

HOTEL GIRAFFE

RECEPTION STYLE DINNER

♥Unforgettable♥

Pricing Includes (4) Hand Passed Hors D'oeuvres, (1) Salad, (2) Entrees, (1) Pasta, Wedding Cake, and Deluxe Open Bar for 3 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

CALIFORNIA ROLL
With Ginger

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 BEFF 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
Rémoûlade Sauce

GLAZED SKEWERED SHRIMP
Mango Chutney

SMOKE TROUT HUSH PUPPY
Cucumber Tarragon Cream

HOTEL GIRAFFE

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

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

HOTEL GIRAFFE

ENTREES

Select Two

Grilled Salmon With Cream Spinach
& White Truffle Sauce

Crispy Duck

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

New York Steak

Grilled Ny Sirloin Strip With A Creamy Pepper Corn Sauce
Truffled Mashed Potatoes And Seasonal Vegetables

Filet Of Beef With Pommes Gaufrettes & Sauce Bordelaise
Accented With Spring Vegetables

Grilled Tuna, New Potatoes, Tomatoes, Hard Boiled Eggs
Haricot Verts, French Anchovies And Nicoise Olives

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

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

ACCOMPANIMENTS

Local Baby Vegetables

Assorted Rolls & Butter

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

Tuxedo Bow-Tie Pasta With Peppered Chicken, Spicy Sausage
& Sweet Roasted Red Pepper Puree

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 Concasse, Garnished With Radicchio

HOTEL GIRAFFE

WEDDING CAKE

Basic 3 Tier Design

****Custom Decorations Are Subject To Additional Charge****
(may be substituted for cupcakes)

DELUXE BAR

Ketel One Vodka

Tanqueray Gin

Johnny Walkers Red

Seagram's VO

Malibu Rum

Jack Daniels

Red & White Wine, Sparkling Wine

Imported & Domestic Beer

Assorted Soft Drinks, Juices, and Bottled Water

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.