

# LEXINGTON PLATINUM MENU

## COCKTAIL HOUR STATIONARY HORS D'OEUVRES

**Mediterranean Assortment:** Marinated Peppers, Olives, Feta, White Bean Salad, Hummus, Warm Pita Breads

**Seasonal Assortment of Berries**  
with Artisan Cheeses and Crostini Breads

**Jumbo Shrimp**  
with Horseradish Cocktail Sauce Displayed over ice with Lemon & Lime

## PASSED HORS D'OEUVRES

**Shrimp Dumplings**  
with Soy Ginger Glaze

**Mini Reubens**  
with Thousand Island

**Pulled Pork Sliders**

**Miso Glazed Chicken Skewers**  
with Shaved Pickled Pineapples

**Baby Lamb Chop Medallion**  
with Apricot Mint Aioli

**Seared Ahi Tuna over Fried Wonton**  
with Wasabi Aioli

## BUFFET OR PLATED SERVICE SALAD

**Endive and Radicchio Salad**  
with Roasted Pears, Pistachios, Tear Drop Tomatoes, Pomegranate Port Vinaigrette

## MAIN COURSE

**Seafood Paella**

**Seared Chicken Breast**  
with Ricotta & Wild Mushrooms

**Beef Tenderloin Medallions**  
with Porcini Cream

## ACCOMPANIMENTS

**Dinner Rolls & Sweet Butter**

**Four-Cheese Ravioli**  
with Pesto Blush Cream

**Rosemary Roasted Potatoes**

**Julienned Vegetable Medley**

## DESSERT

(SELECT THREE)

**Decorated Occasion Cake**

**Tropical Fresh Fruit Display**

**Tiramisu**  
with Kahlúa, Mascarpone & Shaved Chocolate

**Chocolate Mousse Cake**  
with Raspberry Melba Sauce

**Warm Apple Crisp**  
with Vanilla Bean Ice Cream

**Banana Bread Pudding**  
with Southern Comfort Whiskey Sauce

**New York Style Cheese Cake**  
with Assorted Fresh Berries

**Assorted Mini Pastries & Fruit Tarts**

**Assorted Gourmet Cookies & Fudge Brownies**

**Coconut Flan**  
with Caramel Sauce

**Ice Cream Sundae Bar**

**Specialty Cakes, Pies, and Desserts available upon request**

NEW YORK