

TWO E BAR/LOUNGE EVENT MENU

Light Reception

Reception Canapés for 1 hour (selection of 6):
with selection desserts (selection of 4)

Reception Canapés for 1 hour (selection of 8 including 4 premium)
with selection desserts (selection of 4)

Reception for 1 hour (selection of 8 including 4 premium / SP)
with selection desserts (selection of 4)

Canapés by dozen – Regular selection
Canapés by dozen – Premium selection
Small Plates by dozen

Pierre Hors d'oeuvres / Canapés Menu

COLD

- Watermelon Cube with Goat Cheese & Extra Virgin Olive Oil
- Ficelle Crostini with Tapenade, Sun-dried Tomato & Feta Cheese
- Braised Eggplant & Beluga lentils with Greek yogurt
- Miniature Tomato & Mozzarella with Balsamic reduction
- Beets & Burrata Spoons with Chive oil
- Assorted Vegetarian Maki rolls with light soy
- East Coast Oysters with Sauce Mignonette
- California Roll with Wasabi & soy Dipping Sauce
- Red Snapper Ceviche spoons with yuzu vinaigrette
- Tuna Tartare and Avocado Cream Spoons
- Smoked Salmon Dill mousseline on Endive cups
- Catskills Smoked Salmon Canapé with Dill Crème Fraiche
- Shrimp Martinis with old bay mayo
- Prosciutto with Melon, fresh cracked pepper
- Bresaola & Asparagus with extra virgin olive oil
- Miniature BLT Sandwiches

PREMIUM COLD

- Avocado & Asparagus Toast
- Eggs on Eggs – Caviar on savory egg custard
- Oysters & Caviar with Cucumber Mignonette
- Paddlefish Caviar on Blinis
- Salmon Tartare in a Savory Cone
- Niçoise Tuna Tartare with Dijon Dressing
- Salmon Gravlax Rosettes on Pumpernickel Bread with Salmon Roe
- Jumbo Shrimp Cocktail
- Crab Louis salad in Cherry Tomatoes
- Miniature Lobster Roll with Old Bay Mayo
- Foie Gras Terrine & Port Jelly
- Duck confit and Orange salad spoons with Fig Chutney
- Angus Beef Tartare on Sour dough bread, Truffle oil

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HOT / WARM

- Miniature Vegetable Samosas, Mint Chutney
- Mini Pizzette with Basil oil
- Parmesan Crusted Gougiers with Romesco dip
- Miniature Grilled Cheese (Grafton 4yrs)
- Paneer Cheese Kathi rolls with Mint Chutney
- Miniature Potato Pancakes with Apple Sauce
- Mushroom Bisque Tasting Cups
- Butternut Squash Soup Tasting Cups
- Dim Sum (vegetable, pork, beef or shrimp) with Soy Ginger Sauce
- Chicken Satay with Spicy Peanut Sauce
- Chicken Sliders with arugula pesto & red pepper sauce
- Tandoori Chicken Satay, Mint chutney
- Miniature Chicken tikka Kathi rolls with Mint chutney
- Cocktail Franks in Blankets, Dijon mustard
- Beef Satay with Shitake Mushrooms, Sweet chili glaze
- Miniature Beef Sliders with watercress, onion remoulade
- Beef Negima with Teriyaki Sauce
- Beef filled Empanadas
- Homemade Meatballs & Tomato Sauce

PREMIUM HOT / WARM

- Miniature Grilled Cheese (Grafton 4yrs) & Creamy Tomato Soup shots
- Asparagus & Brie with Truffle peelings & Truffle Oil
- Mission Fig & Gruyere Gratin
- Baked East Coast Oysters with kale, lemon & chili
- Coconut Shrimp with Piquant Sauce
- Miniature Maryland Crab Cakes with Remoulade
- Rock shrimp Tempura, Creamy spicy Dressing
- Tuna Nori Roll Tempura with teriyaki sauce
- Black Peppercorn Tenderloin of Beef on Crouton
- Roasted Baby Lamb Chop with Fresh Rosemary, Mint Jelly
- Veal Bitok & Mushroom gravy
- Duck Confit Samosas with Date chutney

PASSED DESSERTS

- Warm Crispy Chocolate Cakes
- Assorted Mini Crème Brulee
- Cheesecake lollipops
- Assorted Winter Fruit Financiers
- Mini Ice Cream Sundaes

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PLATTERS

Small OR Individual:

serves 1-3 guests

Medium:

serves 6-8 guests

Large:

serves 10-12 guests

- Upstate Farms Vegetable Crudités with Ranch Dressing & Spicy Hummus
- Mezze Platter- Hummus, Babaganoush & Tzatziki with Pita points, Marinated Olives & Feta
- Selection of Artisanal Cheeses with accompaniments
- Catskills Smoked Salmon with Sour Cream, Classic Condiments
- Sushi & Sashimi-Assortment of Maki, Nigiri & Sashimi with wasabi, pickled ginger & soy
- Charcuterie Platter with Olives, Radishes, Dijon mustard
- Seasonal Fresh Fruits & Berries
- Sweet Finale- Pastry Chef's Selection of Petite Fours & Miniature Desserts
- Cookies- Chocolate Chip, Oatmeal & Peanut Butter

SMALL PLATES SELECTION

- Vegetable pot stickers with Parsnip ginger puree and soy dressing
- Lime & Chili Glazed Baby Carrots, Braised Swiss Chard
- Mediterranean Vegetable Tian with Smoked tomato sauce
- Roasted Fennel on braised kale, spiced pepper and tomato coulis
- Butternut squash Raviolis with sage and brown butter
- Burrata with Heirloom tomatoes, Basil Drizzle
- Roasted root vegetables with Feta
- Potato gnocchi with wild mushrooms and thyme
- Kale Caesar salad with sherry anchovy dressing and parmesan cracknel
- Wild mushrooms with Spicy Leeks puree
- Grilled Alaskan Salmon with dill and sorrel sauce and frisée salad
- Chermoula Grilled Salmon on Red quinoa salad
- Seared Tuna Niçoise with Quail Eggs
- Smoked Salmon & potato salad, lemon crème fraiche & fresh fennel
- Coronation Chicken with Green Apple and Radishes
- Miniature Chicken Parmesan with tomato compote
- Chicken Tikka with Pineapple Chaat and Mint Chutney
- Duck confit & Watermelon salad with Pomegranate & Orange dressing
- Hudson Valley Foie Gras Terrine with quince compote, blueberries & pink salt
- Guava Short Ribs on soft polenta, red vein sorrel
- Grilled New Zealand lamb chops with pea puree, red pepper compote
- Red Snapper Ceviche with Red Onions, Grapefruit & Pomegranate, Avocado Aioli & Anise Mix
- Grilled octopus with kale & apple salad, red pepper sauce
- Geisha Chicken Salad