



## Cocktail Party Menu

### BASE PACKAGE

**\$22 per person**

*Minimum 40 People*

*Choice of five items – Replenished for 1 ½ hour*

- Seasonal Vegetable, Cheeses and Dips
- Salmon Rilletes, Sea Salt Crostini, Dill Crème Fraiche
- Ham & Gruyere Monte Cristo with Blueberry Compote
- Muffaletta Finger Sandwiches
- Bourguignon Pot Roast Bruschetta, Boursin, Toasted Baguette
- Mushroom Duxelle & Gorgonzola Tartlets
- Roasted Tomato & Fresh Mozzarella Bruschetta
- Chimichurri Chicken Salad Phyllo Cups
- Chicken Quesadilla, Fire Roasted Peppers & Onions, Crème Fraiche
- Roasted Red Pepper Hummus, Fresh Warm Pita

### PREMIUM PACKAGE

**\$35 per person**

*Minimum 40 People*

*Choice of any seven items from the selections above and below - Replenished for 2 hours*

- Ahi Tartare, Sushi Rice, White Truffle Wasabi Mayo, Crispy Fried Capers
- Mini Basil Crab Cake, House Remoulade
- Peppered Diver Scallop, Carrot Puree, Cilantro Oil
- Shrimp Ceviche, Tomato, Onion, Jalapeno, Scallion, Cilantro
- Beef Carpaccio, Lemon, Truffle Oil, Shaved Piave

All parties subject to 7% sales tax and 2% administrative fee



## **CARVING STATION**

**\$25 per person**

*Choose 2 Proteins*

*Carving station includes assorted rolls, butter and sauces*

- Roast Filet Mignon
- Cajun Pork Tenderloin
- Roast Turkey
- Herb Crusted Lamb
- Porchetta

## **DESSERT STATION**

**\$12 per person**

*Choose 4 items*

*Additional selections \$3 each per person*

- Strawberry Tuxedos (seasonal)
- Mini Seasonal Fruit Tart
- Chocolate Cake with Fudge Icing
- Assorted Truffles
- Cherry Cheesecake
- Flourless Chocolate Cake
- Pot de Crème
- Caramel Pretzel Cheesecake

## **Custom Cakes & Desserts**

***Add something extraordinary to your event with a customized cake or dessert created in house by Pastry Chef Kaitlin Ybarra. Special dessert requests can be arranged through the Big Y Group event planner or by emailing the chef at [kaitlin@bigygroup.com](mailto:kaitlin@bigygroup.com).***

All parties subject to 7% sales tax and 2% administrative fee



## Sit Down Dinner

<b>Three Course:</b> Starter, Main and Dessert	\$45 per person
<b>Three Course</b> with Hors D'oeuvres	\$55 per person
<b>Four Course:</b> Soup, Salad, Main and Dessert	\$60 per person
<b>Four Course</b> with Hors D'oeuvres	\$65 per person

### HORS D'OEUVRES

(Choose three)

- Salmon Rilletes, Sea Salt Crostini, Dill Crème Fraiche
- Mango Shrimp Ceviche Spoons
- Ahi Tartare, Sushi Rice, White Truffle Wasabi Mayo, Crispy Fried Capers
- Bourguignon Pot Roast Bruschetta, Boursin, Toasted Baguette
- Roasted Tomato & Mozzarella Bruschetta
- Mushroom Duxelle & Gorgonzola Tartlets

### STARTERS

#### SONOMA SALAD

Mesclun & Romaine, Asian Pear, Point Reyes Blue, Applewood Smoked Bacon, Dijon Vinaigrette

#### NOLA SALAD

Baby Lettuces, Candied Pecans, Tomato, Red Onion, Sweet Potato Chips, Chevre, Vinaigrette

#### SMOKEY CAESAR SALAD

Romaine, Piave, Old Bay Croutons, House Made Smokey Caesar Dressing

#### GUMBO YAYA

Chicken, Okra, Andouille, File, Rice

#### FRENCH ONION SOUP

Veal Broth, Baguette Crouton, Gruyere

#### SEAFOOD BISQUE

Crème Fraiche, Trinity

All parties subject to 7% sales tax and 2% administrative fee



## **MAIN COURSE**

(Choose two)

### **GRILLED FILET MIGNON**

Whipped Potatoes, Grilled Asparagus, Oven-Roasted Carrots, Black Garlic Demi-Glace

### **CRAB STUFFED SALMON**

Rice Pilaf, Asparagus, Dill Beurre Blanc

### **JERK-GRILLED SEASONAL WHITE FISH**

Sweet Potato Hash, Grilled Asparagus, Red Pepper Coulis

### **ROAST PORK TENDERLOIN**

Cinnamon Grilled Pineapple, Ginger Rum Glaze, Sweet Potato Mash

### **STUFFED PORTABELLO**

Farro, Sauteed Spinach, Wild Rice Pilaf

### **FILET MIGNON AND CRABCAKE**

Whipped Potato, Seasonal Greens

### **ROAST CHICKEN & RISOTTO**

Balsamic Fig Glaze, Wild Mushroom Risotto, Seasonal Greens

## **DESSERT**

(Choose one)

### **DECONSTRUCTED BANANA SPLIT**

Vanilla Bean, Banana and Chocolate Mousse, Peanut Tuile, Chocolate Sauce, Pineapple Chutney, Whipped Cream, Cherry

### **TROPICAL PANA COTTA**

Mango Pana Cotta, Strawberry Gelee, Mango-Pineapple Salsa, Coconut Hippenmasse

### **ALMOND TORTE**

Raspberry Filling, Candied Almonds, White Chocolate Shavings

All parties subject to 7% sales tax and 2% administrative fee



**PEACH BELLINI FREE FORM CRÈME BRULEE**

White Peach Crème Brulee, Champagne Whipped Cream, Peach Bellini French Macaron, Mixed Berry Sauce

**TRIPLE CHOCOLATE MOUSSE CAKE**

Chocolate Cake, White Chocolate Mousse, Milk Chocolate Mousse, Chocolate Sauce, Bubble Sugar, Chocolate Cigarette

## *Buffet Dining*

Our sumptuous buffets include two entrées, two starters, two accompaniments and dessert station

*Without Hors D'oeuvres*

*\$55 per person*

*With Hors D'oeuvres*

*\$65 per person*

*Optional Third Entrée*

*\$10 per person*

### **HORS D'OEUVRES**

(Choose Three)

- Salmon Rillettes, Sea Salt Crostini, Dill Crème Fraiche
- Mango Shrimp Ceviche Spoons
- Ahi Tartare, Sushi Rice, White Truffle Wasabi Mayo, Crispy Fried Capers
- Bourguignon Pot Roast Bruschetta, Boursin, Toasted Baguette
- Roasted Tomato & Mozzarella Bruschetta
- Mushroom Duxelle & Gorgonzola Tartlets

### **STARTERS**

(Choose Two)

**GUMBO YAYA**

Chicken, Okra, Andouille, File, Rice

All parties subject to 7% sales tax and 2% administrative fee



**SEAFOOD BISQUE**

Crème Fraiche, Trinity

**SONOMA SALAD**

Mesclun & Romaine, Asian Pear, Point Reyes Blue, Applewood Smoked Bacon, Dijon Vinaigrette

**NOLA SALAD**

Baby Lettuces, Candied Pecans, Tomato, Red Onion, Sweet Potato Chips, Chevre, Vinaigrette

**SMOKEY CAESAR SALAD**

Romaine, Piave, Old Bay Croutons, House Made Smokey Caesar Dressing

**ACCOMPANIMENTS**

(Choose Two)

**SEASONAL VEGETABLE MEDLEY**

Garlic Roasted Carrots, Broccoli, Grilled Asparagus, Haricot Verts and Other Seasonal Selections

**ROASTED REDSKIN POTATOES**

Garlic, Butter, Fines Herbs

**WILD RICE PILAF**

Grilled Pineapple, Roasted Peppers

**PASTA PRIMAVERA**

Orzo, Oil and Garlic, Red Peppers, Spinach, Mushrooms, Sweet Onions

**MAIN COURSE**

(Choose Two)

**GRILLED FILET MIGNON**

Black Garlic Demi-Glace, Roasted Portobello

**CRAB STUFFED SALMON**

Dill Beurre Blanc

**JERK SPICED SEASONAL WHITE FISH**

Shrimp & Mango Ceviche

All parties subject to 7% sales tax and 2% administrative fee



**ROASTED CHICKEN**

Balsamic Fig Glaze, Wilted Spinach

**JAMAICAN PORK TENDERLOIN**

Cinnamon Grilled Pineapple, Aged Rum Ginger Glaze

**CHICKEN AND SEAFOOD JUMBALAYA**

Shrimp, Scallop, Andouille, Rice, Sauce Creole

**BASIL CRABCAKE**

House Remoulade

**DESSERT STATION**

(Choose 4)

- Strawberry Tuxedos (Seasonal)
- Mini Seasonal Fruit Tart
- Chocolate Cake with Fudge Icing
- Assorted Truffles
- Cherry Cheesecake
- Flourless Chocolate Cake
- Pot de Crème