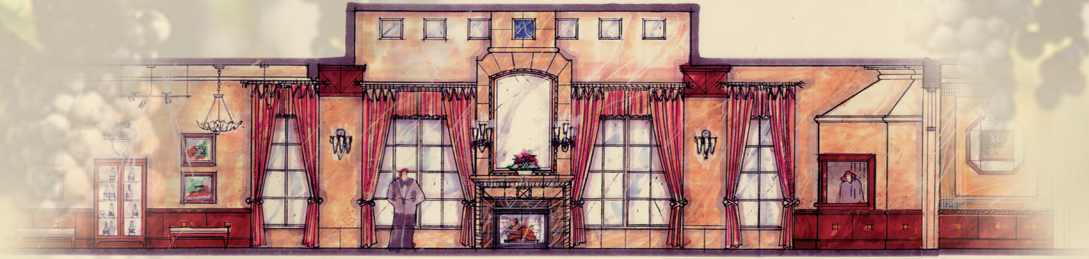


# THE RESERVE



*Your Exclusive Destination For Special Events*

## CHEF'S ARTISTRY

### PLATTERS

#### **Charcuterie 12**

Imported and Domestic Cheese with Berries, Grapes, Breads and Crackers. Terrines, Sausages and Sliced Cured Meat Served with Gherkins, Chutney and Pickled Vegetables

#### **Crudités Platter 4**

Seasonal Vegetables Served with Bleu Cheese and Assorted Dips

#### **Grilled and Roasted Vegetable Platter 8**

Assorted Balsamic Marinated Vegetables with Parmesan

#### **Mediterranean Platter 8**

Hummus, Tabbouleh, Pita and Cucumber Salad

#### **Seasonal Fruit Platter 6**

Assortment of the Best Fruits of the Season

#### **Sushi Roll Platter 6**

Variety of Spicy Tuna, California and Asparagus Rolls  
Served with Soy Sauce, Wasabi and Pickled Ginger

#### **Baked Brie Cheese 125 (serves 50 guests)**

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

#### **Fisherman's Platter 10**

House Smoked Salmon, Gravlox, and Seared Tuna  
Capers, Red Onion, Lemon Aioli and Crackers

#### **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  
Caviar and Fish Roe

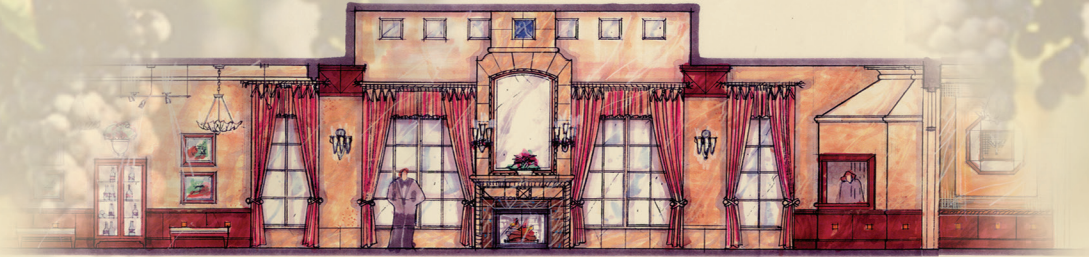
### LATE NIGHT SNACKS

Assorted Pizza 4  
Beef Sliders 3  
Shredded Buffalo Chicken Sliders 2  
Mini Coney Island Station 4  
Nacho Bar 5  
French Fries 1.50  
Onion Rings 1.50  
Soft Pretzels with Beer Cheese & Mustard 4  
Cookies and Milk 6

*All Stations must be ordered for your guaranteed guest count 14 days prior to the function.*

*\* This menu item contains raw or partially cooked animal products. Regarding the safety of these items, written information is available upon request. Prices subject to change. All food and beverage is subject to 6% sales tax and 21% service charge.*

# THE RESERVE



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## CHEF'S ARTISTRY (CONTINUED)

### STATION DISPLAYS

#### Salad Station 8

Mixed Green, Caesar-Classic Style with Garlic Croutons, Beef Steak Tomato and Mozzarella with Aged Balsamic and Basil, Chef's Choice Seasonal Salad

#### Pasta Station 12

Penne and Farfalle Pasta; Fresh Vegetables, Tomato and Alfredo Sauces, Served with Toasted Garlic Baguettes  
Add Cheese Tortellini, Chicken and Shrimp 4

#### Potato Bar 11

Mashed Potatoes, Whipped Sweet Potatoes with Butter, Sour Cream, Bacon, Assorted Cheeses, Brown Sugar, Maple, Walnuts  
Add Lobster and Shrimp 12  
Add Fried Chicken 5

#### Asian Wok Station 14

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

#### American Barbeque Station 12

Choice of Pulled Chicken or Pulled Applewood Smoked Pork Shoulder, Regional Barbeque Sauces, Baked Macaroni and Cheese, Cole Slaw and Slider Buns

### CARVING STATIONS

*All Stations Include Breads, Sauces and Appropriate Accompaniments. There is a \$100 Chef's Carving Fee per 75 guests. Stations will operate for an hour and a half.*

#### Roasted Beef Tenderloin 20

Garlic Mashed Potato, Natural Jus, Horseradish Crème Fraîche

#### Smoked Berkshire Pork Loin 12

Wild Rice Pilaf, Dijon Sauce

#### Roast Whole Tom Turkey 9

Orange Cranberry Relish, Classic Stuffing

#### Grilled New Zealand Lamb Rack 5 (Per Chop)

Rosemary Cous Cous, Natural Jus

#### Flank Steak 12

Olive Oil Roasted Potato, Wild Mushroom Sauce

#### Slow Roasted Prime Rib of Beef 16

Mashed Potato, Horseradish Crème Fraîche, Natural Jus

#### Honey Butter Glazed Ham 9

Cheddar Biscuits, Roasted Sweet Potato

#### Seared Yellowfin Tuna Loin 14

Seaweed Salad

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