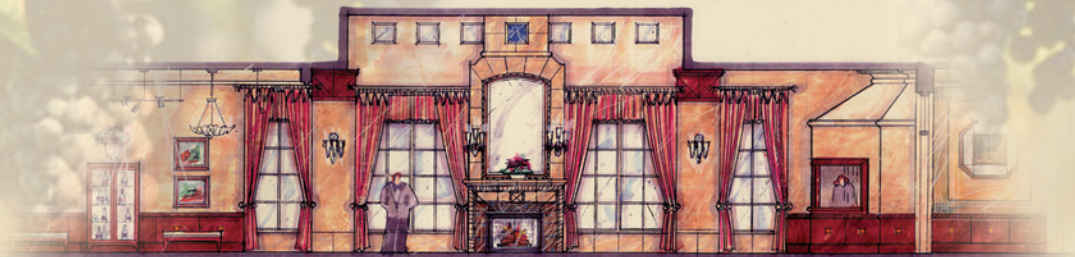


# THE RESERVE



*Your Exclusive Destination For Special Events*

## CHEF'S ARTISTRY

### PLATTERS

#### **Cheese Platter 5**

Imported and Domestic Cheese with Berries,  
Grapes, Breads and Crackers

#### **Crudités Platter 4**

Seasonal Vegetables Served with Bleu Cheese  
and Assorted Dips

#### **Grilled and Roasted Vegetable Platter 5**

Assorted Balsamic Marinated Vegetables  
with Parmesan

#### **Mediterranean Platter 6**

Hummus, Tabbouleh, Pita and Cucumber Salad

#### **Seasonal Fruit Platter 5**

Assortment of the Best Fruits of the Season

#### **Sushi Roll Platter 5**

Variety of Spicy Tuna, California and Asparagus Rolls  
Served with Soy Sauce, Wasabi and Pickled Ginger

#### **Baked Brie Cheese 150 (serves 50 guests)**

Double Brie in Puff Pastry and Stuffed  
with Port Soaked Dried Fruits and Nuts

#### **Fisherman's Platter 8**

House Smoked Salmon, Gravlox, and  
Smoked Scallops with Capers,  
Red Onion, Lemon Aioli and Crackers

#### **Charcuterie Platter 9**

Terrines, Sausages and Sliced Cured Meat Served with  
Gherkins, Chutney and Pickled Vegetables

#### **Chilled Seafood**

*We'll get in the freshest seafood available from Today's  
Market Place therefore talk with us for the latest pricing.*

Poached Jumbo Gulf Shrimp

East and West Coast Oysters

Crab Claws and Legs

Maine or Australian Lobster Tails

True Caviar from the Black Sea

Fish Roe from around the Globe

### CARVING STATIONS

*All Stations Include Breads, Sauces and Appropriate  
Accompaniments. There is a \$100 Chef's Carving Fee per  
100 guests. Stations will operate for an hour and a half.*

#### **Roasted Beef Tenderloin 18**

Garlic Mashed Potato, Natural Jus

#### **Smoked Berkshire Pork Loin 10**

Wild Rice Pilaf, Dijon Sauce

#### **Roast Whole Tom Turkey 8**

Orange Cranberry Relish,  
Goat Cheese Stuffing

#### **Grilled New Zealand Lamb Rack 5 (Per Chop)**

Rosemary Cous Cous, Natural Jus

#### **Flank Steak 11**

Olive Oil Roasted Potato, Wild Mushroom Sauce

#### **Slow Roasted Prime Rib of Beef 15**

Mashed Potato, Horseradish Crème Fraîche

#### **Honey Butter Glazed Ham 8**

Cheddar Biscuits, Roasted Sweet Potato

#### **Lemongrass Seared Yellowfin Tuna Loin 13**

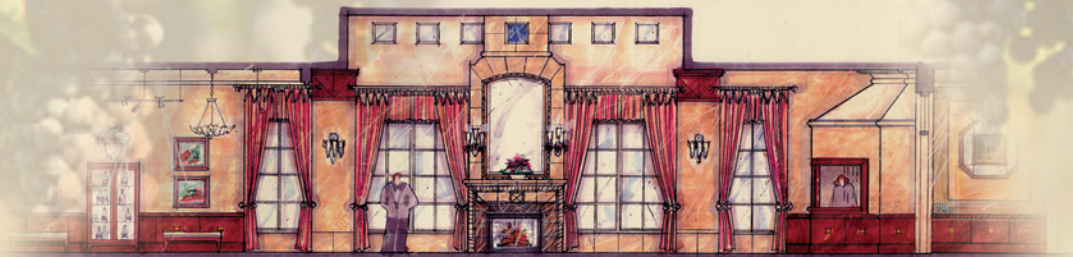
Seaweed Salad, Ponzu

*All Stations must be ordered for your guaranteed guest count.*

*All food and beverage is subject to six percent sales tax and twenty percent service charge.*

*Prices subject to change.*

# THE RESERVE



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## CHEF'S ARTISTRY (CONTINUED)

### STATION DISPLAYS

#### **Salad Station 8**

The Reserve Salad, Caesar-Classic Style with Garlic Croutons, Beef Steak Tomato and Mozzarella with Aged Balsamic and Basil, Chef's Choice Seasonal Salad

#### **Pasta Station 11**

Penne and Farfalle Pasta; Fresh Vegetables, Tomato and Alfredo Sauces, Served with Toasted Garlic Baguettes  
Add Cheese Tortellini, Chicken and Shrimp 3

#### **Asian Wok Station 13**

Stir-Fry Vegetables, Hoisin Chicken and Rock Shrimp  
Citrus Glaze and Sweet and Sour Sauce

#### **Wild and Cultivated Mushrooms Sauté 12**

Three varieties of True Wild Mushrooms along with Three Varieties of Cultivated Mushrooms each sautéed with its own unique complementing seasoning.  
Served with Brioche, Baguette and Chutney

#### **Vietnamese Pho Station 11**

Pho Broth, Rice Noodles, Shaved Beef with Bean Sprouts, Thai Basil, Mint, Lime, Sriracha Chili Sauce

#### **American Barbeque Station 12**

Choice of Grilled Bone-In Chicken or Pulled Applewood Smoked Pork Shoulder, Regional Barbeque Sauces, Baked Macaroni and Cheese, Cole Slaw and Slider Buns

*There is a \$100 Chef Attendant Fee per 100 guests.  
Stations will operate for an hour and a half.*

### LATE NIGHT SNACKS

Assorted Pizza 4  
Beef Tenderloin Sliders 3  
Buffalo Chicken Sliders 2  
Coney Island Station 8  
Beef Tacos, Hard or Soft Shell 5  
Nacho Bar 5  
French Fries 1.50  
Onion Rings 1.50

### SWEET TABLES

#### **Mini Package 8**

Three Mini Pastries, Cookies, Brownies, Biscotti, Coffee Station

#### **Deluxe Package 12**

Four Mini Pastries, Cookies, Brownies, Biscotti, Mini Crème Bruleé, Chocolate Truffles, Fresh Fruit and Berries Platter, Coffee Station

#### **Grand Sweets Table 20**

French Mini Pastries, Cookies, Brownies, Bars, Chocolate Covered Fruits, Chocolate Mousse Cups, Mini Crème Bruleé, Chocolate Truffles, Assorted Tartlets, Flans, Cheesecake, Gateaux, Warm Bread Pudding, Coffee Station

#### **Dessert Enhancements**

Chocolate Dipped Strawberries 30 per dozen  
Chocolate Truffles 30 per dozen  
Cupcakes 32 per dozen  
Macaroons 30 per dozen

#### **Ice Cream Station 8**

Vanilla and Chocolate Ice Cream, Caramel & Chocolate Sauce, Oreos, Reese's, M&M's, Sprinkles, Whipped Cream, Cherries

#### **Crepes Station 10**

Nutella, Fresh Fruit, Pastry Cream and Assorted Toppings

#### **Flambé Station 10**

A Choice of Bananas Foster, Cherries Jubilee or Candied Nuts with Mixed Berries, Vanilla Ice Cream and Assorted Toppings

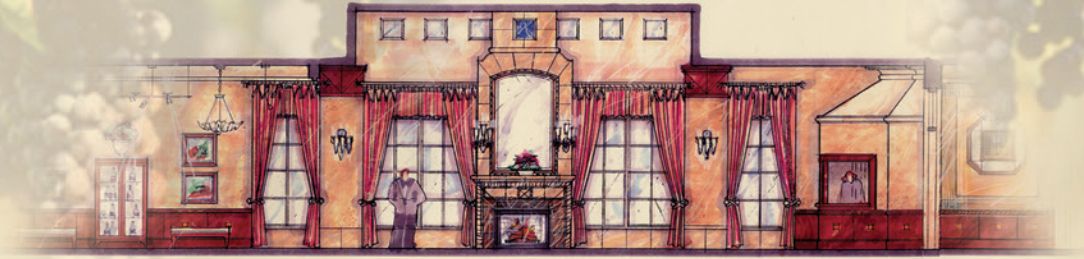
#### **S'mores Station 10 (Seasonal)**

Marshmallows, Assorted Chocolate Bars, Graham Crackers, Cookies and S'mores Themed Desserts

*There is a \$100 Chef Attendant Fee per 100 guests for the dessert stations.*

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Prices subject to change.*

# THE RESERVE



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## **CHEF'S ARTISTRY (CONTINUED)**

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### **CAKE FLAVORS AND FILLINGS**

#### CAKE

Devil's Chocolate, Yellow, White, Carrot, Citrus, Banana, Red Velvet, Chocolate Butter, Blackout Cake, Spice Cake, Coffee Flavored Cake, Chiffon, Pound Cake, Vanilla Pound Cake, Chocolate Pound Cake, Pumpkin Cake (seasonal), Milk Chocolate (additional), White Chocolate (additional), Vegan (additional), Gluten Free (additional)

#### FILLINGS

##### Mousse

Raspberry, Strawberry, Banana, Pumpkin, Bavarian, Champagne, Caramel, White Chocolate, Milk Chocolate, Dark Chocolate, Dulce de Leche, Nut Flavored (additional)

##### Butter Cream

Vanilla, Chocolate, Coffee, Citrus, Nut Flavors (additional)

##### Ganache

White Chocolate, Milk Chocolate, Dark Chocolate, Fruit Flavored Jams

##### Miscellaneous

Citrus Curds, Cream Cheese, Non Dairy Whipped Topping, Whipped Cream Chocolate Chips, Vegan Filling (additional), Fresh Fruit (additional), Crunch Layer (additional)

#### ICING

Butter Cream, Chocolate Frosting, Whipped Cream, Glazed Chocolate, White, Milk, Dark, Shiny, Mocha, Non Whip Dairy Topping, Fondant (additional), Royal Icing Work (additional), Sugar Work (additional), Gum Paste (additional), Flowers (additional)

#### CUPCAKES

Mini, Regular and Jumbo  
Regular and Jumbo can be filled, frosted or dipped

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