

# HOTEL GIRAFFE

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## RECEPTION STYLE DINNER

### ♥Endless Love♥

Pricing Includes A Selection Of (6) Hand Passed Hors D'oeuvres, Provence Display Station, (1) Carving Station, (1) Salad, (2) Entrees, (1) Pasta, Basic Wedding Cake, And Premium Open Bar For Three Hours

### COLD HORS D'OEUVRES

SCOTCH SMOKED SALMON  
On Brioche with lemon Cream and Capers

SPICY TUNA ROLL  
Wasabi Cream and Fresh Ginger

AVOCADO & SHRIMP"  
Lemon Marinade

FOCCACIA  
With Prosciutto and Parmesan

GRILLED ASPARAGUS WRAPPED  
In Prosciutto and Capers

FRESH CRAB & AVOCADO SALAD  
Bouche with Lime Zest

SALMON GRAVLAX  
Dill Crème Fraiche

NEW POTATOES  
With Smoke Trout Mousse & Caviar

### HOT HORS D'OEUVRES

CHICKEN POT STICKERS  
Soy & Ginger Dipping Sauce

TERIYAKI BEEF STATE  
Sesame

MARINATED FLANK STEAK  
Classic Béarnaise Sauce

ROASTED CHICKEN STRIPS  
Almond Pesto Sauce

SLOW ROASTED PULLED PORK  
Creamy Cole Slaw on a Mini Roll

CRAB CAKES  
Rémoulade Sauce

GLAZED SKEWERED SHRIMP  
Mango Chutney

MINI TACO  
With Shredded Jerk Chicken Jack Cheese and Avocado  
Cream

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## VEGETARIAN HORS D'OEUVRES

VEGETARIAN POT STICKERS  
Soy & Ginger Dipping Sauce

BEGGARS PURSE  
Wild Mushrooms & Manchego Cheese

GRILLED VEGETABLES  
Chevre Roulade

ARTICHOKE FRITTER  
Saffron Cream

TARTINE OF BRIE  
Roasted Tomato

BRUSCHETTA WITH MOZARELLA  
Black Olive Tapenade

## PROVENCE TABLE

Selection Of Imported And Domestic Cheeses  
Assorted Imported Crackers, Bateaus & Crisps  
Garnished With Fresh Berries, Nuts

## SALADS

Select One

Wild Rice Salad With Toasted Almonds And Sliced Mango  
Topped With Fresh Chives

Grilled Vegetable Salad Of Eggplant, Zucchini, Red Peppers  
Bliss Potatoes With A Side Of Basil Pesto

Endive Salad And Watercress With Crumble Blue Cheese, Red Grapes  
And Toasted Walnuts

Penne Pasta Salad With Grilled Artichoke, Green Beans,  
Plum Tomatoes And Fresh Mozzarella In A Basil Pesto Sauce

Garden Green Bean Salad With Marinated Artichokes  
Roasted Red Peppers Topped With Toasted Almond In White Wine Vinaigrette

Alabama Purple Cole Slaw With Raisins And Chopped Walnuts  
Combine With Creamy Mayonnaise

Red Bliss Potato Salad  
Homemade Mayonnaise And Fresh Dill

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## ENTREES

Select Two

Grilled Salmon

With a Creamy Mustard and Lentil Sauce

Crispy Duck

Oven Browned Juicy Breast Of Duck In A Port Wine Sauce  
Over A Hash Of Fresh Corn, Spinach, And Caramelized Potatoes

Coq Au Vin

Slow Cooked Marinated Chicken With Pearl Onions,  
Mushrooms Served With Mashed Potatoes

Roasted Wild Striped Sea Bass, Provencal Vegetable Gratin,  
Fresh Basil Pesto Sauce

Roasted Chicken With Grill Marks On A Bed Of Grilled Vegetables  
Basil Pesto Sauce

Beef Bourguignon

With Mushrooms and Pearl Onions in a Cote du Rhone Sauce

## Carving Station

Select One

Filet Mignon Tenderloin Carving Station  
With Port Wine Sauce

Free Range Turkey Carving Station  
With Crispy Sage, Black Pepper Sauce And Gravy

Cedar Plank Smoked Salmon  
With Saffron Sauce

Herb Rubbed Lion of Pork  
With a Rosemary Au Jus Accented with a Peach and Cherry Chutney

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## PASTA:

Select one

Penne With Fresh Basil Leaves, Sun-Dried Tomatoes, Olives & Toasted Pine Nuts Tossed With Virgin Olive Oil, Roasted Garlic And Balsamic Vinegar Reduction

Penne Al Vodka With Roasted Tomatoes And Baby Peas  
In A Rich Champagne Sauce With A Touch Of Tomato

Penne Pasta Tossed With Sage, Porcini Mushrooms, Pecorino Romano, Ricotta & Virgin Olive Oil And A Delicate Fresh Tomato Concassée, Garnished With Radicchio

Penne Pasta with a Champagne Cream Sauce  
With Chicken and Baby Peas

## ACCOMPANIMENTS

Local Baby Vegetables

Assorted Rolls & Butter

## WEDDING CAKE

Basic 3 Tier Design

**\*\*Custom Decorations Are Subject To Additional Charge\*\***

*(May be substituted for cupcakes)*

All Menu Selections Subject To 20% Service Charge And Applicable Sales Tax.  
Minimum Of 40 Guests For All Buffet Dinners. If Under Minimum Guarantee A \$5.00 Per Guest Surcharge Applies.