

THE BAL HARBOR

Cocktail Party

Three Hours

Butler Passed Hors d'oeuvres

(Select 5)

- Chicken Sate with Thai Dipping Sauce
- Sesame Chicken with Teriyaki Dipping Sauce
- Coconut Chicken with Apricot Sauce
- Brochettes of Beef Teriyaki with Teriyaki Dipping Sauce
- Miniature Beef Wellington
- Kosher Franks in a Blanket with Yellow Mustard
- Miniature Crab Cakes with Remoulade Sauce
- Coconut Shrimp with Apricot Sauce
- Spanikopita
- Assorted Miniature Quiche
- Miniature Potato Pancakes with Apple Sauce & Sour Cream
- Spinach Stuffed Mushrooms
- Vegetable Dim Sum with Soy Dipping Sauce
- Miniature Vegetable Spring Rolls with Sweet & Sour Sauce
- Artichoke Hearts stuffed with Goat Cheese
- Charred Ahi on Cucumber with Wasabi Mayo
- Smoked Salmon Canapés
- Baby Potatoes with Crème Fraiche and Caviar

Displays

(Select 2)

Imported & Domestic Cheese Display

Served with Fresh Fruit Garnish and Assorted Crackers

Vegetable Crudités

Served with House Made Dressings

Grilled Vegetables

Served with Assorted Focaccia Breads

Hot Spinach & Artichoke Dip

Served with Toasted Pita Points

Fresh Seasonal Fruit & Berry Display

Bruschetta Bar

Balsamic Marinated Roma Tomatoes, Roasted Garlic, Roasted Eggplant, Torn Basil, Shredded Reggiano Parmesan, Extra Virgin Olive Oil, Aged Balsamic, Olive Oil Toasted Baguette and Assorted Focaccia

Antipasto Display

Shaved Prosciutto, Hard Salami, Provolone, Fresh Buffalo Mozzarella, Roasted Peppers, Grilled Vegetables, Kalamata Olives, Aged Balsamic and Extra Virgin Olive Oil

Mediterranean Tapas Display

Assorted Grecian Olives, Roasted Peppers, Hummus, Assorted Hard and Soft Cheeses, Aged Balsamic, Extra Virgin Olive Oils, Toasted Pita Pointes and Assorted French Breads

Assorted Sushi Display

Served with Traditional Garnishes



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Stations

(Select 2)

Pasta Station

Penne and Cheese Tortellini Pastas tossed in Pesto, Alfredo and Pomodoro Sauces

Mashed Potato Bar

Sweet and White Potatoes piped into Martini Glasses and served with Honey, Brown Sugar, Sweet Butter, Green Onions, Shredded Cheese, Sour Cream and Applewood Smoked Bacon

Oriental Stir Fry Station

Assorted Stir Fry Vegetables, Chicken and Beef

Beef and Chicken Fajita Station

Warmed Soft Flour Tortillas, Red and Green Peppers, Onions, Guacamole, Salsa, Sour Cream and Shredded Cheese

Turkey Carving Station

Served with Turkey Gravy, Cranberry and Apple Sauce and Assorted Rolls

Honey Baked Ham Carving Station

Served with Dark Cherry Sauce, Imported Mustard and Assorted Rolls

Salmon en Croute Carving Station

Scottish Salmon baked in Puffed Pastry and served with a Champagne Dill Sauce

Steamship Round of Beef Carving Station

Served with Natural Au Jus, Creamy Horseradish Sauce, Horseradish Sauce and Assorted Rolls

Roasted Black Grouper Carving Station

Black Grouper, Spinach, Olives and Feta Cheese in Phyllo Dough and served with Tomato Coulis

Carved Roasted New York Strip Station

Served with Balsamic Bordelaise and Béarnaise Sauces, Creamy Horseradish, Horseradish and Assorted Rolls

Carved Prime Rib of Beef Station

Served with Natural Au Jus, Creamy Horseradish, Horseradish and Assorted Rolls

Brazilian Churrasco Swords Station

Beef, Chicken and Sausage Swords served with Romesco & Chimichurri Sauces

Roasted Tenderloin of Beef Carving Station

Served with Balsamic Bordelaise and Béarnaise Sauces, Creamy Horseradish, Horseradish and Assorted Rolls

Deli Station

Pastrami, Corned Beef and Brisket served with Assorted Rolls and Appropriate Condiments

Regular and Decaffeinated Coffee

Selection of Herbal Teas

Fountain Beverages

