balsamic reduction
Artfully presented on an elegant silver fork*

Open-Faced Lump Crab Sandwiches

With Lemon Mascarpone Cheese

New England Lobster Salad

Served in Lettuce Cups

Proscuitto-Wrapped Mozzarella Canapés

Drizzled with basil pesto

Sweet Potato and Smoked Chicken Fritters

With Espresso Barbecue Cream

Andouille and Apples

Grilled Andouille and Crisp Apples

Skewered and Served with Pomeray Mustard

Oyster Shooter

Mini Martini Glass Filled with a Freshly Shucked Oyster, Pepper Vodka and Lemon Zest

Moroccan Bisteeya

*Flaky phyllo filled with shredded chicken, crushed almonds, sultanas, and exotic spices
Dusted with cinnamon and confectioner's sugar*

Steamed Pork Dumplings

Served with a wasabi soy dipping sauce

Japanese Sushi

*An assortment of California rolls, eel, tuna shrimp, salmon and caviar
Offered with Wasabi, pickled ginger and a fire & ice dip*

Endive Canapés

Artfully stuffed with Chevre, Spiced pecans and balsamic drizzle

Seated, Served Dinner Service

A magnificent plate presentation offering:

“First Course”

*Mesclun greens tossed with sliced strawberries, toasted almonds,
Anjou pears and yellow teardrop tomatoes topped with a goat cheese crouton
Tossed with a delightful sherry vinaigrette*

“Main Course”

(Accompanied by tableside red and white wine service)

Guests’ choice of one entrée from below:

*A trio of marinated, grilled New Zealand baby lamb chops
Accented with a sweet cherry sauce
Paired with a beautifully spiraled chicken, spinach, pine nuts and goat cheese roulade
Presented on a bed on Quinoa accented with fresh herbs and dried cherries
Accompanied by a bundle of steamed asparagus drizzled with white truffle oil*

*Applewood bacon wrapped filet mignon
Served with a rich port wine reduction, topped with shallot crisps
Perched on a wild mushroom potato gratin
Paired with a pan-seared chicken breast
Topped with jumbo lump crab and a rich white wine beurre blanc
Accompanied by haricots verts au beurre*

*Farm raised Magret of duck with a Pomegranate Reduction
Paired with a seared fresh Ahi tuna filet rolled in black and white sesame seeds
Accented with wasabi crème
Served over a bed of basmati rice, accompanied by braised Bok Choy*

*Fresh Mahi Mahi filet grilled to perfection
Finished with a refreshing mango papaya chutney
Served alongside a boneless, skinless, pan-seared chicken breast
Topped with our Pacific Rim orange, soy, and fresh ginger glaze
Served on a timbale of herbal rice accompanied by an asparagus bundle*

Gourmet Bread Basket

(Placed at each guest table)

*Offering an assortment of rustic hearth-baked breads including:
Silver dollar Bistro rolls, rosemary breadsticks,
and our chef’s selection of scratch-made focaccia wedges
Sweet creamery butter rosettes*

“Finale”

Poached Pear and Currant Strudel

Served with Salted Caramel Sauce