

**The Muse Hotel**

# Reception

## COLD HORS D'OEUVRES

- **Smoked Chicken**  
mini toast, red onion jam
- **Dates**  
goat cheese, saba prosciutto
- **Smoked Duck**  
figs, balsamic reduction
- **Mini Caprese Skewers**
- **Lump Crab Salad**  
avocado mousse, parsnip chip
- **Seared Tuna Skewers**  
ginger soy glaze
- **Smoked Salmon**  
potato blinis, crème fraiche
- **Shrimp Skewers**  
sir Kensington's cocktail sauce
- **Scallop Ceviche**  
lime, pickled melon, sweet potato
- **Tuna Tartar**  
plantain chip, scallion, soy glaze
- **“RAW” Vegetable Spring Rolls**  
tofu, yuzu wasabi dressing

	1- Hour	Each Additional Hour
3 Hot & 3 Cold	\$46pp	\$17pp
4 Hot & 4 Cold	\$54pp	\$19pp
5 Hot & 5 Cold	\$62pp	\$23pp

## HOT HORS D'OEUVRES

- **NIOS Lollipop Wings**  
honey, jerk, lime
- **Thai Shrimp Tempura**  
peanut chili sauce
- **Baby Lamb Chops**  
mint chutney (\$2.00 extra)
- **Crab Cakes**  
apple relish, garlic aioli
- **Lobster Tartlets**
- **Sesame Skewered chicken**  
peanut soy sauce
- **Hot Dogs en Croute**  
honey mustard sauce
- **Mini Beef Empanadas**  
tomato salsa
- **Vietnamese Spring Rolls**  
chile lime sauce
- **Grilled Sirloin Skewers**  
chimicurie sauce
- **Wild Mushroom Tart**  
parmesan, mascarpone
- **Goat Cheese & Olive Tart**
- **Fig & Brie Puffs**  
saba glaze

All food and beverage charges shall be subject to applicable taxes at the current rate of 8.875%, an administrative fee of 3% and gratuity at 20%, which shall be automatically added. Please note that the administrative fee does not represent a tip or gratuity for wait staff employees, bartenders, or other service employees and that all or some portion of the administrative fee and gratuities may be taxable under applicable law.

Minimum of 10 guests is required for all meals. Buffets are based on a maximum of 2 hours. Please advise catering of any food allergies prior to event.

## STATIONED APPETIZERS

- **Assortment of Crudités**  
*saffron aioli, green goddess*  
**\$16 Per Person**
- **Selection of Artisanal Cheeses**  
*red grapes, assorted jams, crackers, sliced baguette*  
**\$25 Per Person**
- **Charcuterie Table**  
*prosciutto, country pork terrine, sopressata, mortadella, chorizo, gherkins, mustard.*  
**\$29 Per Person**
- **Cheese & Charcuterie Displays**  
**\$39 Per Person**
- **Hummus Display**  
*plain and roasted garlic hummus, pita points*  
**\$16 Per Person**
- **Sliders**  
*kobe beef, red pepper ketchup, tomato, gherkin*  
**\$25 Per Person**
- **Lobster Slider**  
*yuzu aioli, bib lettuce, avocado*  
**\$30 Per Person**
- **Fruit Display**  
*assortment of seasonal sliced fruit & berries*  
**\$22 Per Person**

## STATIONED APPETIZERS

### MEDITERRANEAN \$24 per person\*

- **Spicy Tunisian olives**
- **Tarmosalata**
- **Hummus**
- **Tzatziki**
- **Sliced Mozzarella**
- **Grilled Artichoke**
- **Eggplant**
- **Zucchini**
- **White & whole wheat toasted pita**

### PASTA \$30 per person

(Choice of two)

- **Garganelli**
- **Fetucinni**
- **Gnocchi**
- **Whole Wheat Penne**
- *House marinara or herb pesto, parmesan*

### PEKING DUCK TABLE \$30 per person\*

- **Sliced boneless Peking Duck**
- **Ginger-Hoisin Sause**
- **Griddled Scallion Pancake**
- **Sriracha**

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## STATIONED APPETIZERS

### TAPAS \$40 per person

- Seafood paella
- Chili rubbed beef kebab with cherry tomatoes
- Peppers and mushrooms
- Tostones with garlic lime sauce
- Ceviche Spoons

### DESSERT BAR \$45 per person

- Mini assorted Artisanal desserts
- Chocolate covered strawberries
- Mini gourmet cupcakes
- Chocolate spoons

### BEEF CARVING BOARD \$35 per person\*

- Sliced Roast Beef
- Horseradish Sauce
- Au Jus
- Rolls

### LAMB CARVING STATION \$34 per person\*

- Boneless herb marinated leg of lamb
- Red Wine and Rosemary Jus
- Rolls

### TURKEY CARVING STATION \$30 per person\*

- Butter basted turkey breast
- Home style gravy and cranberry aioli
- Rolls

\*Chef Fee of \$200 required

## STATIONED APPETIZERS

### DIM SUM \$38 per person

- Vegetable Stir Fry
- Chinese pork and vegetable dumpling
- Soy ginger dipping sauce
- Spring rolls
- Asian slaw
- Mini take out boxes and chop sticks

### GARDEN GREEN \$20 per person

- Caesar salad  
*parmesan, croutons*
- Organic greens  
*cherry tomatoes, sliced cucumber*
- Candied pecans, aged cheddar
- Cheese, balsamic vinaigrette, lemon vinaigrette
- Garden vegetable crudité
- Seasonal fresh vegetables
- Red pepper aioli ranch dip

### SOUP TABLE \$25 per person

- Lobster bisque, parmesan croutons
- Tomatoe bisque
- Minestrone
- Grilled cheese triangles
- Smoked mozzarella
- Fontina chipotle, ketchup

### ANITPASTO \$25 per person

- Prosciutto, country pork terrine,
- Sopressata, mortadella,
- Chorizo, Cornichons
- Roasted peppers,
- Dijon mustard, horseradish

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