

INDULGE  
PLATED RECEPTION



CRAFTED  

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GOURMET

## PLATED RECEPTIONS

## HORS D'OEUVRES

**CORN FRITTER** V

Roasted Pepper Coulis | Black Garlic Creme | Mint Chive Yogurt

**HEIRLOOM TOMATO CAPRESE** GF, V

Pan Fried Tofu | Balsamic Reduction | Opal Basil

**POMMES DUCHESS**

Fried Yukon Potato | Green Olives | Confit Tomato | Garlic Aioli

**BRUSCHETA** V

Italian Salsa | Toasted Baguette | Micro Cilantro

**BEET "TARTARE"** GF, V

Endive Spear | Orange Zest Yogurt | Balsamic Pomegranate Glaze

**GRAVLAX AU BLINIS**

Buckwheat Blini | House-Cured Salmon | Dill Creme Fraiche | Capers

**TUNA TARTARE**

Wonton Chip | Avocado Mousse | Pickled Shallots | Eel Sauce

**CHICKEN LOLLYPOP**

Dijonnaise | Hot Honey | Pickled Chili | Scallion Thread

**CRISPY CHICKEN TENDER**

Honey Mustard Sauce | Scallion Aioli

**STEAK CARPACCHIO CROSTINI**

Parsnip Creme | Wilted Spinach | Oregano Chimichurri

**LOADED BEEF SLIDER**

Homemade Relish | Candied "Bacon" | Baby Arugula | Sliced Roma Tomato  
Pickled Red Onion | Hickory Aioli | Dijon Mustard

GF - GLUTEN FREE | V - VEGAN

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- Section 3-603.11, FDA Food Code

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## SOUPS

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## SEAFOOD APPETIZERS

**PAN SEARED CHILEAN SEA BASS** GF

Butternut Squash Puree | Black Garlic Creme | Shaved Fennel Slaw  
Kumquat Marmalade | Fennel Fronds

**SPINACH STUFFED FLOUNDER** GF

Celeriac Puree | Vidalia Onion Jam | Caper Lemon Piccata

**CITRUS SALMON** GF

Sauteed Baby Kale & Sorrel | Fennel Citrus Consomme | Daikon Pear Slaw | Fennel Fronds

**SEARED SEA BASS SCALLOP** GF

Sweet Potato Cream | Garlic Braised Spinach | Shaved Cucumber  
Grapefruit Segments | Pickled Radish

**POACHED CODFISH**

Glazed Cavolo Nero | Fried Baby Kale | Wild Mushroom Duxelle | Tapioca Crisp  
Black Garlic Emulsion | Exotic Mushroom Broth

**RED MULLET** GF

Roasted Carrot Creme | Bouillabaisse Foam | Tri-Color Carrot Flower  
Dried Tomato Powder | Lupin Cress

**AMBERJACK CEVICHE**

Mango Pepper Salsa | Sea Beans | Cranberry Lime Hibiscus Foam | Finger Lime Caviar  
Black Sesame Tuille | Micro Pansy Flowers

**SEARED YELLOW TAIL**

Fennel Pollen | Ginger Soy Ponzu | Citrus Brined Fennel | Shaved Gooseberry  
Candied Ginger | Micro Shiso

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## MEAT APPETIZERS

**CONFIT DUCK GNOCCHI**

Roasted Carrot Puree | Balsamic Glazed Wild Mushrooms | *Fines Herbs*

**PAN SEARED FOIE GRAS** GF

Sherry Pomegranate Reduction | Cardamom Gel | Apple Radish Slaw | Fresh Sage

**ROASTED BEEF BONE MARROW**

Garlic Crostini | Burnt Onion Marmalade | Horseradish Aioli | Pickled Onions

**AREPA CON CARNE**

Shredded Beef Brisket | Pickled Shallots | Shaved Radish | Garlic Aioli | BBQ Glaze | Frisée

**PISTACHIO CRUSTED BABY LAMB CHOP** GF

Apricot Mustard | Black Cherry Port Reduction

## VEGAN APPETIZERS

**ARTICHOKE TRUFFLE SALAD** GF, V

Garlic Artichoke Creme | Citrus Brined Shaved Fennel | Vidalia Onion Jam  
Pickled Radish | Shaved Truffle | Toasted Hazelnut | Citrus Vinaigrette

**ROASTED BEET SALAD** GF, V

Roasted Red & Gold Beets | Baby Mache | Oro Blanco Grapefruit Segments  
Heirloom Naval Orange Segments | Shaved Candy Beet | Toasted Pecan | Beet Vinaigrette

**SWEET POTATO GNOCCHI** GF, V

Miso Ginger Glaze | Roasted Wild Mushrooms | Basil Pistou | Candied Ginger

**BLACK BEAN POLENTA** GF, V

Char Roasted Eggplant | Crispy Chickpeas | Black Bean Sauce | Confit Tomatoes

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## SOUPS

**CREAMY POTATO LEEK SOUP**

Pastrami Croutons | Fried Leeks

**ROASTED BUTTERNUT SQUASH BISK**

Coconut Cream | Crispy Shoestring Beets

**HEARTY FLANKEN VEGETABLE SOUP**

Garlic Crostini | Beef Marrow Aioli

**ZUCCHINI HERB SOUP** GF, V

Herb Oil | Parsnip Chips

**ROASTED CAULIFLOWER BISQUE** GF, V

Tri-Color Cauliflower Stems

**TOMATO TORTILLA SOUP** GF

Shredded Chicken | Fried Tortillas | Herb Oil

**CHILLED CORN SOUP** GF, V

Tomato Herb Corn Salsa | Chili Oil | Crispy Corn Nuts | Corn Shoots

**CUCUMBER TOMATILLO GAZPACHO** GF, V

Heirloom Tomatoes | Watermelon | Pickled Cucumber

**PEA & POTATO VICHYSOISE** GF, V

Citrus Creme Fraiche | Vinegar Tossed Crispy Potato Skins | Pea Tendrils

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A circular logo with a grey background. The word "CRAFTED" is written in white, uppercase letters at the top. A thin red horizontal line is positioned below "CRAFTED". The word "GOURMET" is written in white, uppercase letters at the bottom.

## PLATED RECEPTIONS

## MEAT ENTREES

**BEEF SHORT RIB BOURGUIGNON & CHICKEN ROULADE DUET**

Parsnip Puree | Candied Tri-Color Heirloom Carrots  
Charred Cipollini Onions | Citrus Gremolata

**BBQ BRAISED SHORT RIBS** GF

Potato Creme | Roasted Broccolini | BBQ Glaze

**SOUS VIDE CHATEAUBRIAND** GF

Fondant Potatoes | Seared Baby Brussel Sprouts | Blistered Campari Tomatoes  
Beef Red Wine Jus | Parsnip Chip

**GRILLED FILLET MIGNON**

Black Garlic Emulsion | Truffle Fries | Roasted Rapini | Oregano Chimichurri

**LAMB SHOULDER ROULADE**

Exotic Mushroom Pate | Torched Figs | Glazed Pan Roasted Oyster Mushrooms  
Blanched Romanesco | Fried Quail Egg | White Wine Lamb Jus

**ROASTED RACK OF LAMB** GF

Butternut Squash Puree | Fennel Slaw | Pickled Pearl Onions  
Brown Enoki Mushrooms | Mint Gel | Fennel Fronds

**SOUS VIDE DUCK BREAST**

Celeriac Puree | Bulgar Wheat | Black Cherry Cream | Celery Choucroute  
Duck Chicharron | Macerated Cherries

**BRINED FRENCHED CHICKEN BREAST**

Roasted Carrot Puree | Herb Citrus Farro | Char Roasted Cauliflower  
Candied Yams | Pickled Shallots | Chicken Sherry Jus

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## SEAFOOD ENTREES

**PAN SEARED ATLANTIC WILD SALMON** GF

Roasted Beet Puree | Charred Baby Bok Choy | Horseradish Aioli | Pickled Beets

**LEMON PEPPER BRANZINO** GF

Cauliflower Creme | Tri-Color Asparagus | Blistered Vine Tomatoes | Garlic Chips

**PISTACHIO CRUSTED SALMON FILLET** GF

Apricot Puree | Charred Cipollini Onions | Grilled White Asparagus | Remoulade

## VEGAN ENTREES

**SCORCHED CAULIFLOWER** GF, V

Cauliflower Puree | Toasted Garlic | Fried Capers | Cranberry Coulis

**EGGPLANT BRACIOLE** GF, V

Vegan Ricotta | Brown Rice | Herb Marinara | Mushroom Gremolata

**CHARRED DELICATA SQUASH** GF, V

Achiote Adobo | Peanut Pipian Verde | Refried Quinoa

**TRUFFLE FREGOLA** V

Swiss Chard | Leeks | Madeira Sauce | Hazelnut

**ROMANESCO WEDGE** GF, V

Braised Black Lentil | Truffle Mustard | Pickled Cabbage Vinaigrette

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**CHOCOLATE OVERLOAD**

Dark Chocolate Tartlet | Chocolate Mousse | Chocolate Crumble  
White Chocolate Ganache | Mocha Bark

**STRAWBERRY PANNA COTTA**

Mixed Berry Coulis | Berry Flower Dust | Honey Coconut Gel  
Honeycomb Tuile | Candied Mint

**DECONSTRUCTED WARM FRUIT COBBLER**

Honey Poached Seasonal Fruit | Passionfruit Curd | Candied Pastry Rounds  
Granola | White Chocolate Gel

**BISCOFF MOUSSE JAR**

Lotus Shortbread | Nutmeg Whip | Chocolate Shavings

**BLOOD ORANGE CURD** GF

Strawberry Coulis | Grapefruit Segments | Macerated Strawberries | Toasted Coconut

**BEIGNET TRIO**

Mixed Berry Hibiscus | Cacao | Pistachio Matcha

**MACARON SAMPLER PLATE**

Lavender | Strawberry | Chocolate | Matcha

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## SAVORY DISPLAYS

**SEAFOOD DISPLAY****Ceviche**

Sea Bass | Mango Pepper Salsa | Sea Bean | Cranberry Hibiscus Foam

**Seared Tuna** GF

Hot Honey | Tri-Color Sesame | Harissa Aioli | Roasted Beet | Pickled Radish

**Salmon Tartare**

Wonton Crisp | Pickled Shallot | Sweet Eel Sauce

**SALAD DISPLAY****Caesar Style Salad**

Romaine Hearts | English Cucumber | Cherry Tomato | Sourdough Croutons

**Euro Fruit Salad** GF, V

Baby Spinach | Fresh Seasonal Fruit | Red Onion | Candied Pecans | Balsamic Vinaigrette

**Grilled Vegetable Salad** GF, V

Mesclun Mixed Greens | Grilled Seasonal Vegetables | Sunflower Seeds | Vinaigrette

**FLATBREAD DISPLAY****BBQ Pulled Beef**

Overnight Braised Beef Brisket | BBQ Sauce | Pickled Red Onion

Baby Arugula | Garlic Aioli

**Confit Shredded Chicken**

Garlic Herb Confit Chicken Bottoms | Caramelized Onions | Confit Tomatoes

Harissa Aioli | Crispy Fried Onions

**Kielbasa Sausage**

Sliced Kielbasa Sausage | Honey Mustard | Smoked Pearl Onions | Sliced Scallions

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## LIVE STATIONS

## SAVORY STATIONS

**SUSHI STATION**

Chefs to Roll a Wide Variety of Sushi  
Nagiri | Sashimi | Maki | Uramaki | Temaki

**CARVING STATION** GF**Meats & Poultry**

Prime Standing Rib Roast | Hickory Smoked Beef Brisket | Whole Smoked Chicken  
Naval Pastrami Roast | Grilled London Broil | Roasted Leg of Lamb | Kielbasa Sausage

**Condiments**

Chipotle Mayo | Garlic Mayo | Harissa Aioli | Ketchup | Gourmet Mustard Selection  
Chimichurri | Pesto | Sour & Half Sour Pickles | Pickled Seasonal Vegetables

**SLIDER STATION****Slider Variety**

Beef | Veal | Chicken

**Condiments & Toppings**

Onion "Bacon" Jam | Caramelized Onions | Homemade Relish | Sauerkraut  
Chipotle Mayo | Garlic Mayo | Harissa Aioli | Ketchup | Yellow Mustard | BBQ Sauce  
Brioche Buns | Pretzel Buns

**FRIED CHICKEN TENDER STATION****Chicken Variety**

Corn Flake Crusted | Japanese Panko Crumb | Buffalo Crusted | Pretzel Crumb

**Condiments**

Chimichurri | Honey Mustard | Ketchup | Mustard | Garlic Mayo | Harissa Aioli

**FRENCH FRY STATION**

Hand-Cut Steak Fries | Crispy Classic | Sweet Potato | Spicy Crinkle-Cut

**Assorted Condiments & Toppings**

Ketchup | Mustard | Garlic Mayo | Harissa Aioli | Chipotle Mayo | BBQ Sauce  
Honey Mustard | Ranch Dip | Chimichurri | "Bacon" Bits | Fried Onions

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## SAVORY STATIONS

**TACO STATION****Sizzling Skillets**

Pulled Beef Brisket | Shredded Chicken | Vegan Black Bean Chili

**Condiments & Toppings**

Black Bean Salad | Guacamole | Pico De Gallo | Salsa Verde | Salsa Roja

Diced White Onions | Diced Tomatoes | Pickled Red Onions

Hard & Soft Taco Shells

**WOK STATION****Sizzling Woks**

Sesame Chicken | Beef & Broccoli | Chicken Lo Mein

**Served Over**

Steamed White Rice | Fried Rice

**MEDITERRANEAN STATION****Sizzling Skillets**

Chicken Shawarma | Beef Kofta | Falafel Balls

**Condiments**

Lettuce | Tomato | Israeli Pickles | Fried Onions | Roasted Eggplant Salad

Homemade Hummus | Tahini | Baba Ganoush | Matbucha | Warm Pita & Laffa

**GRILL STATION** GF**Meats & Poultry**

Beef Sliders | Assorted Sausages & Hot Dogs | Herb Chicken Skewer

**Assorted Condiments & Toppings**

Ketchup | Gourmet Mustards | Garlic Mayo | Harissa Aioli | Chipotle Mayo | BBQ Sauce

Honey Mustard | Chimichurri | Caramelized Onions | Fried Onions | Assorted Buns

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## SWEET DISPLAYS &amp; STATIONS

**FRESH FRUIT DISPLAY** GF, V

Fresh Cut Seasonal Fruit Cups

**FLAVORED GOURMET POPCORN STATION**

Sweet & Salty | Chocolate Peanut Butter | Classic Caramel | Blueberry Scone  
Cinnamon Swirl | Cookies & Cream | S'mores | Pecan Praline

**BAKED ALASKA STATION**

Ice Cream Filled Cake with Torched Meringue

**Cake Base**

Chocolate | Vanilla

**Ice Cream Filling**

Vanilla Bean | Chocolate | Caramel | Strawberry

**WARM NUT CLUSTER STATION** GF, V

Create Your Own Nut Cluster

**Nuts & Dried Fruit**

Almonds | Cashews | Pistachios | Peanuts | Pecans | Raisins | Cranberries | Sunflower Seeds

**Toppings & Drizzles**

Honey | Caramel | White Chocolate Sauce | Peanut Butter | Fudge | Strawberry Caramel

**GELATO STATION** GF

Assorted Gelato Flavors Served in a Cone or Cup

**Toppings & Sauces**

Chocolate Syrup | Caramel Sauce | Strawberry Sauce | Crushed Nuts  
Shredded Coconut | Chocolate Chips | Sprinkles

**FRESH FRIED CHURRO STATION**

Chefs to Fry Fresh Churros Dusted in Cinnamon Sugar  
Assorted Dipping Sauces

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