

THE RESERVE



Your Exclusive Destination For Special Events

CHEF'S ARTISTRY

PLATTERS

Cheese Platter 5

Imported and Domestic Cheese with Berries,
Grapes, Breads and Crackers

Crudités Platter 4

Seasonal Vegetables Served with Bleu Cheese
and Assorted Dips

Sushi Platter 6

Assorted Nigiri, Hand Rolls, Futomaki,
Traditional and Inside Out Rolls
Served with Soy, Wasabi and Pickled Ginger

Baked Brie Cheese 150 (serves 50 guests)

Double Brie in Puff Pastry and Stuffed
with Port Soaked Dried Fruits and Nuts

Salmon Platter 8

Aquavit Cured, Hot and Cold Smoked Salmon
Garnished with Capers, Chopped Eggs,
Red Onion and Crackers

Seasonal Fruit Platter 5

Assortment of the Best Fruits of the Season

Charcuterie Platter 8

House Made Pate's, Terrines, Sausages and Sliced
Cured Meat Served with Gherkins, Chutney and
Pickled Vegetables

CHILLED SEAFOOD

*We'll get in the freshest seafood available from Today's
Market Place therefore talk with us for the latest pricing.*

Poached Jumbo Gulf Shrimp
East and West Coast Oysters
Crab Claws and Legs
Maine or Australian Lobster Tails
True Caviar from the Black Sea
Fish Roe from around the Globe

CARVING STATIONS

*All Stations Include Breads, Sauces and Appropriate
Accompaniments. There is a \$100 Chef's Carving Fee per
100 guests. Stations will operate for an hour and a half.*

Pesto Crusted Beef Tenderloin 14

Garlic Mashed Potato, Natural Jus

Smoked Berkshire Pork Loin 9

Wild Rice Pilaf, Dijon Sauce

Roast Whole Tom Turkey 8

Cranberry-Jalapeno Relish,
Goat Cheese Bread Pudding

Colorado Lamb Rack Persillade 6 (Per Chop)

Garlic-Rosemary Nagê, Mint Jelly and Potato Cake

Grilled New Zealand Lamb Rack 4 (Per Chop)

Rosemary Cous Cous, Natural Jus

Herb Roasted Top Round of Beef 8

Olive Oil Roasted Potato, Wild Mushroom Sauce

Slow Roasted Prime Rib of Beef 12

Mashed Potato, Horseradish Crème Fraîche

Hawaiian Pineapple and Clove Glazed Virginia Ham 8

Cheddar Biscuits, Big Rock Chophouse Bourbon Stout
and Apple Sauce

Togarashi Crusted Yellow Fin Tuna Loin 12

Seaweed Salad, Ponzu

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CHEF'S ARTISTRY (CONTINUED)

STATION DISPLAYS

Salad Station 7

The Reserve Salad, Caesar-Classic Style with Garlic Croutons, Spinach Salad with Feta, Red Onion, Olive and Poppy Seed Dressing, Beef Steak Tomato and Mozzarella with Aged Balsamic and Basil

Pasta Station 10

Penne and Farfalle Pasta; Fresh Vegetables, Tomato and Alfredo Sauces

Served with Toasted Garlic Baguettes

Add Cheese Tortellini, Chicken and Shrimp 3

Asian Wok Station 12

Stir-Fry Vegetables, Hoisin Chicken and Rock Shrimp
Citrus Glaze and Sweet and Sour Sauce

Wild and Cultivated Mushrooms Sauté 12

Three varieties of True Wild Mushrooms along with Three Varieties of Cultivated Mushrooms each sautéed with its own unique complementing seasoning.

Served with Brioche, Baguette and Chutney

NOLA Bayou 12

Red Beans and Rice, Seafood Gumbo, Cornbread, Fried Pickles, Duck Confit and Oyster Po Boys, Steamed Gulf Shrimp and Fresh Shucked Oyster with Hot Sauce

*There is a \$100 Chef Attendant Fee per 100 guests.
Stations will operate for an hour and a half.*

SWEET TABLES

Mini Package 8

Three Mini Pastries
Cookies and Brownies
Coffee Station

Deluxe Package 10

Four Mini Pastries
Cookies and Brownies
Mini Crème Bruleé, Chocolate Truffles
Fresh Fruit and Berries Platter
Coffee Station

Grand Sweets Table 18

French Mini Pastries
Cookies, Brownies, Bars
Chocolate Covered Fruits, Chocolate Mousse Cups
Mini Crème Bruleé, Chocolate Truffles
Assorted Tartlets, Flans, Cheesecake, Gateaux
Warm Bread Pudding
Coffee Station

Dessert Enhancements

Warm Bread Pudding, Butter Rum Sauce 5
Seasonal Fruit Cobbler, ala Mode 6
Blueberry Buckle, Warm Blueberry Sauce 6
Chocolate Bread Pudding, Chocolate Fudge ala Mode 7
Chocolate Dipped Strawberries 30 per dozen
Chocolate Truffles 30 per dozen