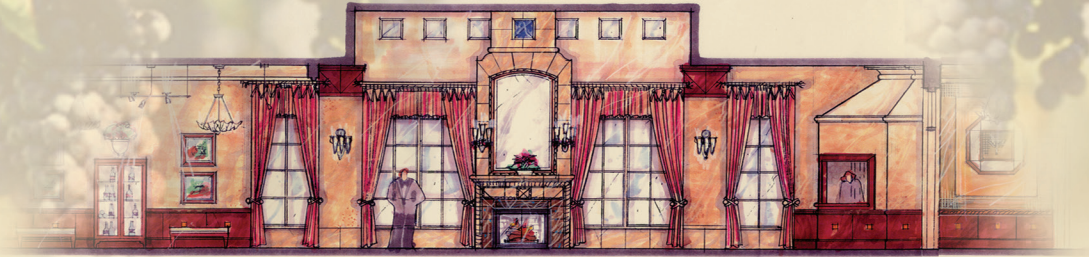


THE RESERVE



Your Exclusive Destination For Special Events

HORS D'OEUVRES

COLD HORS D'OEUVRES

Melon and Prosciutto

House Smoked Salmon Rilletes, Crisp French Bread

Tomato & Mozzarella Caprese

Spicy Crab California Roll

Vegetables with Hummus Dip

Duck Confit with Orange

\$3 each

COLD HORS D'OEUVRES

Poached Shrimp Cocktail

Beef Crostini

Tuna Tartar with Lemon Aioli

\$4 each

HOT HORS D'OEUVRES

Baby Spinach & Feta Spanakopita

Beef Tenderloin Meatballs, BBQ Glaze

Tandoori Chicken Satay, Thai Mango Salsa

Vegetable Egg Roll, Apricot Sauce

Coconut Shrimp, Ginger Citrus Glaze

Crisp Fried Vegetable Samosa, Curry Yogurt

Wild Mushroom & Maytag Bleu Cheese Tart

Spinach & Artichoke Tarts

\$3 each

HOT HORS D'OEUVRES

Beef Tenderloin, Chop Sauce

Braised Beef Short Ribs, Cheddar Grits

Chicken or Beef Wellington

Grilled New Zealand Lamb Chops

Mini Crab Cake, Remoulade

Brie with Pear and Almond in Phyllo

Chicken Cornucopia with Sour Cream

\$4 each

Appetizer selections and counts must be supplied 14 days prior to the function.

*All of the above hors d'oeuvres must be ordered in increments of 25 or more.
Prices are subject to change. All food and beverage is subject to 6% sales tax and 21% service charge.*

2017