

The Vanderbilt Cocktail Party

(4 Hour Cocktail Party)

Champagne & Strawberry Service

One hour of Butler served Hors D'oeuvres

Hot Passed Hors d'oeuvres

Baked Clams Oreganata
On a sea salt bed with lemon
wedges

Beggars Purse
With Dijon Mustard Sauce

Coconut Shrimp
Served with Orange Ginger Glaze

Calamata Olive, Artichoke and
Chevre Quiche

Chicken Sate'
Served with Peanut Sauce

Mini Crab Cakes
Served with a Dijon Caper
Remoulade

Cold Canapes

Rare Filet Mignon, Truffle aioli and
Reggiano Parmesan
On a Sour Dough Crisp

Seared Tuna
Wasabi Mayonnaise

Smoked Salmon Roulade
With Cream Cheese and Fresh Dill on
Pumpernickel

Mesquite Smoked Breast of
Chicken Salad
Served in a Blue Corn Pastry Shell

Bruschetta
Garlic Crostini topped with
Tomatoes, Fresh Basil, Garlic and
Olive Oil

Fresh From the Sea Station

*Littleneck Clams, Oysters & New Zealand Green Mussels on the
Half Shell
Crab Claw & Shrimp Cocktail*

*Accompanied by Lemon Wedges, Mustard, Cocktail Sauce and
Mignonette Sauces*

Caviar & Vodka Station

*(Uniformed chef preparing buckwheat blinis and toast points)
American Malossol, Farm Raised Rainbow Trout and Salmon
Caviar
Traditional garniture of Capers, Red Onion, Hard Cooked Egg,
Lemon and Crème Fraiche*

Ice Sculpture Display

~Asian Station~

*Chicken, Shrimp & Vegetable Stir Fry
(Prepared in authentic woks by a uniformed chef)*

Oriental Fried Rice

*Pan Fried Dumplings
Flavored with Garlic Chives, tossed with Ginger Oyster Sauce*

*Peking Duck
Served with Scallions, Cucumber, Hoisin Sauce and Steamed
Pancakes*

California Roll

~Steak Au Poivre Station ~

(Prepared to order by a uniformed chef)

New York Shell Steak

*Coated with Cracked Peppercorns in a Brandy Demi Glace
Reduction*

~Carving Station~

Pre-Selected Choice of Two

(Hand carved by a uniformed chef)

Whole Roast Suckling Pig

*Marinated with Caribbean Sour Oranges, accompanied by Garlic
Pan Jus and Crusty Bread*

Roast Filet Mignon

Accompanied by a Shallot Merlot Glaze and Bearnaise Sauce

Roasted Roulade of Turkey Breast

*With a Sun Dried Tart Cherry, Apricot and Chestnut Stuffing,
served with Giblet Gravy and Homemade Cranberry Sauce*

~Roman Station ~

*Our Chef Will Take Your Guests on a Tour of Italy,
Beginning in the Northern Region and Finishing in the South,
Indulging in the Fare for Which the Cuisine is Famous Along the
Way.*

Prosciutto Di Parma

Sliced to Order with Soppressata, Capicola and Dry Italian Sausages

Fresh Mozzarella

Hand Made in the Traditional Manner and Served Warm

Fresh From The Garden

*An Assortment of Olives and Fresh Grilled Vegetables
Marinated with Aged Balsamic Vinegar, Olive Oil, Herbs and Spices*

Pasta Presentation

Chef to Prepare a Variety of Pasta & Gourmet Sauces

Fried Calamari

Served with Spicy Marinara Sauce

Zuppa di Pesce

*Shrimp, Mussels and Scungilli Served in a Light Tomato Broth
With Fresh Garlic and Herbs*

Vongole

*Baby Clams sautéed with Garlic, Olive Oil, White Wine and Fresh
Herbs*

Rustic Bread Display

*An Array of Hearth Baked Breads, Rolls, Baguettes, Sticks and Crisps
Served with Flavored Oils and Whipped Butter*

~The Classic Station ~

International Cheese Display

*The Perfect Assortment of Imported and Domestic Cheeses
Accompanied by English Crackers, Grapes and Berries*

Crudités

*Farm Fresh Vegetables Served Raw
With Sun-Dried Tomato, Pesto and Balsamic Black Olive Dipping Sauces*

~The Viennese Hour~

A Lavish Assortment of International Desserts to Include:

Chocolate Decadence

*Your Guests will Indulge in a Waterfall of Warm Flowing Belgian
Chocolate with:*

Graham Crackers

Marshmallows

Crème Puffs

Biscotti

Rice Krispie Treats

Pretzels

Tropical Fresh Fruit Display

The Patisserie Station

Miniature Italian and French Pastries

Deluxe Cookie Display

Assorted Cakes, Tarts and Pies

Puddings, Mousse and Jello

The Parlor Station

Ice Cream Sundae Bar
Assorted Flavored Ice Cream Served with
Various Syrups, Whipped Cream, Fruit, Nut and Candy Toppings

The International Coffee & Cordial Station

Jamaican Blue Mountain Blend
Cappuccino
Espresso
Decaf
Hot Cocoa
Assorted Standard & Herbal Teas
Accompanied by whipped cream, flavored syrups, milk and cream

Grand Marnier
Irish Mist
Kahlua
Bailey's Irish Cream
Frangelico
Galliano
Sambuca

Accompanied by chocolate cordial cups

Beverages

4 Hour Platinum Open Bar

Complimentary Services

Valet Parking, Coat Check, Floor Length, Linens, and White Glove
Service