

POTOMAC COCKTAIL STATION

ALL-AMERICAN CHEESE BOARD

Selection of Artisan Cheeses from Vermont, Wisconsin, Virginia, New York & Pennsylvania Surrounded by Grapes, Dried Fruits, Nuts & Chef's Autumn Compote; Baskets of Hearth-Baked Breads, Grissini & Crackers

MAKE YOUR OWN SURF & TURF (BLACK ANGUS STEAK)

Our Citron-Pepper Marinated Angus Flank Steak Sliced Bright Red-Pink and Presented with our 2 Sauces: Sweet & Sour Onion Compote & Black Olive-Roasted Tomato Relish; Salmon Cakes Sautéed in Butter on Site; Lemon-Dill Yogurt Sauce

GREEN & WHITE VEGETABLE CRUDITES

Zucchini, Broccoli, Cucumber, Cauliflower Florets, Sweet Potato Fingers, Jicama, Winter Carrots; Four Autumn Herbs Dipping Sauce

INDIVIDUAL RAMEQUINS OF MAC & CHEESE

Vermont Cheddar & Double Cream with Orechiette Pasta & Light Bechamel Baked to a Perfect Golden Brown Crust; Crisp Bacon Wafer to the Side

SUGGESTED BEVERAGES

Soft Drinks, Water, Bar Fruit & Ice; Power Martinis, Old Dominion Lager, Virginia Chardonnay

TUSCAN COCKTAIL STATION

FROMAGGI DI FIRENZE

Pecorino, Gorgonzola & Goat Cheese Drizzled with Honey, Olive Oil & Toasted Nuts; Surrounded by Grapes, Dried Fruits & Chef Tatiana's Seasonal Compote; Baskets of Focaccia, Baked Flat Breads & Crackers

3 OLIVES & 3 OILS

Jumbo Purple, Pitted Kalamata & Green Picholine Olives; Unfiltered Organic Olive Oil, Tuscan Cold-Pressed Virgin Olive Oil & Saffron-Roasted Garlic Signature Olive Oil; Baskets of Crusty Baguettes & Ciabatta Bread

CARAMELIZED ONION SQUARES

Local Onions Sauteed with Winter Herbs & Fennel Seeds; Baked with a Sprinkle of Parmesan; Cut into Small Bites

BEEF TENDERLOIN BRUSCHETTA

Sliced Rare Beef with Scallion Coulis on Herb-Toasted Bread; Manchego Cheese Shavings; Drizzles of Grape Seed Oil

MEDITERRANEAN SCAMPI

Lemon & Oregano Poached Shrimp; Olive Tapenade

ANTIPASTO

Marinated Mozzarella, Pecorino, Bel Paese & other Italian Cheeses; Garlic Sausage, Hand-Carved Sopressata Ham & Cubed Pepperoni; Sun-Dried Tomato, Basil & Olive Pestos; Bowls of Marinated Artichokes, Olives, Eggplant, Mushrooms, Green Beans; Onions Drizzled with Balsamic Syrup; Presented with Baskets of Italian Breads & Focaccia

SUGGESTED BEVERAGES:

Soft Drinks, Water, Bar Fruit & Ice; Pinot Grigio, Peroni & Moretti Beers; San Pellegrino & Cool Red Barbaresco

MEDITERRANEAN COCKTAIL STATION

WINTER MEZE (OR SUMMER)

Roasted Eggplant Baba Ghannouj & Chick Pea Hummus Drizzled with Cold-Pressed Olive Oil and Fresh Herbs; Presented with 3 Olive Assortment; Hand-Carved Feta with Crisp Cucumber & Bell Pepper Dippers; Spiced, Toasted Pita Chips & Za'atar-Sprinkled Lavash Crisps

GORGONZOLA PIZZETTA

Bite-Size Pizza topped with Gorgonzola, Cherry Tomatoes & Fresh Herbs

3 OLIVES & 3 OILS

Jumbo Purple, Pitted Kalamata & Green Picholine Olives; Unfiltered Organic Olive Oil, Tuscan Cold-Pressed Virgin Olive Oil & Saffron-Roasted Garlic Signature Olive Oil; Baskets of Crusty Baguettes & Ciabatta Bread

SPECIALTY BAKERS

Organic Spinach, Artichoke & Shallot, Fresh Thyme & Wisconsin Gruyere Served Piping Hot in an Oval Baker with Flat Breads & Toasted Baguette Rounds; Fresh Lump Crabmeat (Optional)

SWEET ONION TORTILLAS

Served in Small Squares; Cool-Spicy Cilantro Pesto

SUPPLI AL TELEFONO

Saffron Risotto Marbles Stuffed with Fresh Mozzarella Cheese Served with a Dusting of Parma & Side of Spiced Marinara Sauce

SUGGESTED BEVERAGES

Soft Drinks, Water, Bar Fruit & Ice; Sparkling Sangria, Kronenbourg, Eau de Jouvence Water & Spanish Rioja; Red & White Wines

SUSHI & GREENS TABLE (WITH A SUSHI CHEF)

SUSHI & SASHIMI SELECTION

Assorted Rolls to Include: California, Cucumber, Enoki, Crabmeat & Asparagus; Sashimi Selection: Fresh Salmon, Eel, Tuna, Shrimp & Smoked Salmon; Vietnamese Garden Rolls Filled with Vegetables or Shrimp

FRESH TUNA, SALMON, SHRIMP, EEL, ROCKFISH & MARKET-AVAILABLE FISH & SHELLFISH

Hand-Cut & Presented with Wasabi & Soy Sauce

PEANUT DIPPING SAUCE, SRIRACHA & HOT PEPPERS

STICKY RICE

SOBA NOODLES SALAD

PICKLED GINGER & WASABI

PETITE CUPS OF SAKE (AT SUSHI STATION)

GREEN & WHITE VEGETABLE CRUDITÉS

Zucchini, Broccoli, Cucumber, Cauliflower Florets, Sweet Potato Fingers, Jicama, Winter Carrots; Four Season Herbs Dipping Sauce; Baskets of Crisp, Green Edamame; Coarse Salt