



## Signature Cocktail Reception with Food Stations

### PASSED HORS D' OEUVRES

Garlic Thyme Lamb

On a Potato Medallion with Lemon Aioli topped Micro Greens

Ginger Shrimp Canapes

Shrimp | Orange Cream Mousse

Lamb Tikka Panipuri

Sweet Tamarind Chutney

Roasted Beets & Goat Cheese Crisps

Roasted Beets with Goat Chees Spread on Puff Pastry Crisps

### BUFFET

Soft Shell Tacos

Beef Bulgogi, Tandoori Chicken Bites, Potato, Peas  
and Green Chiles, Sauteed Shrimp

San Diego Creme Sauce, Raita, Tequila Lime Sauce

Lettuce, Shredded Cheese

Soft and Corn Torilla Shells

Bowl Food Station

Pan Seared Cod on Korean Sweet Potato Mash  
with Creamed Spinach

Chinese Noodles Salad with Aromatic Duck Shred

Chickepea and Vegetable Stew with Quinoa and Coriander

### DESSERTS

Mini Cocktail Cupcakes

White Chocolate Martini

Coffee

Mini Chocolate Cupcake with Raspberry Liqueur Pipette

Passion Fruit Rum

Limoncello

Mini Vanilla Lemon Buttercream with

Limoncello Liqueur Pipette