EVENING RECEPTION

BUTLERED HORS D’OEUVRES

TEMPURA KING OYSTER
MUSHROOM BAO BUNS
with agave miso aioli
GARAM MASALA CARROT
SOUP MINI MUGS
with fresh cilantro
KOREAN BRAISED SHORT RIB BAO BUNS
with pickled carrots & daikon, sesame seeds
LEMONGRASS TURMERIC CHICKEN SKewERS
with Thai-style chili lime dipping sauce
HOUSE-MADE CALIFORNIA ROLLS
with ginger soy dipping sauce

STATIONARY APPETIZERS

SEASONAL FLATBREADS
roasted cranberry & goat cheese
with caramelized onions, fresh thyme
pear, brie & bacon
with baby arugula
RISOTTO CAKE & LATKE STATION
wild mushroom risotto cakes
classic potato latkes
served with sour cream, caramelized onions, apple sauce,
lemon artichoke ragout, olive tapenade
MINI BEEF WELLINGTONS
with coarse-ground dijon mustard
RED PEPPER & GOAT CHEESE ECLAIRS
with shallots, lemon & dill

SPECIALTY COCKTAILS

BLOOD ORANGE GIN & TONIC
with fresh rosemary
GRAPEFRUIT LEMONGRASS FIZZ
with lemongrass simple syrup

BON APPÉTIT MANAGEMENT COMPANY
food service for a sustainable future®