



## **Cocktail Reception**

### **Hosted Open Bar to include:**

Absolut Vodka, Beefeater Gin, Dewar's Scotch,

Jack Daniels Bourbon, Canadian Club Whiskey and Bacardi Light Rum,

Domestic and Imported Beer, House Wine, House Sparkling Wine, Assorted Soft Drinks and Mineral Waters

**3 Hour at \$45.00 Per Person**

**4 Hour at \$50 Per Person**

**5 Hour at \$52.50 Per Person**

**Bartender Fee of \$75 each per hour**

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### **Passed Canapes**

Minimum of 8 Selections

*Priced by the Piece*

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### **Reception Displays & Stations**

We Recommend a Minimum of 2 Displays or Stations

# Seated Dinner

*Starting at \$125 per person*

## Amuse Bouche

A seasonal item determined by the Chef

## First Course

### Seasonal Soup Selections:

Soupe de Poisson de Provence

Garden Tomato Minestrone with Basil

Puree of Butternut Squash, Air Dried Duck, Chestnut Cream

New England Clam Chowder

\*Puree of Young Celery Root, Maine Lobster, Black Perigord Truffle

Soup of Young Carrots, and Ginger, Crispy Ipswich Clams

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### Salads:

\*Diver Sea Scallops, Celery Three Ways, Black Trumpet Mushrooms

Serrano Iberico Ham, Frisée, Dandelion, Poached Egg

Salad of Baby Beets, Green Apple, Endive, Local Goat Cheese, Pecans

Salad of Baby Lettuces and Tender Herbs, Black Truffle Vinaigrette

Garden Tomato Salad with Burrata Cheese, Spicy Bush Basil, Tapenade, 50 year traditional balsamic

Crispy Sepia, Roquette, Romesco Sauce

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Arbequiña Olive Oil Poached Spot Prawns, Maine Crabmeat, Herbal Ocean Wash

Steamed Farmhouse Egg, Périgord Truffle, Artichoke, Polenta, Coconut-Green Garlic Soup

\*Crudo of Wild Yellowtail, Green Apple, White Soy, Yuzu, Ossetra Caviar

Charlotte of Asparagus, Maine Crab Meat, Tender Herbs, Leek Vinaigrette

Butternut Squash Agnolotti, Purslane, Yellow Foot Chanterelles, Vanilla Butter

Warm Japanese Flan of Maine Crabmeat, Black Truffle Dashi

\*Warm Tart of Maine Lobster, Chanterelle Mushrooms, Petit Pois, Potato Galette, Saffron Sauce

## Sorbet Course

A seasonal item determined by the Chef

Prices do not include beverages, 20% gratuity and 6.75% food & beverage tax.

# Main Course Selections

## Meat:

Roasted-Blue Foot Chicken, Foie Gras, Brussels Sprouts, Chanterelles, Apple-Rosemary

\*Oregon Painted Hills Côte de Bœuf, "broccolis", Sweet Shallot Compote, Comté Cloud

\*Mill Brook Venison, Swiss Chard, Cauliflower, Black Trumpet Mushroom, Beetroot, Black Pepper Gastrique

Filet Mignon, Gratin Potatoes, Petit Pois, Perigeaux Sauce

Tea Smoked Lola Duck Breast, Baby Turnips, Sugar Snap Peas, Madras Curry

\*Rack of Colorado Lamb, Zucchini-Mint, Sheep's Milk Gnocchi, Black Pepper Gastrique

48 Hour Braised Beef Short Ribs in Syrah, Melted Shallots, Baby Carrots, Pommes Purée, Horseradish

Griggstown Pheasant, Foie Gras, Stinging Nettle Gnocchi, Black Trumpet Mushroom, Fino Sherry

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## Fish:

Arctic Char, Sunchokes, Wild Mushrooms, Green Onion Purpette, Black Truffle Vinaigrette

"Modern Bouillabaisse" Mediterranean Rouget, Hake, Clams

\*Black Sea Bass, Hearts of Palm, Bok Choi, Beech Mushrooms, Black Truffle Dashi

Florida Black Pompano, Charred Scallion, Baby Eggplant Caviar, Lemongrass Nage

Roasted Codfish, Basque Piperade, Opal Basil

Monkfish with Lentilles du Puy, Scallion Compote, Sauce Verjus

\*Big-Eye Tuna a la Niçoise

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## Vegetables:

Wild Mushroom Risotto, Fava Beans, Lemon Thyme, Truffle Emulsion

Ragout of 12 Garden Vegetables, Sicilian Pistachios, Kaffir Lime

Lasagna of Provençal Vegetables, Tomato Coulis, Picholine Olives

Agnolotti of Japanese Pumpkin, Matsutake Mushrooms, Green Bunching Onions

Sheep's-Milk Gnocchi, Basil Pistou, Pinenuts, Preserved Lemon

\*These Dishes will have a supplemental cost according to market expectations.  
Prices do not include beverages, 20% gratuity and 6.75% food & beverage tax.

## Dessert

Kaffir Lime-Scented Lychee Panna Cotta with Grapefruit Lychee Sorbet and Brioche Croutons

Mango Mousse Charlotte with Raspberry Preserve, Red Currant Sorbet

Chocolate Ganache Tart with Caramel Center, Finished with Fleur de Sel and Cajeta Ice Cream

Manjari Chocolate-Hazelnut-Feuillatine Mousse with Sweet Beet Sorbet, Candied Beet Chips

Lemon Curd, Ginger Chiboust Napoleon, Crisp Phyllo, Ginger-Yogurt Sorbet, Dos Brisas Blueberries

Pan Roasted Bananas, Coconut Macaroon Cake, Banana –Avocado Puree, Toasted Almond Sorbet, Fresh Shaved Coconut

Tarte au Citron, Basil Ice Cream

Tarte Tatin, Crème Fraîche, Sorbet

Pear-Bayleaf-Chèvre Custard

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## Selection of Petits Fours:

Cannelées de Bordeaux

Variety of Tea Flavored Macaroons

Hazelnut Linzer Tarts with Raspberry Preserves

Chocolate Mousse Filled Cream Puffs

Variety of Pâtes de Fruits

Chocolate Rochers with Toasted Nuts and Dried Fruit

Marshmallows; Anise, Chocolate, Vanilla Bean, Rose, Orange, Blossom

Coconut Basil Macaroons

Liqueur Truffles; Grand Marnier, Scotch

Candied Chocolate Citrus Dipped

Rind Assorted Tea Cookies; Pignolis, Key lime, Fudge Mirror

Opera Cake

Tri-Color Frangipane

***Choose 6 types, One Piece Per Person***

# Buffet Dinner

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Jack Daniels Bourbon, Canadian Club Whiskey and Bacardi Light Rum,

Domestic and Imported Beer, House Wine, House Sparkling Wine, Assorted Soft Drinks and Mineral Waters

**3 Hour at \$45.00 Per Person**

**4 Hour at \$50 Per Person**

**5 Hour at \$52 Per Person**

**Bartender Fee of \$75 each per hour**

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## Canapes

6 selections

*Priced by the Piece*

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## Reception Displays & Stations

Minimum of 3 selections

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## Carving Stations

Minimum of 3 selections

# ***Canapés***

## **Vegetable**

Black & White Truffle Gougère with Sage

\$3.50/piece

Wild Mushroom-Risotto Fritter, Saffron Mascarpone

\$2.50/piece

Mozzarella de Buffalo "Panna Cotta, Micro Basil, Cherry Tomatoes

\$2.50/piece

Eggplant Bell Pepper-Chèvre Roulade

\$3.00/piece

Fig, Gorgonzola & Pignoli Pizza with Caramelized Onions

\$3.00/piece

Garden Gazpacho & Crispy Leeks & Almonds

\$2.50/piece

Baby Beets with Fromage Blanc, Horseradish & Pumpkin Seeds

\$3.00/piece

Assorted Quiches & Tartlettes

\$2.50/piece

## ***Canapés***

### **Fish**

Big-eye Tuna Tartare with Black Sesame Tuile  
\$4.00/piece

House Smoked Atlantic Salmon, Dos Brisas Cucumber, Pimpernel, Buckwheat Blinis, Ossetra Caviar  
\$4.50/piece

Phyllo Crusted Wrapped White Shrimp, with Passion Fruit, Mango, Kaffir Lime  
\$3.75/piece

Louisiana Crawfish with Andouille Sausage & Sassafras  
\$3.75/piece

Croquettes of Maine Peekytoe Crabmeat with Texas Tarragon & Clementines  
\$3.75/piece

Rosemary brochettes of Grilled Scallops with 24 Hour Tomatoes & Green Garlic  
\$3.75/piece

Crispy Shiner Fried Calamari with Romanesco Sauce & Roquette  
\$3.00/piece

Caspian Royal Ossetra, Garden Fingerling Potato, Crème Fraîche  
\$4.50/piece

**Prices do not include beverages, 20% gratuity and 6.75% food & beverage tax.**

## ***Canapés***

### **Meats**

Texas Mishima Kobe Beef Carpaccio with Freshly Grated Wasabi, White Soy, Ginger  
\$6.00/piece

Grilled Moroccan-Spiced Lamb Skewers with Mint-Mountain, Sheep's Milk Yogurt  
\$4.00/piece

Duck Prosciutto Pizza, Cippolini Onion & Burrata Cheese  
\$3.50/piece

Local Farmhouse Deviled Eggs with Pecan Wood-Smoked Country Ham  
\$3.50/piece

Steak Tartare  
Hand Cut Prime Filet Mignon, Shallot, Lemon, Dijon, Chive, Ficelle  
\$4.00/piece

Garden Asparagus Wrapped in Serrano Iberico Ham  
\$4.00/piece

Organic Chicken Schnitzel "lollipops" with Capers, Lemon & Parsley  
\$3.00/piece

Torchon of Hudson Valley Foie Gras with Clove & Sauternes Jelly  
\$4.50/piece

## ***Raw Bar Station***

- Jumbo U-12 white shrimp with assorted condiments and dips  
\$4.50 per piece
- Freshly shucked oysters with cocktail sauce, horseradish and mignonette  
\$3.50 per piece
- Fresh shucked cherrystone clams with cocktail and horseradish sauces  
\$2.50 per piece
- Chilled Maine lobster with chervil mayonnaise and Louis sauce  
Market price - per piece
- Floridian stone crabs (seasonal), honey-mustard  
Market price – per piece

## ***Carving Stations***

- 1 Tenderloin of Prime Beef with Texas Wild Rice  
Service for 20  
\$500
- 1 Prime Rib of Beef with Roasted Fingerling Potatoes  
Service for 20  
\$500
- 1 Moroccan-Spice Marinated Leg of Organic Lamb with Couscous  
Service for 15  
\$400
- 1 Roast Berkshire Pork Loin with Caramelized Apples, Chestnuts & Roasted Root Vegetables  
Service for 20  
\$400
- 2 Sides of Applewood-Grilled Salmon with Grilled Garden Asparagus  
Service for 20  
\$400
- 1 Sides of Scottish Smoked Salmon with Sauce Verte  
Service for 15  
\$300

All carving stations come with their appropriate sauces and marinades:  
Béarnaise, Choron, Beef jus, Mint sauce, Gorgonzola sauce, Apple butter  
Also artisanal breads and rolls

One Chef required per 40 guests for each station  
\$75- per Chef per hour

**Full Service Menus require minimum order of 25 guests or more  
Prices do not include beverages, 20% gratuity and 6.75% food & beverage tax.**

## ***Reception Stations & Displays***

### **Dos Brisas Garden Deluxe Crudités Display**

Organic Farm Vegetables with Assorted Dips  
\$20.00 per person

### **Artisanal Farmhouse Cheese Display**

A Selection of Five Extraordinary American, French and Italian Artisan Cheeses  
With Special Accompaniments: Fig Paste, Honeycomb, Artisan Breads  
\$25.00 per person

### **Deluxe Mediterranean Display**

Prosciutto di Parma and Pepperocini, Boconccini Mozzarella and Plum Tomatoes  
Roasted Red and Yellow Bell Peppers, Grilled Mediterranean Vegetables  
Pecorino, Parmesan and Grana, Assorted Marinated Olives, Breadsticks and Garlic Baguette  
\$25.00 per person

### **Ceviche Display**

Tasting-Sized, Presented in Martini Glasses  
Bay Scallop and Cilantro, Lime and Jalapeño  
Red Snapper with Yuzu, Sriacha and Ginger  
Ahi Tuna with White Soy, Habañero and Mint  
\$35.00 per person  
(Based on one of each per person)

### **Risotto Station**

Asparagus, Wild Mushrooms, Creole, Tomatoes  
Fresh Parmesan Cheese and Reggiano Cheeses, Pesto and Pine Nuts  
\$20.00 per person

### **Salad Station**

Mixed Greens and Romaine Lettuce, Tomatoes, Bacon,  
Radish, Crumbled Blue Cheese, Avocado, Red Onion, Cucumber, Mushrooms and Shallot Vinaigrette  
\$18.00 per person

### **Pasta Station**

Bowtie and Penne Pastas, Marinara, Olive Oil, Pesto and Parmesan Basil Cream Sauces  
Shrimp, Crawfish Tails, Prosciutto, Mushrooms, Garden Vegetables, Pinenuts, Parmesan and Garlic Bread  
\$20.00 per person

### **Fingerling Potato Martini Bar**

Mashed Yukon Gold & Maple Roasted Sweet Potatoes, Caramelized Onions, Sautéed Garlic,  
Sweet Peas & Corn, Grilled Asparagus, Sautéed Mushrooms, Blue & Cheddar Cheese, Bacon, Sour Cream and Chives  
\$18.00 per person

Uniformed Chef Attendant Fee of \$75 per hour

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# Beverages

## **Hosted Open Bar to include:**

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**3 Hour at \$45.00 Per Person**

**4 Hour at \$50.00 Per Person**

**5 Hour at \$52.50 Per Person**

## **House Wine Service with Dinner**

(Based on 2 glasses per person)

**At \$45.00 Per Person**

**Bartender Fee of \$75 each per hour**

For Cash Bars, an additional \$150.00 will apply for Cashier