PASSED HORS D’OEUVRES

- Parmesan Profiteroles with Herbed Goat Cheese
- Cones with Avocado Mousse, Red Radish & Pickled Cucumber
- Miniature Spicy Tuna Tacos
- Salmon Tartare Cones with Crème Fraîche & Caviar
- Tomato Tart with Black Olives, Goat Cheese & Basil
- Petite Maryland Crab Cake with Rémoulade Sauce
- Moroccan Lamb with Cucumber Raita & Feta on a Papadam Crisp
- Beef Wellington Bites with Béarnaise

RAW BAR

- Clams & Oysters
- Boiled Shrimp, Natural & Cajun Style
- Crab Claws
- Tuna Tartare & Salmon Tartare
- Fluke Ceviche & Shrimp Ceviche
- Complemented by Spicy Cocktail Sauce, Mignonette, Lemon & Traditional Accoutrement

LITTLE BURGERS STATION

- Offerings
  - Hamburgers & Lamb Burgers
- Cheeses
  - American, Sharp Cheddar, Blue Cheese & Truffled Gruyère
- Breads
  - Slider Buns & Salted Pretzel Buns
- Accompanied by
  - Dill Chips, Bread & Butter Pickles, Sliced Bermuda & Grilled Onions, Butter Lettuce, Baby Arugula or Iceberg Lettuce, Juicy Red & Fried Green Tomatoes, Applewood Smoked Bacon & Crispy Pancetta Rounds, 1000 Island, Ketchup, Mustard, Mayo & Tzatziki

CLASSIC BEEF WELLINGTON STATION

- Angus Beef Tenderloin with Wild Mushroom Duxelle & Foie Gras
- Wrapped in Puff Pastry
- Accompanied by
  - Black Truffle Sauce
  - Wild Mushroom Fricassée
  - Romaine Heart & Truffle Cream Vinaigrette
APPETIZER

Red & Yellow Endive, Treviso & Arugula Salad
Citrus Fruits, Toasted Pecans, Warm Goat Cheese Crostini
Maple Sherry Vinaigrette

ENTREES

Pan Seared Branzino
Rosemary Crushed Potatoes, Slow Roasted Shallots
Asparagus, Raisin & Caper Vinaigrette

–OR–

1934 Rainbow Room Filet Mignon “Maréchale”
Fondant Potato, Spring Vegetables
Braised Short Rib & Red Wine Jus

DESSERT

Petit Fours
Baked Alaska
Vanilla Bean & Pistachio Ice Cream with Raspberry Sorbet
Vanilla Sponge Cake & Toasted Meringue