

## 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

**\$54 per person  
plus tax and gratuity**