

CULINARY VILLAGE
RECEPTION SUGGESTIONS
(Minimum 25 pieces of each selection)

Spoons

All selections are cold and are presented on a small flat-bottom spoon.

Salmon Tartar with Crispy Capers and Crisp Lotus Chip	\$5.50
Sesame-seared Tuna with Mango Salsa and Hoisin Sauce	\$5.50
Tuna Tartar with Pickled Daikon Sprouts and Fried Ginger Crisp	\$5.50
Chilled Smoked Shrimp on Ratatouille	\$5.50
Vanilla-bound Crabmeat with Crisp Potato Gaufrette	\$5.50

Skewers

Selections are either hot or cold and are presented on skewers.

Cold Selections

Marinated Feta with Green Olives	\$4.50
Skewer of Lobster with Mango, Basil and Shiitake Mushroom	\$6.00
Trio of Melons wrapped in Prosciutto	\$4.50
Ripe Cherry Tomatoes with Bocconcini, Basil and Pesto	\$4.00

Hot Selections

Beef Saté, Thai Peanut and Scallion Glaze	\$4.50
Chicken Saté, Thai Peanut and Scallion Glaze	\$4.00
Tandoori Chicken, Mint Yogurt	\$4.00
Chicken Wings with Sweet Chili Cilantro Sauce	\$5.25
Chicken Tenders with Dipping Sauce	\$6.25
Assorted Eggrolls	\$3.25
Mini Beef Wellington	\$3.75
Vegetable Spring Rolls	\$2.15

Individuals

Best Presented in a Display

Hot Selections

Glazed Oysters Rockefeller \$6.50

Crispy Fried

All selections are hot and crispy.

Coconut Shrimp, Orange Horseradish Dipping Sauce \$6.50

Farm-grown Florida Gator Fritter, Citrus Mustard Sauce \$4.00

Spanakopita (*Spinach & Feta Cheese Turnover*) \$4.00

Fried Pork Pot Sticker, Sweet and Sour Pineapple Sauce \$4.00

Key West Conch Fritter, Spicy Cocktail Sauce \$4.00

Vegetable Spring Rolls, Plum Sauce \$4.00

Finger Food

These bite-size selections are either hot or cold.

Cold Selections

Saga Blue Cheese on Endive, Spiced Pecans \$4.00

Lobster Medallion with Papaya Cumin Coulis \$6.00

Horseradish Spiked Crab in Black Pepper Profiterole \$5.50

House Smoked Salmon and Dill Roulade on Pumpernickel Bread \$5.00

Beef Carpaccio on Baby Romaine Hearts, Crisp Capers and Parmesan Chip \$5.00

Vegetable Ratatouille on Olive Toast, Manchego Cheese \$4.00

Granny Smith Apple with Blue Cheese and Walnuts on Toast \$4.00

Jamaican Chicken Salad on Brie with Fruit Salsa \$4.00

Brie on Toasted Pepper Brioche, Mango Chutney \$4.50

Smoked Salmon Rosettes with Traditional Accompaniments \$5.50

Hot Selections

Scallop Wrapped in Bacon \$5.00

Grilled Chicken Wrapped in Bacon \$3.50

Miniature Crab Cake, Cajun Tartar \$7.50

Italian Style Meat Balls in Spicy Tomato Sauce	\$4.50
Spicy Beef Empanada, Cajun Remoulade	\$5.50
White Truffle Risotto Fritters	\$4.50
Grilled Baby Lamb Chops	\$6.50
Mini Beef Wellingtons	\$6.50
Italian Style Stromboli	\$4.50

RECEPTION SUGGESTIONS

DISPLAYS

Fresh Seafood on Ice

Florida Stone Crab Claws	\$8.25ea
<i>(Available only from October 15- May 15)</i>	
Jumbo 16/20 Gulf Shrimp, Cocktail and Cognac Sauce	\$3.25ea
Freshly Shucked Oysters on the Half Shell	\$4.00ea
<i>(Recommended for September – March)</i>	
Clams on the Half Shell	\$4.00ea
Snow Crab Claws	\$7.00ea
Carved Ice Bowl for Seafood Display	\$400.00 per bowl

Sushi, Rolls and Sashimi

(Minimum 25 pieces of each selection)

Eel Sushi	\$650.00 per 100 pieces
Red Snapper Sushi	\$650.00 per 100 pieces
Salmon Sushi	\$600.00 per 100 pieces
Shrimp Sushi	\$650.00 per 100 pieces
Tuna Sushi	\$650.00 per 100 pieces
Spicy Lobster Roll	\$700.00 per 100 pieces
Dragon Roll	\$650.00 per 100 pieces
Lump Crab Roll with Celery and Green Apples	\$600.00 per 100 pieces
Smoked Salmon and Cream Cheese Roll	\$600.00 per 100 pieces
Soft Shell Crab Roll	\$600.00 per 100 pieces
Tempura Shrimp Roll	\$600.00 per 100 pieces

Beef Roll with Scallion and Wasabi Cream	\$550.00 per 100 pieces
Prosciutto, Buffalo Mozzarella, Tomato and Fresh Basil Roll	\$550.00 per 100 pieces
Spicy Tuna Roll	\$550.00 per 100 pieces
Cucumber Roll	\$500.00 per 100 pieces
Vegetable Roll	\$500.00 per 100 pieces
No Rice California Roll	\$450.00 per 100 pieces
Sashimi of Ahi Tuna, Salmon, White Fish	\$700.00 per 100 pieces

Smoked Salmon

Side of Fresh Smoked Salmon	\$450.00 per presentation
<i>(Culinary Village Chefs season and smoke a side of fresh salmon and serve it with buttered brown bread and classic garnitures.</i>	
<i>(Serves approximately 30 people.)</i>	

RECEPTION SUGGESTIONS

DISPLAYS

Caviar

Displayed on crushed ice in carved ice bowl and served with Blinis, Black Bread, Crème Fraîche, onions, chopped egg white and yolk, parsley and lemon.

Imported Caviar
Beluga, Osetra, Sevruga
Market Price

American Caviar
Golden, Malossol, Salmon Roe
Market Price

CULINARY VILLAGE

RECEPTION SUGGESTIONS

DISPLAYS

Artisan Cheese Selection

Deluxe Display of Imported and Domestic Cheeses including:
Mobier, Pyramid, Double Cream Brie, St. André, Camembert,
Stilton, Taleggio, Aged White Cheddar
Dried Fruits, Grape Bunches, Celery and Apples
English Crackers and French Breads

\$22.00 per person

Antipasto Table

Assorted Italian Meats and Cheeses
Including: Prosciutto, Pepperoni, Salami, Provolone and Fontinella Cheeses
Pepperoncini, Italian Black and Green Olives, Roasted Peppers, Marinated Mushrooms
And Artichoke Hearts, Buffalo Mozzarella Cheese with Sun-dried Tomatoes
Sliced Ripe Tomatoes, Italian Herbs and Olive Oil, Crackers and Focaccia Bread

\$ 18.00 per person

Cheese Sampler

Deluxe Display of Imported and Domestic Cheeses including:
Brie, Blue Cheese, Goat Cheese, Camembert, Manchego, Aged Cheddar, Saga Blue
Dried Fruits, Grape Bunches, Celery and Apples
English Crackers and French Bread

\$15.00 per person

Deluxe Crudités

Seasonal Selection of Fresh Sliced and Baby Vegetables
Cherry tomatoes, Baby Carrots, Sweet Radishes, Celery Hearts, Marinated Olives
Assorted Dipping Sauces

\$10.00 per person

SUGGESTIONS

CARVERY

Uniformed Chefs will carve the following selections.

Whole Roasted Steamship Round of Beef,
Creamed Horseradish, Mustard, Miniature Rolls
\$950.00

Serves approximately 150 people

Roasted Pork Loin, Pineapple Sauce, Miniature Rolls
\$400.00

Serves approximately 30 people

Roasted New York Strip of Beef in Pepper Crust
Creamed Horseradish, Mustard, Miniature Rolls
\$500.00

Serves approximately 30 people

Whole Roasted Tenderloin of Beef
Creamed Horseradish, Mustard and Miniature Rolls
\$400.00

Serves approximately 10-15 people

Whole Oven-roasted 20-lb. Turkey,
Buttermilk Biscuits, Cranberry Sauce, Mustard
\$300.00

Serves approximately 30 people

Glazed Baked Ham
Southern Cream Biscuits, Selection of Mustards
\$300.00

Serves approximately 30 people

Roasted Prime Rib of Beef
Au jus, Creamed Horseradish, Miniature Rolls
\$550.00

Serves approximately 25 people

Baked Salmon en Croute, Lemon Beurre Blanc
\$300.00

Serves approximately 15-20 people

Uniformed Chef Fee: \$75.00 each per hour



RECEPTION ACTION STATIONS

*All items priced on a per person basis will be prepared for the entire guarantee
and not for a reduced portion of the attendance.*

A minimum of four stations are recommended when action stations are planned as a dinner alternative.

The Japanese Steak House

Teriyaki Glazed Hanger Steak
Tempura Chicken and Shrimp
Tempura Vegetables
Mirin Steamed Bass in Tea Leaves
Jasmine Steamed Rice Basket
Steamed Gyoza Dumplings, Soy Dipping Sauce

\$48.00 per person for up to (2) hours

\$75.00 per chef per hour

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Everybody Loves Shrimp

Scampi Style Shrimp
in Herb, Lemon and Garlic Butter
Shrimp Provençale with Calamari and Fresh Basil
Crispy Fried Shrimp, Horseradish Tomato Cocktail Sauce
Shrimp and Green Chili Quesadillas

\$45.00 per person for up to (2) hours

\$75.00 per chef per hour

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Under the Sea

Lobster Quesadilla
Tomatillo Cilantro Salad

Medley of Florida Gulf Seafood
Tomato, Basil and Garlic Broth
Sour Dough Bread

Seared Crab Cakes
Cajun Remoulade

\$38.00 per person for up to (2) hours

\$75.00 per chef per hour

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Gold Rush

Chef Tossed Salads Presented in White Bowls.

Choices include:

Crispy Romaine Hearts

Haricots Vert, Grape Tomatoes, Fresh Fennel and Brioche Crouton

Lemon Olive Oil Dressing

Traditional Caesar Salad,
Garlic Croutons

Crispy Iceberg Lettuce

Charred Beef, Cilantro, Bean Sprouts and Grapefruit

Miso Teriyaki Dressing

\$30.00 per person for up to (2) hours

\$75.00 per chef per hour

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From the Sidelines

Mini Reuben Sandwiches

Chili Chicken Quesadillas

Beef Fajita Station

Guacamole, Tortilla Chips, Salsa, Guacamole and Queso Dip

\$28.00 per person for up to (2) hours

\$75.00 per chef per hour

Tutto di Risotto

Wild Mushroom Risotto

Mascarpone, Parmesan, White Truffle, Sweet Peas

Roasted Tomato, Saffron and Fennel Risotto

Calamari, Scallop and Rock Shrimp Risotto

Parmesan Cheese, Basil Chiffonade

\$26.00 per person for up to (2) hours

\$75.00 per chef per hour



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Venerable Vegetables

Baked Potato Bar
Bacon, Scallions, Sour Cream, Cheddar Cheese, Tomatoes
Sautéed Asparagus
with Classic Hollandaise

Chef to carve:

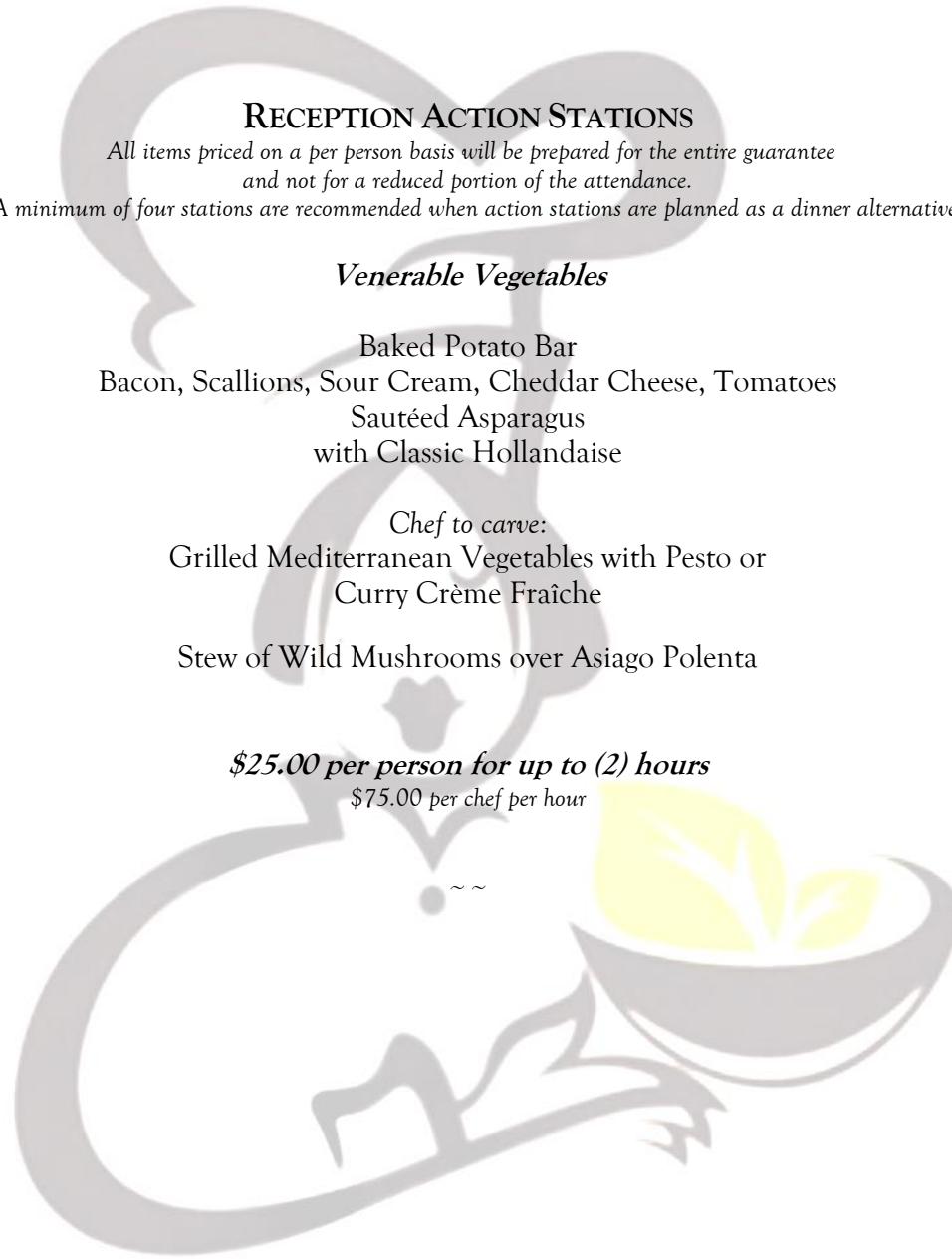
Grilled Mediterranean Vegetables with Pesto or
Curry Crème Fraîche

Stew of Wild Mushrooms over Asiago Polenta

\$25.00 per person for up to (2) hours

\$75.00 per chef per hour

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Pasta à la Culinare

Pear and Gorgonzola Fiocchi - *Beggars Purse Pasta*
Ricotta Agnolotti - *Priest's Cap Pasta*

Diced Tomato and Basil Pommodoro, Toasted Garlic Alfredo Sauce

Fresh Basil and Parmesan Pesto

Garlic Basted Ciabatta Bread

\$24.00 per person for up to (2) hours

\$75.00 per chef per hour



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Mediterranean Tapas

Small bits with big flavors!

Greek Style Hummus, Grilled Pita
Baba Ghannouj, Garlic Lavosh
Mini Red Pimentos Stuffed with Goats Cheese in Olive Oil
Assorted Jumbo Olives Marinated in Fines Herbs
Roasted Tuscan Artichoke Hearts
Stuffed Grape Leaves, Dolmades Style
Toasted Potato and Green Olive Crostini

\$26.00 per person for up to (2) hours

\$75.00 per chef per hour



Little Italy

Coffee with passion! This selection adds instant kick.

Espresso, Café Latte or Cappuccino Offered from an Espresso Cart

Featured Drinks:

Espresso Romano: Espresso with a Lemon Twist

Cappuccino: Served with a Cinnamon Stick

Café Latte: Espresso with Steamed Milk and a Choice of Flavorings including:
Hazelnut, Vanilla, Mocha

Frappuccino: Blended Iced Cappuccino Topped with Whipped Cream

Iced Caramel Latte: Iced Espresso Steamed Milk Blended with Ice, Caramel and
Topped with Whipped Cream

Nienta: Decaffeinated Cappuccino

Assorted Flavored Biscotti

Almond, Chocolate, Pistachio

\$15.00 per person for up to (2) hours

Service Attendant: \$75.00

