

Biga Style Reception Sample Banquet Menu

Items and pricing subject to change per season and availability.

Passed Hors d'Oeuvres

Hot & Crunchy Large Gulf Shrimp Skewers on a Sugar Cane
Chicken Fried Oysters on Sautéed Spinach with Rockefeller Sauce on Spoons

Station One

Ground Game Meats of Bison, Wild Turkey & Venison Cooked with Asian Spices, Served in Two
Lettuce Wraps with Cashews, Bean Sprouts and Spicy Asian Dipping Sauces

Station Two

Beef Steamship Round Served with Spicy Slaw, Baked Potato Mashers, House Made Rolls,
Yorkshire Puddings, Horseradish Cream, Remoulade and Jus

Station Three

Martini Glasses of Saffron or Tomato Risotto
Toppings of Butternut Squash, Duck Confit, Sautéed Italian Sausage, Shrimp, Trumpet Royal
Mushrooms, Smoked Gouda, Chevre, Leeks, Truffle Butter, Parmesan, Basil Oil & Leaves
Green Salad with a Light Balsamic Dressing & House Baked Lavosh

Dessert Station

Sticky Toffee Pudding with English Custard in Martini Glasses
Super Chocolate Nutty Fudge Cake with Boozy Ganache
Mini Crème Brulee with Berry Toppings

Iced Blackcurrant Tea and Sumatra Blend Coffee Included with Dinner

\$79.00++ per person | Active Station fee \$125 each x 3

Beverage

Three (3) Hours Premium Bar Service

Includes Premium Liquors, House Wines by the Glass, Domestic & Imported Beers
Passed Trays of Wine on Arrival

\$48++ per person

++21% service charge and 8.25% sales tax will be added to all food & beverage