

Champagne Bar

*Artisan Cheese Platter with a Selection of Imported and Domestic Cheeses
-served with grapes, pear, fig preserves, crackers, and baguette)*

-30

*Chilled Shellfish Tower of 8 Raw Oysters, 8 Jumbo Shrimp, 8 Crab Claws,
and a Whole 1 1/2 pound Lobster - serves up to 4
(served with cocktail, mignonette, and remoulade sauces)*

-100

*Charcuterie Platter with a Selection of Pate, Foie Gras Mousse, Salamis, Sausages
(served with mustards, cornichon, fig preserve, apple, crackers and toasted baguette)*

-45

*Cold-Smoked Salmon Platter
(latkes, toast points, capers, scallion, creme fraiche, egg)*

-45

*Hors d'oeuvres Plate for Two
(choose 3 H.O.'s from the menu below, 4 of each selection will be served)*

-30

Hors d'oeuvres Menu

- > Smoked Salmon on Potato Latke*
- > Escargot and Mushroom Duxelle in Puff Pastry*
- > Foie Gras Mousse with Sherry on Toast Points*
- > Smoked Duck Breast on Brioche with Fig Preserves*
- > Risotto Ball with Port Salut Cheese and Truffle Oil*
- > Bruschetta with Tomato, Basil, Fresh Mozzarella*
- > Oysters Rockefeller*
- > Pear and Brie Baked in Phyllo Dough with Almond Butter*
- > Chef's Daily Selection*

Sweets

*Individual Apple Tart Tatin, Vanilla Ice Cream
Chocolate-Caramel Parfait with Honey Tuille, Fresh Berries
Warm Spiced Fig Cake with Cinnamon Creme Anglaise*

-15 ea.