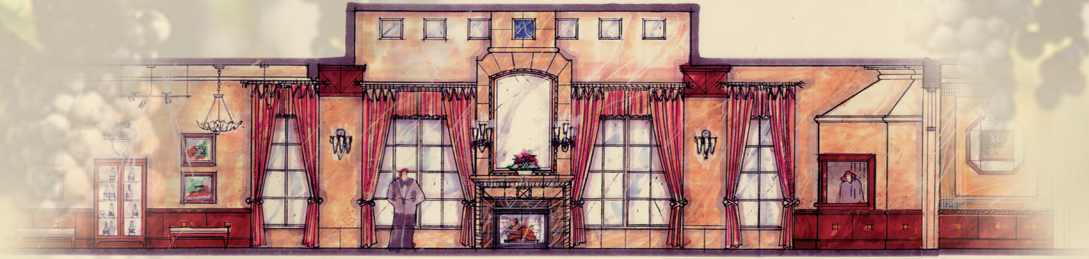


THE RESERVE



Your Exclusive Destination For Special Events

CHEF'S ARTISTRY

PLATTERS

Charcuterie 12

Imported and Domestic Cheese with Berries, Grapes, Breads and Crackers. Terrines, Sausages and Sliced Cured Meat Served with Gherkins, Chutney and Pickled Vegetables

Crudités Platter 4

Seasonal Vegetables Served with Bleu Cheese and Assorted Dips

Grilled and Roasted Vegetable Platter 8

Assorted Balsamic Marinated Vegetables with Parmesan

Mediterranean Platter 8

Hummus, Tabbouleh, Pita and Cucumber Salad

Seasonal Fruit Platter 6

Assortment of the Best Fruits of the Season

Sushi Roll Platter 6

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

Baked Brie Cheese 125 (serves 50 guests)

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

Fisherman's Platter 10

House Smoked Salmon, Gravlox, and Seared Tuna
Capers, Red Onion, Lemon Aioli and Crackers

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
Caviar and Fish Roe

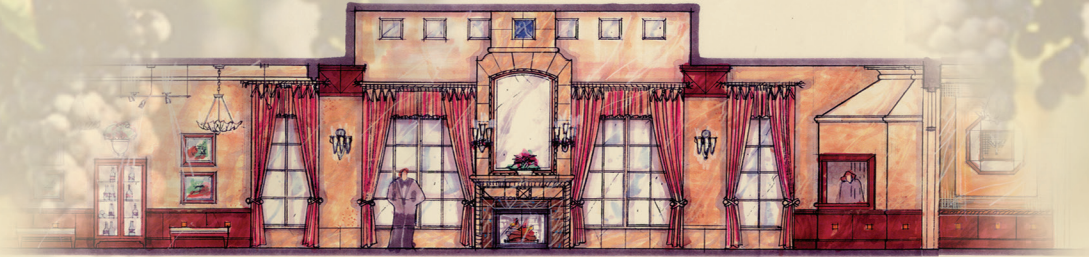
LATE NIGHT SNACKS

Assorted Pizza 4
Beef Sliders 3
Shredded Buffalo Chicken Sliders 2
Mini Coney Island Station 4
Nacho Bar 5
French Fries 1.50
Onion Rings 1.50
Soft Pretzels with Beer Cheese & Mustard 4
Cookies and Milk 6

All Stations must be ordered for your guaranteed guest count 14 days prior to the function.

** This menu item contains raw or partially cooked animal products. Regarding the safety of these items, written information is available upon request. Prices subject to change. All food and beverage is subject to 6% sales tax and 21% service charge.*

THE RESERVE



Your Exclusive Destination For Special Events

CHEF'S ARTISTRY (CONTINUED)

STATION DISPLAYS

Salad Station 8

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

Pasta Station 12

Penne and Farfalle Pasta; Fresh Vegetables, Tomato and Alfredo Sauces, Served with Toasted Garlic Baguettes
Add Cheese Tortellini, Chicken and Shrimp 4

Potato Bar 11

Mashed Potatoes, Whipped Sweet Potatoes with Butter, Sour Cream, Bacon, Assorted Cheeses, Brown Sugar, Maple, Walnuts
Add Lobster and Shrimp 12
Add Fried Chicken 5

Asian Wok Station 14

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

American Barbeque Station 12

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

CARVING STATIONS

All Stations Include Breads, Sauces and Appropriate Accompaniments. There is a \$100 Chef's Carving Fee per 75 guests. Stations will operate for an hour and a half.

Roasted Beef Tenderloin 20

Garlic Mashed Potato, Natural Jus, Horseradish Crème Fraîche

Smoked Berkshire Pork Loin 12

Wild Rice Pilaf, Dijon Sauce

Roast Whole Tom Turkey 9

Orange Cranberry Relish, Classic Stuffing

Grilled New Zealand Lamb Rack 5 (Per Chop)

Rosemary Cous Cous, Natural Jus

Flank Steak 12

Olive Oil Roasted Potato, Wild Mushroom Sauce

Slow Roasted Prime Rib of Beef 16

Mashed Potato, Horseradish Crème Fraîche, Natural Jus

Honey Butter Glazed Ham 9

Cheddar Biscuits, Roasted Sweet Potato

Seared Yellowfin Tuna Loin 14

Seaweed Salad

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