

# BE MESMERIZED

12 31 09

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## Exclusive Menu Presented by Classé Catering

### PASSED HORS D'OEUVRES (8 to 10:30pm)

Seared Scallop on an Apple Crisp with Fennel Relish

Bacon Wrapped Shrimp with Horseradish Cream

Spiced Lamb Chops with Fig Tapenade

Homemade Crab Cakes with Cajun Remoulade

Sesame Chicken on Crispy Wonton

Mushroom Bruschetta with Truffle Essence

Duck Breast on Potato Pancake with Red Onion Marmalade

### GOURMET FOOD STATIONS (8 TO 10:30PM)

#### BLINI

Sweet Potato, Rock Shrimp, Sweet Corn Coulis

Duck with Scallion and Peking Sauce

Caviar, Crème Friache, Dill

#### MINI COMFORTS

"Osso Bucco", Risotto Croquette, Jus Lie

"Chicken and Dumplings" with seared Gnocchi, Foie Gras Nage

"Pork chops" with Red Cabbage and Spiced Apple Glaze

(More on following page!)

SEAFOOD

Poached Lobster with Truffle Potato Puree, Shellfish Froth  
Diver Scallop with Ginger Wasabi Aioli, Crispy Lotus  
Black Bass, Eggplant Coconata, Honey-Balsamic

BENTO BOX

Ahi tuna, with miso  
Pork dumpling with spicy mustard  
Cold soba noodles, smooth peanut sauce  
Crab Rangoon, sweet chili sauce

DESSERTS (10 TO 11PM)

Passed Miniature Gelato Cones & Dessert Shots!

BREAKFAST BISCUIT BAR (12:30AM TO 1:30AM)

Assorted Toppings  
Hash browns

TOP-SHELF OPEN BAR (8PM TO 1AM)

Mixed Drinks, Specialty Cocktails, Champagne-Cocktails, Beer, Wine, Soft Drinks