



RECEPTION MENU



RECEPTION / TRAY PASSED HORS D' OEUVRES

1/2 HOUR \$22 PER PERSON (CHOOSE 3), 1 HOUR \$36 PER PERSON (CHOOSE 4), 2 HOURS \$60 PER PERSON (CHOOSE 6)

SEAFOOD CEVICHE

octopus, snapper, shrimp, scallops, coconut milk, citrus, cilantro

BACALAO FRITTERS

piquillos crema

AHI TUNA TARTARE

avocado, soy-ginger dressing

SPICY SALMON TAQUITOS

sushi rice, avocado, cilantro

FRIED ROCK SHRIMP

tossed in yuzu-Sriracha mayonnaise

LEMON PEEKYTOE CRAB CROSTINI

smashed peas & avocado

THE BETSY CRAB CAKE

Sriracha piquillos aioli

CUBAN EMPANADITAS

beef, chorizo, peppers, cumin, paprika

MOLETTE

confit pork, black bean spread, culantro mojo, sweet plantain

CHICKEN SKEWER A LA PLANCHA

tamarind panca

CUMIN MARINATED LAMB CHOPS

ginger tomato chutney, feta

VEAL & PORK MEATBALL

fresh tomato, crispy polenta, pecorino

CHURRASCO STEAK CROSTINI

tomatillo green chimichurri, pickled jalapeno

SHORT RIB CUMIN TAQUITOS

radish, cilantro, avocado, pico de gallo

BURRATA & PROSCIUTO

balsamic vinegar & basil pesto

FILET MIGNON

caramelized onions, peppercorn sauce, watercress

PARMESAN RISOTTO ARANCINI

oregano-tomato compote

GRILLED FIGS & GORGONZOLA CROSTINI

aged balsamic, truffle honey, arugula

BURRATA

spicy arugula, romesco, grilled bread

WILD MUSHROOM QUESADILLA

fresh goat cheese, jalapeno

AVOCADO MONTADITO

heirloom tomato, fresh oregano

MINT-PARSLEY FALAFEL

roasted peppers-paprika hummus

EGGPLANT CAPONATA & CHICKPEAS CROSTINI

tapenade



PRICES ARE SUBJECT TO 23% SERVICE CHARGE AND 9% SALES TAX

RECEPTION / STATIONARY HORS D'OEUVRES

ORGANIC CRUDITES - \$18 per person

baskets of vegetables - selection of dips:
Maytag bleu cheese, guacamole and French onion dip

BREADS, SPREADS & DIPS - \$19 per person
babaghanoush, hummus, romaine spears, grilled pita,
carrots, celery, cucumber and mint tzatziki, selection of
cured, brined, and marinated olives

ARTISAN CHEESE DISPLAY - \$22 per person
selection of imported and domestic cheese served
with grapes, berries, dried fruits & nuts, sliced baguette,
crackers, local preserves & honey

ANTIPASTO - \$24 per person
salumi display, soppressata, coppacolla, prosciutto,
assorted olives, roasted peppers, sweet n sour cippolini,
marinated artichoke hearts, crushed red potatoes with
anchovy, focaccia with olive tapenade and extra virgin
olive oil

EMPANADITAS - \$60 per dozen
served with spicy piquillos dipping sauce

choose from:
SHREDDED BEEF
SPICED CHICKEN
SPINACH & FETA CHORIZO & MANCHEGO

PANINI BITES - \$60 per dozen

choose from:
GRILLED VEGETABLE, asparagus, grilled onions,
tomato
SHORT RIB, watercress, hearts of palm, jalapeno aioli
CUBAN, ham, pork, Swiss cheese, homemade pickles,
spicy mustard
ROAST TURKEY CLUB, apple-wood bacon, lettuce,
tomato, 1000 island

SLIDERS - \$72 per dozen

choose from:
BOUCHER BURGER, peppered bacon,
tobacco spiced onion, NY cheddar
SLOW ROASTED PORK, spicy green tomatillo salsa,
pickled onions
MARINA TED BAB Y POR TOBELLO, arugula, tomato,
1000 island, chimichurri
BLACKENED SALMON cucumber-mango mostarda,
cabbage slaw, citrus mayo

STEAM BUNS - \$96 per dozen

choose from:
BUFFALO FRIED CHICKEN, green coleslaw,
buttermilk ranch dressing
CHARRED PORK, hoisin glazed,
chili pickled cucumber, cilantro, mint
SHORT RIB, chimichurri, Sriracha, scallion,
cucumber, cilantro, hoisin
CRISP Y SHRIMP, red pepper enchilada,
cilantro, scallion, pickled jalapeno

ANTICUCHOS - \$60 per dozen

choose from:
CURRIED SHRIMP, ginger aioli
HANGER STEAK, pickled jalapeno chimichurri
CHICKEN A LA PLANCHA, sweet panca sauce
BLACKENED S WORDFISH, cilantro mayo



RECEPTION / SEAFOOD & RAW BAR

SEAFOOD, SUSHI & RAW BAR SELECTION

FRESHLY SHUCKED CLAM'S ON THE HALF SHELL - \$35 per dozen
mignonette, lemon, cocktail sauce

FRESHLYSHUCKED OYSTERS - \$60 per dozen
mignonette, cocktail sauce, lemon

TIGER SHRIMP COCKTAIL - \$72 per dozen
gin cocktail sauce, Dijonnaise sauce, lemon

CEVICHE - \$60 per dozen
served with plantain & yuca chips

choose from:

SEAFOOD CEVICHE "LECHE DE TIGRE",
octopus, snapper, shrimp, scallops, coconut milk, cilantro, onion, yuzu, chilies oil

SALMON CEVICHE, heart of palm, avocado, lime, cilantro, corn nuts

RED SNAPPER CEVICHE, citrus, red onion, cilantro, yuzu

SUSHI ROLLS - \$150 per 48 piece platter
SELECTION OF 3

SPICY TUNA ROLL, yuzu guacamole, Sriracha, puffed rice

YELLOWTAIL & JALAPENO, grated ginger, avocado, soy glaze

SPICY-CRISPY ROCK SHRIMP, chili-lime mayo, cucumber, sesame

KING SALMON, fresh & smoked salmon, avocado, cucumber, daikon sprouts

AHI TUNA & SALMON POKE, pickled ginger, asparagus, wasabi tobiko, hijiki

COCONUT-MACADAMIA SHRIMP, yuzu ginger-kempi

SOBE VEGGIE, yams, cucumber, avocado, yuzu, hoisin, shiso (vegan)

CALIFORNIA, crab, cucumber, avocado

NIGIRI - \$72 per dozen / SASHIMI - \$96 per dozen

SALMON, AHI TUNA, SPICY TUNA, YELLOW TAIL,

HAMACHI, COBIA, SHRIMP, TERIYAKI, EEL



RECEPTION / PACKAGES

20-PERSON MINIMUM

OCEAN DRIVE RECEPTION - \$65 per person

GUACAMOLE & TOR TILLA CHIPS

ARTISAN CHEESE DISPLAY

CHICKEN SKEWERS A LA PLANCHA
sweet panca sauce

BLACKENED SWORDFISH SKEWERS
cilantro mayo

BOUCHER BURGER SLIDERS
peppered bacon, tobacco spiced onion, NY cheddar

MARINATED BABY PORTOBELLO SLIDERS
arugula, tomato, 1000 island, chimichurri

CUBAN PANINI BITES
ham, pork, Swiss cheese, homemade pickles,
spicy mustard

SPICY TUNA ROLL
yuzu guacamole, Sriracha, puffed rice

KING SALMON ROLL
fresh & smoked salmon, avocado, cucumber,
daikon sprouts

CALIFORNIA ROLL
crab, cucumber, avocado

ART DECO RECEPTION - \$90 per person

BREADS, SPREADS & DIPS

CURRIED SHRIMP SKEWERS
ginger aioli

HANGER STEAK SKEWERS
pickled jalapeno chimichurri

BLACKENED SALMON SLIDERS
cucumber-mango mostarda, cabbage slaw, citrus mayo

SHORT RIB STEAM BUNS
chimichurri, Sriracha, scallion, cucumber, cilantro, hoisin

SPICED CHICKEN EMPANADITAS
SPINACH & FETA EMPANADITAS
served with spicy piquillo dipping sauce

SEAFOOD CEVICHE "LECHE DE TIGRE"
octopus, snapper, shrimp, scallops, coconut milk, cilantro,
onion, yuzu, chilies oil served with plantain & yuca chips

SPICY TUNA ROLL
yuzu guacamole, Sriracha, puffed rice

COCONUT-MACADAMIA SHRIMP ROLL
yuzu ginger-kempi

AHI TUNA & SALMON POKE ROLL
pickled ginger, asparagus, wasabi tobiko, hijiki

CHEF REQUIRED - \$150 PER 25 GUESTS; 25-PERSON MINIMUM

DIMSUMSTATION - \$30 per person

DUMPLINGS
shrimp & scallop; edamame

SPRING ROLLS
Peking duck; vegetable

WONTONS
curry beef, crab meat

POTSTICKERS
pork, shitake & vegetable

SHUMAI
shrimp, chicken & lemongrass

Served with: julienne Asian salad,
assorted dipping sauces

PAELLA VALENCIA STATION - \$36 per person

saffron infused rice with fish, shrimp, mussels, calamari,
chicken, chorizo

Served with: marinated peppers, tortilla española,
hearts of palm salad, rolls

ASADO STATION - \$65 per person

CHURRASCO SKIRT STEAK

MARINA TED MAHI MAHI

PORK CAJA CHINA

GRILLED CORN

Served with: plantain chips, tortilla chips, guacamole,
rice, beans, pico de gallo, spicy-lime salsa verde, salsa
borracha, jalapenos, shredded cabbage & lettuce,
cilantro, scallion, cilantro, onion, tomato, queso fresco

PRICES ARE SUBJECT TO 23% SERVICE CHARGE AND 9% SALES TAX

RECEPTION / DESSERT

PASSED DESSERTS - \$18 per person Choice of 3

TIRAMISU

la colombe nizza espresso biscuit

CARAMEL BUDINO

whipped mascarpone

TARTLETA CITRON

meyer lemon tropical fruit

TORTICA DE MORON

guava paste & tropical fruit

CUBAN FLAN HAVANA

orange-cointreau fool, coffee crumbs

TRES LECHES

San Lino rum-raisin cream, chili-confit pineapple

MILK CHOCOLATE PEANUT BUTTER CROQUANT

caramelized banana

NEW YORK STYLE CHEESECAKE

CARROT CAKE

vanilla frost, butterscotch sauce

PASSION FRUIT GUAVA MACARON

COCONUT-BANANA "ONDULE"

white chocolate

KEY LIME PANNACOTTA

soft-coconut meringue, lime sauce

WARM CHOCOLATE CAKE

candied hazelnut, Frangelico whipped cream

NITROGEN ICE CREAM BAR - \$18 per person

30 person minimum

Choice of 4 flavors and toppings

FRESH FRUIT SKEWERS - \$24 per dozen

Seasonal selection of fruit and berries

S'MORE STATION - \$12 per person

large marshmallows, white, milk,
& dark chocolate, graham crackers

DESSERTS BY THE DOZEN

SWEET

one dozen minimum order per flavor

HOMEMADE COOKIES / \$60

chocolate chip, oatmeal raising, peanut butter,
white chocolate macadamia nut

GOURMET CUPCAKES / \$60

vanilla, chocolate swirl, carrot caket, key lime

SALTED CARAMEL BROWNIES / \$60

BLONDIES / \$60

CHOCOLATE COVERED STRAWBERRIES / \$72

ORANGE BLOSSOM MADELEINES / \$24

