



## Customer VIP Reception

### Table Presentation

A Vertical Crudit  Display with Red Pepper and Cucumber Dill Dips

Fresh Seasonal Fruits with Amaretto Cream Dip

Sides of Smoked Salmon with  
Capers, Chopped Maui Onions and Minced Eggs, Lemon Wedges,  
Cream Cheese, Mini Bagels and Cocktail Rye

Roast Top Sirloin, Au Jus  
carved tableside  
served with aioli, stoneground mustard,  
horseradish fleurent and silver dollar rolls

Cold Hors d'Oeuvres  
Grilled Eggplant on Pesto Crostini with Tomato Salsa  
Spinach and Red Pepper Frittata  
Lavosch with Cucumber, Red Onion, Watercress and Boursin  
Mini Focaccia Sandwich with Tomato, Mozzarella and Sweet Basil  
To be Passed: Thai Chicken Mousse on Wonton Crisp

Passed Hot Hors d'Oeuvres

Grilled Sea Scallop Wrapped with Pepper Bacon  
Quesadilla with Wild Mushrooms, Fontina Cheese and Anaheim Chile  
Cajun Chicken with Mustard Dip

Sweet Potato Pancake with Avocado Puree and Salsa Fresca