

RECEPTION APPETIZERS

(Host chooses 4 of 6 items)

Chorizo Sausage Quiche Bites

Roasted red peppers, gorgonzola cheese

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Antipasto Platter

A sampler of imported meats, marinated olives and peppers, roasted vegetables, mozzarella cheese and select breads and crackers

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Grilled Pancetta Wrapped Shrimp

Glazed with porter-molasses bbq sauce

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Cheese & Fruit Platter

Breadsticks and water crackers

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Duck Confit Eggroll Bites

Peanut curry and chile-lime dipping sauces

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Smoked Salmon & Cucumber Canapé

Flatbread, mascarpone crème fraîche, snipped chives

1

FIRST COURSE

Poached Pear & Pancetta Salad

Mesclun greens and Belgian endive lightly tossed with a sherry-walnut vinaigrette, topped with Cambazola cheese and spiced nuts

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Onion Soup Gratinée

Topped with a toasted baguette and melted layers of gruyere and fontina cheeses

2

SECOND COURSE

(Host chooses 3 of 4 items)

Pan Roasted Long Island Duck Breast

Glazed with red currant jam, sliced and served with whipped sweet potatoes, rainbow chard, duck demi glace

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Lamb Strip Loin

Accompanied by baked brie polenta, garden vegetable mélange and Rhone red-thyme jus

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Pan Seared Crab Cakes

Roasted red potatoes, steamed asparagus and jalapeño tartar sauce

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Sliced Tenderloin of Beef

Slowly roasted on the exhibition rotisserie; served with Maytag blue mashed potatoes, sautéed green beans, napped with ruby port wine sauce

3

DESSERT COURSE

Personal Cake Service *

Sliced, plated and distributed amongst your guests!

*Cake not provided by Zinc Wine Bar & Bistro

**\$52 per person
plus tax and gratuity**