



COCKTAIL PARTY

Four Hour Platinum Open Bar
Signature Drink Presentation

ONE HOUR BUTLER PASSED HORS D'OEUVRES

(Choice of 10)

Baked Clams Oreganata	Furikake Tuna on a flat bread with mango relish
Crab Cake, smoked red pepper aioli	Mini Lobster Rolls, creme fraiche ginger soy
Baby Lamb Chop, herb crusted shallot mint demi	Bruschetta, tomato and onion salad, crostini, balsamic glaze
Shrimp Toast, ginger soy dipping sauce	Crab & Avocado bite Crostini, lump crabmeat, avocado crema
Macadamia Encrusted Brie, honey bourbon glaze	Herb Crusted Beef, basil aioli
Skewered Shrimp, roasted pineapple glaze	Smoked Duck Cranberry compote, rye croustade
Harissa Rubbed Chicken Sate, mango chutney	Chickpea & Sopresata Crostini topped with pesto
Wild Mushroom Arancini, smoked tomato puree	Whipped goat cheese, prosciutto , topped with truffle oil & pistachio's on a crostini
Lobster Truffles	Mediterranean Lamb Meatballs, dill yogurt sauce
Gorgonzola Apple Fritter with fig jam	Fire roasted asparagus wrapped with salume
Grilled Turkey Slider, avocado aioli, pepper jack cheese	

Market Table

seasonal vegetable crudité ♦ herb aioli ♦ spicy hummus ♦ local American cheese display ♦ grapes ♦ strawberries
♦ dried figs ♦ apricots ♦ baguettes ♦ crostini & crackers

OR

Mediterranean Table

flat breads & pita ♦ hummus ♦ caponata ♦ marinated artichoke hearts ♦ roasted peppers ♦
assorted olives ♦ feta cheese

STATIONS

(Choice of 4)

Risotto Bar

Made to order...

shrimp & asparagus ♦ sundried tomato ♦ truffle risotto ♦ ground sausage & broccoli rabe

Chinatown

wok fried beef & vegetable ♦ chicken & broccoli ♦ steamed jasmine rice ♦ pork pot stickers ♦ chilled sesame peanut noodle ♦ crispy wonton crackers with sweet & sour duck sauce

A Taste of Italy

prosciutto di parma ♦ sopressata ♦ capicola dried Italian sausage ♦ made to order mozzarella ♦ tomato ♦ fresh grilled vegetables ♦ fried calamari marinara sauce ♦ zuppa di pesce ♦ oil & herbs & Artisanal Breads

Pastaria

Select 2 sauces and 2 pastas, pan sautéed by uniformed attendant

Pasta Choices - Mezze Rigatoni ♦ Penne ♦ Orecchiette ♦ Tortellini ♦ Cavatelli ♦ Gemelli ♦ Celantani ♦ Fusilli

Sauce Choices: vodka with peas ♦ broccoli rabe & Italian sausage garlic broth ♦ roasted grape tomatoes, basil, fennel, Kalamata olives basil broth ♦ Bolognese, filetto di pomodoro, wild mushroom bolognese

Crème de la Crepe

Hand Rolled

ricotta with wild mushrooms ♦ fontina & spinach ♦ chicken & gruyere ♦ seafood & mascarpone

Slider

cheeseburger ♦ pulled pork ♦ hawaiian sweet rolls ♦ pickles ♦ lettuce ♦ tomato ♦ onion ♦ crispy coleslaw

Panini Press

Duo of grilled panini

sundried tomato tapenade, fresh mozzarella, basil & arugula ♦ sopressata ♦ provolone ♦ Genovese pesto ♦ three seasonal soups ♦ house made chips

BISTRO CARVING BOARD

(Choice of 2)

Sherry Maple Glazed Virginia Ham, buttermilk biscuits

Herb Brined Roast Turkey Breast, cranberry -orange relish, pan gravy multi grain baguette & assorted rolls

Corned Beef, pickles, cherry peppers, Russian dressing, spicy brown mustard rye & pumpernickel breads

Roast Loin of Pork, fine herb, madeira cream sauce

Sea Salt Encrusted Alaskan Salmon, yogurt dill cream, champagne beurre blanc

Marinated Flank Steak, merlot roasted shallot demi glaze

*Peppercorn Encrusted Shell Steak, bourbon demi glaze (\$5)

*Roast Leg of Lamb, crème d'menthe & chambord creams (\$4)

*Seared Filet Mignon, bordelaise & hollandaise sauces (\$6)

*Rack of Lamb, mint demi glaze (\$8)

*Roast Suckling Pig, pineapple teriyaki glaze, rustic bread display (\$5)

**ENHANCE YOUR COCKTAIL PARTY WITH THE GRAND OAKS'
MOST POPULAR ADDITIONS FOR STATIONS AND CARVINGS**

Sushi Bar

Hand rolled by an authentic chef

finest & freshest seafood & vegetable sushi & maki ♦ accompanied by pickled ginger ♦ wasabi ♦ soy sauce (\$16)

Caviar & Vodka Station

Tradition garniture

capers ♦ red onion ♦ hard cooked egg ♦ lemon ♦ crème fraiche blini's ♦ toast toints present in an ice cliff (\$12)

Caribbean Ceviche & Tapas

scallop & lime ceviche ♦ ahi tuna & jicama ♦ salmon & scallop with avocado ♦ warm potato & olive salad ♦ tostones ♦ tortilla ♦ plantain chips vegetable escabeche (\$16)

Ramen Noodle & Dim Sum

classic Sapporo noodles from sun noodles ♦ choice of pork, chicken or vegetable broth.
garnishes to include: scallions ♦ tempura flakes ♦ ground pork ♦ crispy chicken ♦ dried mushrooms ♦ edamame
♦ furikake & togarashi spices ♦ sesame seeds ♦ bean sprouts ♦ cabbage and red chili paste ♦
steamed pork gyoza ♦ Szechuan chili sauce ♦ shrimp shu mai ponzu dipping sauce ♦ crab ragoon sweet & sour
sauce ♦ Peking duck buns, hoisin sauce, cumber & scallions (\$16)

Fresh From The Sea

Ice Sculpture Display

shucked to order: littlenecks ♦ oysters half shell ♦ shrimp cocktail ♦ crab claws ♦ frutta di mare salad (\$24)

Churrascaria

marinated sirloin skewers ♦ citrus marinated chicken skewers ♦ plantain encrusted shrimp skewers ♦ roasted
sweet plantains ♦ chimi churi ♦ garlic aioli & roasted tomato ♦ manchego & black bean empanadas (\$18)

Steak Au Poivre

Prepared to order

New York shell steak coated with cracked black peppercorns in a brandy cream sauce ♦ creamed
spinach ♦ potato hash (\$12)

DESSERT

Dessert Tapas Pick 6 Hand Passed

chocolate pot de crème ♦ chocolate dipped strawberries ♦ vanilla & chocolate cream puffs ♦ warm apple fritters
♦ tiramisu verrines ♦ black or white milk shakes ♦ lemon sorbet

MAY WE SUGGEST ADDING...

Chocolate Fountain

warm Belgian chocolate ♦ rice krispy treats ♦ brownies ♦ vanilla & chocolate pound cake ♦ marshmallows ♦
pretzel rods ♦ pineapple ♦ strawberries ♦ bananas (\$8)

Pasticceria

chocolate & pistachio cannoli ♦ biscotti ♦ vanilla cream puffs ♦ eclairs ♦ napoleons ♦ cappuccino verrine ♦ petit
tiramisu ♦ miniature cheesecakes ♦ fruit tarts (\$6)

Gelato

vanilla ♦ chocolate ♦ café macchiato ♦ strawberry ♦ amaretto crumbs ♦ chocolate shavings ♦ fresh strawberries
♦ sliced bananas ♦ chocolate sauce ♦ whipped cream (\$5)

Cookie & Brownie Bar

Apothecary Jar Display

signature cookies ♦ chocolate chip ♦ oatmeal raisin ♦ sugar ♦ chocolate double chocolate chip ♦ brownies ♦
blondies (\$4)

The French Classic

eclairs ♦ fruit tarts ♦ pate de fruits ♦ petite crème brulee ♦ apple tarte tatin ♦ madelines

Old Fashioned Candy Counter

Jar Display

classic candies ♦ m&m's ♦ non perils ♦ twizzlers ♦ chocolate kisses ♦ jelly beans ♦ gumballs (\$6)

Make Your Own Sundae

vanilla, chocolate and strawberry icecream ♦ rainbow sprinkles ♦ oreo crumbs ♦ wet walnuts ♦ chocolate chips
♦ reese's pieces ♦ m&m's ♦ cherries ♦ chocolate syrup ♦ whipped cream (\$5)

Barista Bar

For a truly unforgettable coffee experience with a skilled Barista complete with:
professional espresso machine & grinder ♦ award winning espresso & coffee blends ♦ traditionally crafted
espresso ♦ cappuccino & lattes ♦ a variety of hot and cold coffee drinks ♦ espresso martini & other decadent
coffee/alcohol pairings (\$7)

COMPLIMENTARY SERVICES:

Bridal Suite
Bridal Attendant
Maitre'd
Doorman
Lounge Attendant
White Glove Service
Event Planner
Floor Length Linen
Votive Dinner Candles
Coat Check
Place cards
Direction Maps
Valet Parking