

LEXINGTON COCKTAIL MENU

PASSED HORS D'OEUVRES

(SELECT FIVE)

Bacon Wrapped Filet Tips

with White Truffle Hollandaise

Baked Clams

with Crispy Bacon & Vermont Cheddar Cheese

Basil Crusted Chicken Satay

with Honey Balsamic Reduction

BBQ & Cheddar Sliders

BBQ Chicken & Peach Empanadas

with Gorgonzola & Balsamic Glaze

Blacken Chicken & Corn Quesadillas

BLT Sliders

with Aioli

Blackened Shrimp Kabobs

with Horseradish Crème

Brie, Poached Pears & Toasted Almonds in Phyllo Tarts

Buffalo Chicken Empanadas

with Blue Cheese Aioli

Cashew Crusted Chicken Skewers

with BBQ Thai Glaze

Chicken & Waffles

with Jalapeno Maple Syrup

Chicken, Spinach & Feta Empanadas

Chopped Market Salad

with Gorgonzola, Pistachios & Sun-dried Cranberries in Seedless Cucumber Cup

Stuffed Roasted Mushrooms

with Blue Cheese & Bacon

Grilled Chorizo & Queso Fresco Quesadillas

with Avocado Crema

Grilled Fig Crostini

with Manchego Cheese & Pistachios

Horseradish & Pistachio Chicken Satay

with Orange Marmalade

Lemon Marinated Lamb Kebobs

with Cilantro Yogurt Sauce

Mahi-Mahi Tacos

with Sour Cream

Manchego Grilled Cheeses

with Fig Jam

Maryland Lump Crab Cakes

with Roasted Tomato Chile

Mini Grilled Reubens

with Thousand Island Dressing

Mini Cuban Paninis

Mini Pesto and Provolone Grilled Cheeses

Seared Ahi Tuna over a Fried Wonton

with Thai Glaze

Sweet Potato Pancakes

with Sour Cream & Cinnamon Apple Chutney

Vegetable Spring Rolls

with Soy Ginger Sauce

CARVING STATION

(SELECT TWO)

(SERVED WITH ASSORTED MINI BREADS, AND ROLLS AND ONE SIDE DISH)

Over Roasted Turkey

with Dried Cranberry Slaw

Pan Seared Pork Tenderloin

with Wild Mushroom Madeira

Beef Negimaki

with Soy Ginger Teriyaki

Honey Apricot Glazed Ham

with Dijon Mustard

BBQ Roast Beef

Grilled Asian Flank Steak

with Thai Slaw

Cold Poached Salmon

with Dill Cucumber

Grilled Salmon

with Tropical Fruit Salsa

NEW YORK

LEXINGTON COCKTAIL MENU

SIDE DISHES

(SELECT ONE)

Mixed Greens

with Pears, Pistachios, Cherry Tomatoes & Gorgonzola with Pomegranate Vinaigrette

Chopped Romaine

with Pearl Mozzarella, Cherry Tomatoes, Cucumbers & Balsamic Vinaigrette

Roasted Vegetable Medley

Buffalo Mozzarella

with Roasted Red & Yellow Peppers, Fresh Basil, & Herb Infused Olive Oil

INTERNATIONAL STATION

(SELECT ONE)

ITALIAN STATION

Penne Ala Vodka // Farfalle Pasta

with Roasted Vegetables & Spinach Pesto Cream

MEDITERRANEAN STATION

(UP TO 3 HOUR EVENT MINIMUM OF 100 PEOPLE REQUIRED. SUSHI CHEF TO BE BILLED AN ADDITIONAL \$250)

Grilled Pitas, Marinated Shrimp, Red Onions, Feta, Chopped Greens, Plum Tomatoes, Stuffed Grape Leaves & Dill Cucumber Sauce

ASIAN STATION DISPLAY IN BAMBOO STEAMERS

Chicken & Vegetable Dumpling, Shrimp Shumai and Vegetable Thai Spring Rolls

with Asian Dipping Sauces

DESSERT STATION

Fresh Brewed Coffee, Decaf and an Assortment of Fine Teas

Assorted Petite Desserts

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