

# Gala Receptions



## 5 Hour Reception

*Pricing Includes House China, Silver, Glassware*

### Menu

Selection of Eight Passed Hors d' Oeuvres  
Appetizer  
Single Choice Entrée  
Plated Dessert

**\$150**

### Menu Additions

Bistro Table \$15  
Three Cocktail Stations \$45  
Duet Entrée \$12  
Entrée Choice of Two Tableside \$20

*Per person pricing based on 150 guests. Final pricing will be determined by final menu selections and guest counts. Pricing Subject to applicable state tax. Gratuity at host discretion.*

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# BUTLER PASSED HORS D'OEUVRES

## Select 8

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### Veggie

Goat Cheese & Carmelized Onion Tarts

Pear and Camembert Crostini  
*walnut bread toast*

Preserved Lemon Ricotta  
*blistered sugar snap peas, mint, crostini*

Crudite Shooter (Vegan)  
*green goddess dip*

Mediterranean Eggplant Salad (Vegan)  
*pita round*

Potato Pancakes  
*granny smith apple chutney and sour cream  
garnish*

Enoki Mushroom Polenta  
*truffle oil drizzl*

Mushroom Pizzetta (Vegan)  
*wild mushrooms, truffles, fontina*

Soup & Sandwich  
*creamy tomato bisque, mini Cheddar grilled  
cheese*

Stuffed Poblano Peppers  
*goat cheese, cilantro, sea salt*

Mini Flatbread Pizza Squares  
*fresh mozzarella & house made marinara*

Preserved Lemon Ricotta  
*blistered sugar snap peas, mint, crostini*

Porcini Risotto Balls

### Air

Chicken and Waffle Panini Mini  
*touch of cayenne*

Mini Chicken Tinga Clothespin Taco  
*fresh cilantro, crumbled cojita*

Peking Duck Pockets  
*scallion shoots & hoisin sauce*

Spicy Fried Chicken Slider  
*with beet yogurt*

Buffalo Chicken Lollipop  
*stuffed with blue cheese*

Smoky Panko Schnitzel Bites  
*honey siracha dollop*

Mini Chicken Pot Pie

Chicken Empanadas  
*siracha aioli*

Sesame Chicken Satay

Chicken Parm Bites

Moroccan Chicken Skewer  
*apricot jam*

Bombay Chicken Triangles  
*banana ponzu*

Sesame Crusted Chicken Schnitzel  
*beet yogurt*

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# BUTLER PASSED HORS D'OEUVRES

*Continued*

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## Land

**Deconstructed Deviled Egg**  
*truffled mousse, chive & caramelized pork belly*

**Deconstructed BLT - DF**  
*caramelized pork belly, tomato, garlic aioli*

**Lollipop Hotdogs Wrapped in Puff Pastry**  
*mustard dollop*

**Filet on Toast**  
*horseradish cream & red onion relish*

**Palmier Sausage & Pepper Crostini**  
*sour cream chive dollop*

**Porchetta & Broccoli Rabe**  
*calabrian chili flakes, grilled flatbread*

**Croque-monsieur**  
*black forest ham, gruyere, black bread, dijon mustard*

**Mini Beef Empanadas**  
*mole sauce*

**Mini Pastrami Reuben Sandwiches**  
*pastrami, swiss, sauerkraut, russian dressing, black bread*

**Mini Cheeseburger Sliders**  
*brisket blend, pickle chips, ketchup, potato bun*

**Mini Clothespin Short Rib Taco**  
*korean style braised short ribs*

**Gochujang Caramelized Korean Pork Belly**  
*pickled black cherry*

**Millionaire's Bacon on a Stick**  
*maple glaze*

## Sea

**Pastrami Salmon - GF**  
*chive crème fraiche, cucumber slice*

**Rare Ahi Tuna**  
*pickled seaweed slaw, wasabi cream, tortilla round*

**Grilled Marinated Gulf Jumbo Shrimp**  
*sesame ginger marinade*

**Salmon Roe**  
*chives, latkes*

**Pretzel Crusted Crab Cakes**  
*cajun remoulade*

**Rock Shrimp Ceviche**  
*avocado hash*

**Tuna Ceviche**  
*avocado hash*

**Tequila Shrimp Flatbread**  
*garlic basil sauce*

**Tuna Tartare Cones**  
*savory squid ink cones*

**Mini Mahi Clothespin Tacos**  
*savory slaw*

**Coconut Crusted Shrimp**  
*pineapple-jalapeno jam*

**Shrimp Po'Boy**  
*creole seasoned, remoulade topped*

**Barbeque Shrimp Empanadas**  
*cilantro aioli*

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# SIT-DOWN PLATED DINNER

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*Offerings feature dishes with true American and International flair, rich with local and seasonal elements to maximize freshness and flavor which creates a natural transition to our Farm to Table offerings.*

## First Course - Select 1

### Burrata Mozzarella

*arugula salad, strawberries, toasted almond slivers, fig balsamic reduction, grilled baguette*

### Roasted Beet and Butternut Squash Stack

*goat cheese, baby kale, toasted pumpkin seeds pomegranate vinaigrette*

### Mozzarella Ortolano

*warm fresh mozzarella over prosciutto di parma, roasted red peppers, chopped tomato, onion and basil salad*

### Tuna Carpaccio

*seared, chilled rare ahi over cucumber, napa cabbage slaw*

### Asparagus and Goat Cheese

*marinated asparagus tossed with shaved red onions accompanied with fried goat cheese medallions, red and yellow tomatoes and black truffle vinaigrette*

### Butternut Squash Ravioli

*sweet potato beurre blanc, sautéed spinach, crispy parsnips*

### Creamy Mascarpone Polenta with Olive Oil Poached Plum Tomato

*sweet peas, basil chiffonade, black truffle and chive oil*

### Wild Mushroom, Short Rib Risotto

*port wine reduction*

### Shaved Fennel, Roasted Beet and Citrus Salad

*arugula, champagne vinaigrette*

### Deconstructed Summer Salad

*mixed greens, cherry tomato, red onion, bocconcini mozzarella, balsamic reduction*

### Deconstructed Autumn Salad

*cucumber wrapped bouquet of baby greens, bosc pear, sweet balsamic dressing, maytag blue and candied walnuts garnish*

### Caprese Salad

*fresh mozzarella, heirloom tomato, fresh basil salad, sea salt, EVOO, seasoned bruschetta*

### Traditional Caesar Salad

*romaine wedge, roasted garlic crouton, creamy caesar, parmesan*

### Arugula Salad

*shaved fennel, pine nuts, cherry tomato, lemon preserve vinaigrette*

### Winter Vegetable Risotto

*carrot, parsnip, squash, onion, fresh thyme, basil oil*

### Lobster Risotto

*Creamy Lobster Sauce, Puree of Parsnips with Baby Greens*

### Cantaloupe, Prosciutto and Burrata Salad

*thin sliced prosciutto, thin sliced cantaloupe, creamy burrata served atop baby arugula honey herb vinaigrette, fresh mint leaf garnish*

### Baby Spinach Salad

*candied walnuts, gorgonzola cheese, fresh strawberries served atop baby spinach creamy strawberry vinaigrette*



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# ENTRÉE

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*A choice of one preselected entree  
Duet plates or guest choice of two entrées offered table side available as upgrades.  
Entrees shown with complimentary sides dishes. One starch and one vegetable will be  
preselected based on entree and season. Silent vegetarian selection available upon  
request*

## Meat

### Slow Braised Boneless Beef Short Rib

*served over a bed of potato puree, sautéed savoy cabbage & bacon  
port wine reduction*

### Seared Beef Tenderloin

*crisp applewood smoked bacon rosti, black truffle jus*

### Grilled Beef Tenderloin

*ragout of glazed petit vegetables  
roasted garlic jus*

### Stuffed Loin of Boneless Pork

*filled with apricot and peach compote, sweet raspberry vinegar sauce  
served over a bed of creamy pine nut polenta*

## Seafood

### Pan Seared Red Snapper

*served over mediterranean ratatouille  
saffron beurre blanc*

### Sautéed Halibut Filet

*baby bok choy, wholegrain dijon mustard sauce*

### Sesame Crusted Chilean Sea Bass

*timbale of wild rice and mango, orange white balsamic cream*

### Filet of Salmon

*miso glazed with a teriyaki beurre blanc, dwarf carrots & asparagus, jasmine rice*

### Pomegranate Black Cod

*red wine beurre rouge, fragrant jasmine rice, french beans*

## Poultry

### French Cut Chicken Breast, Choice of Stuffing

#### Select 1

*asparagus & port salute, tomato infused madiera sauce  
spinach and fontina, black truffle- red wine demi  
mushroom duxelle, merlot wine sauce  
sun dried tomato-goat cheese, sweet vermouth sauce*

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# SILENT VEGETARIAN OPTION

## *Select 1*

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**Maple Glazed Stuffed Kabocha Squash**  
*quinoa, sautéed wild mushrooms, roasted baby vegetables*

**Buckwheat & Scallion Souffle**  
*sautéed bok choy & red peppers*

**Vegetarian Tower**  
*warm goat cheese quenelle and fennel tomato coulis*

**Moroccan Tagine**  
*chickpeas, eggplant, zucchini, olives, pan-seared tofu strips, spiced farro*

**Vegan White Bean Ravioli**  
*sautéed spinach, roasted tomato, garlic, basil, EVOO*

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# PLATED DESSERT

## *Select 1*

*Coffee & Tea Served Table Side*

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**Warm Chocolate Lava Cake**  
*molten chocolate center garnished with caramel sauce*

**Salted Valrhona Chocolate Torte**

**Berrie Brulee Sabayon**  
*served with mixed berries, whipped cream & sugar glaze*

**Individual Tarte Tatin**  
*caramelized apple tart served with caramel drizzle*

**Lemon Mousse Dome**  
*with a sable cookie crust and blueberry sauce*

**Raspberry and Mascarpone Cheese Mousse**  
*layered with chocolate cream anglaise*

**Chocolate Truffle**  
*chilled flourless cake served with a raspberry cream*

**Vaniero's NY Style Cheesecake**  
*whipped cream garnish*

**Oreo Cheese Cake**  
*traditional cheese cake garnished with chopped oreos*

**Lemon Cheese Cake**  
*garnished with fresh seasonal berries*

**Strudel**  
*apple, pear, cinnamon, sweet orange zest brandy reduction*

**Dessert Trio**  
*pecan bread pudding, whiskey maple glaze  
salted chocolate and caramel panna cotta  
mini pavlova, hazelnut mousse, meringue shell*

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# GALA RECEPTION UPGRADES

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## Bistro Table - Select 5

Vine Ripened Red and  
Yellow Tomatoes with Fresh Mozzarella  
*basil pesto, EVOO, sea salt*

Mezze Display  
*hummus dip, roasted eggplant salad, stuffed  
grape leaves, pita crisps*

An International Display of  
Fine Imported and Domestic Cheeses  
*toast triangles & flat breads, garnished with  
seasonal grapes & berries*

Cured Italian Meats  
*thinly sliced prosciutto, sopressata, hot and  
sweet capicola*

Roasted Baby Root Vegetables  
*grilled asparagus, squash, pepper, zucchini,  
portobello mushroom, red onion, & fennel*

Display of Crudit   
*assorted herbal dipping sauces*

Red and Gold Roasted Beet Salad  
*crumbled blue cheese, apple chutney, candied  
walnuts & baby greens*

Israeli Couscous Salad  
*sundried cranberry, toasted almond sliver*

Mediterranean Orzo Salad  
*Peppers, onions, tomato, kalamata olives,  
chickpeas, parsley, feta*

Roasted Red Pepper Hummus  
*pita crisps*

Bruschetta  
*house made croustini topped with choice of  
traditional tomato, garlic, basil, portobello  
mushroom & EVOO*

Spinach & Artichoke Dip  
*tri-color tortilla chips*

Focaccia Bread  
*infused dipping oils*

## Duet Entr e Upgrades

Roasted Breast of Chicken  
and Roasted Tenderloin of Beef  
*roasted new potatoes, root vegetable,  
rosemary scented demi glace*

Roasted Tenderloin of Beef  
with Maryland Style Crab Cake  
*asparagus, whipped potatoes, cabernet demi  
glace*

Pan Seared Salmon  
and Braised Chicken Breast  
*rice pilaf, baby carrots, lemon and herb  
beurre blanc*

Herb Crusted Chicken Breast  
and Sauteed Red Snapper  
*artichokes, roasted tomatoes, olives, capers,  
and basil scented beurre blanc*

Slow Braised Boneless  
Beef Short Rib and Day Boat Scallops  
*yukon gold puree, sauteed savoy cabbage,  
bacon, port wine reduction*

Roulade of Chicken Sous Vide  
and Grilled Sea Bass  
*asparagus, port salute, tomato infused  
madeira sauce*

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# RECEPTION STATIONS

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## Small Plate Station - Select 3

### Land Selections

**Shredded Short Rib Risotto**  
*braised and shredded short rib, wild mushroom risotto, basil oil garnish*

**Medallions of Meat Loaf**  
*encrusted with caramelized onions served with garlic mashed potatoes*

**Beef Cannelloni**  
*tomato infused madeira wine sauce*

**Meat Lasagna**  
*ground beef*

**Spinach, Serrano Ham**  
*baked egg diamonds*

**Spanish Style Meatballs**  
*spicy tomato sauce*

**Luganica Sausage**  
*sweet italian sausage with fennel, creamy polenta, sauteed broccoli rabe*

### Air Selections

**Boneless Breast of Chicken**  
*spicy lemon and butter sauce, sage, rosemary, garlic and oregano*

**Free Range Chicken Breast**  
*tarragon cream sauce, glazed pearl onions, braised leeks*

**Country Style Chicken**  
*pearl onions, peppers, mushrooms, sausage, fingerling potatoes, sherry vinegar sauce*

**Chicken Pot Pie**  
*classically prepared*

**Mouillard Duck Confit and Strozzapreti**

**Chicken Florentine Crepes**  
*supreme sauce*

### Sea Selections

**Seared Sea Scallop**  
*miso glazed with a teriyaki beurre blanc served with fricassee of scallion, chopped tomato & enoki mushrooms*

**Seared Diver Scallops**  
*pan seared and served over sweet pea risotto garden pea coulis*

**Garlic Shrimp**  
*Sautéed in Garlic Sauce, Scallion Jasmine Rice*

**Blackened Atlantic Salmon**  
*maple mustard glaze, served with jasmine rice*

**Chilean Sea Bass**  
*miso glazed with a teriyaki beurre blanc jasmine rice*

**Maryland Crab Cakes**  
*cajun remoulade, corn and black bean salsa*

**Truffle Lobster Mac and Cheese Tart**  
*chopped lobster, black truffle*

**Warm Oysters Gratin Florentine**  
*crab béarnaise served with creamed spinach*

### Vegetarian Selections

**Roasted Baby Vegetables**  
*baby squash, patty pan, baby carrots, asparagus, red onion and fennel*

**Vegetarian Cajun Meatloaf**  
*house made tomato salsa*

**Spinach Cannelloni au Gratin**  
*spinach and ricotta cheese rolled in a french crepe, supreme sauce*

**Vegan White Bean Ravioli**  
*sautéed spinach, roasted tomato, garlic, basil, EVOO*

**Farro Risotto Ver Jus**  
*roasted butternut squash & crispy sage wilted spinach and roasted mushrooms*



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# RECEPTION STATIONS

*Continued*

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## Parisian Sauté Station

### Coq au Vin

*braised boneless chicken dwarf carrots, patty pan, mushrooms, onions, potatoes  
classic red wine sauce*

### Roasted Vegetables

*brussels sprouts, dwarf carrots, parsnips*

### French Baguettes

## Brooklyn Konery - Select 2

*Served in edible cones*

### Southern Blues

*salted blue corn waffle cone, buttermilk fried chicken, mike's hot honey, jalapeño*

### Memphis Q

*red velvet waffle cone, pulled BBQ pork shoulder, creamy mac and cheese, crispy onions*

### General Tso's Chickenless Orange Chicken (vegan)

*orange creamsicle waffle cone, general tso's roasted tofu, orange glaze,  
scallion, sushi rice*

### Farro Risotto Ver Jus (vegan)

*roasted butternut squash & crispy sage*

### Romesco Braised Cauliflower (vegan)

*mini potatoes, almond sultana pilaf*

### Tuna Poke

*midnight vanilla waffle cone, ahi tuna,  
coconut rice, pickled ginger, wakame,  
avocado, crispy onion*

## Asian Station

### Vietnamese Summer Rolls

*pho crab, ponzu dipping sauce*

### Lo Mein Noodles

*baby corn, onions, water chestnuts, snow peas, bean sprouts, mushrooms  
sesame ginger sauce*

### Sizzling Griddle

*teriyaki beef skewers, general tso's chicken skewers*

### Dim Sum

*chicken and vegetable dumplings, edamame dumplings, soy and hoisin dipping sauces*

## Mac and Cheese Station

*Served in Cast Iron Cocks, finished with a crunchy bread crumb topping*

### Three Cheese and Breadcrumb

*american, white cheddar and monterey jack cheeses with panko breadcrumb*

### Lobster and Truffle

*pieces of whole lobster with black truffle*

### Sage and Sausage

*fresh sage and crumbled italian sausage*

### Braised Short Rib of Beef

*tender braised short rib mixed with our three cheese mac*

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# RECEPTION STATIONS

*Continued*

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## Gourmet Meatball Station - Select 3

**Buffalo Chicken Meatballs**  
*celery slaw, blue cheese, hot sauce & tortilla chips*

**Classic Italian Meatballs**  
*marinara sauce accompanied by sicilian style broccoli rabe & mushrooms*

**Katz's Deli**  
*pastrami meatball filled with melted swiss sauerkraut, dill mustard & rye bread*

**Multigrain Quinoa Vegan Ball**  
*israeli salad, multigrain chips & dipping sauce*

**Lentil Vegan Ball (Vegan)**  
*israeli salad and tzatziki dipping sauce*

**Southwestern Meatball**  
*southwestern spiced jack cheese in a sweet and spicy chili dipping sauce*

**Turkey Meatballs**  
*turkey meatballs topped with gravy and served with mashed potatoes*

**Spicy Lamb Meatball**  
*red pepper hummus & roasted eggplant salad*

## Poke Bowl

*curated from freshly prepared ingredients*

Select 2 proteins  
Spicy Marinated Ahi Tuna  
Spicy Sockeye Salmon  
Marinated Shrimp  
Marinated Tempeh

Accompaniments:  
Quinoa, Brown Rice  
Fried Shallot, Avocado, Edamame,  
Pickled Ginger, Sesame Seeds

Served with Sesame Soy Dressing

## Santorini Station

**Lentil & Orzo Salad**  
*garnished with red onion and black pepper*

**Feta & Olives**  
*lemonato herb sauce*

**Chicken Kabobs**  
*lemon & garlic marinated grilled chicken & onion*

**Mini Beef Gyros**  
*tzatziki sauce*

Accompaniments:  
tabouleh  
stuffed grape leaves  
hummus & house made pita chips

## Noodle Bar

**Classic Chicken Ramen**  
*marinated egg, nori seaweed, bean sprouts, bamboo shoots, scallion*

**Ginger Beef Ramen**  
*egg, scallion, bean sprout, cabbage, pickled ginger*

**Veggie Miso Ramen**  
*shitake mushroom, bean sprouts, corn, red cabbage, scallion*

Toppings:  
avocado, sweet corn, nori, spinach

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# RECEPTION STATIONS

*Continued*

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## **Dumpling Bar - Select 3**

*served in steamer baskets*

Chicken and Vegetable

Chicken and Lemongrass Dumpling

Chicken, Cabbage and Scallion

Spinach, Water Chestnuts, Mushrooms

Mushroom and Leek

Edamame Dumplings

Philly Cheesesteak Dumpling

Pork Shumai

Peking Duck Pockets

*soy and hoisin dipping sauces*

Hargow

*cantonese style shrimp dumpling*

**Accompaniments:**

*served with vegetable fried rice in  
mini chinese boxes*

*soy and hoisin dipping sauces*

## **California Station**

Black Bean Slider

*tomato, lettuce, chefs dressing*

Mini Fish Clothespin Tacos

*lemon pepper seasoned white fish, shredded  
cabbage, lime juice*

Mini ALT

*sliced avocado, lettuce, tomato, toasted white  
square*

Mini BLT

*crispy bacon, lettuce, tomato, toasted white  
square*

**Accompaniments:**

Guacamole

*ripe avocado's, plum tomatoes, chopped  
jalapenos, diced red onions, cilantro & lime*

Fresh Made Salsas

*pico de gallo  
mango jalapeno*

## **City Sliders - Select 2**

*served with cape cod chips*

Pat La Frieda Mini Burger  
and Cheese Burger Sliders

*butter pickle chip, spicy mustard and ketchup*

Turkey Burger

*bacon, cheddar & bbq sauce*

Short Rib Slider

*caramelized onion & horseradish aioli*

Blackened Salmon Steak Slider

*horseradish dijon on brioche*

Blackened Tuna Slider

*horseradish dijon, on brioche*

Cajun Crawfish Slider

*chipotle mayo*

Mini Pulled Pork Sliders

*bourbon BBQ sauce*

Black Bean Slider

*tomato, lettuce, chefs dressing*

Impossible Sliders

*vegetarian slider that tastes just like "angus"  
beef*

## **Deli Station**

*delicious deli meats sliced table side to order*

Corned Beef, Pastrami

Grilled Mini Reuben's

Potato Salad and Cole Slaw

Half Sour Pickles served on sticks

rye bread, deli mustard  
russian dressing

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# RECEPTION STATIONS

*Continued*

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## Tuscan Sauté - Select 2

### Cavatelli

*broccoli rabe, crumbled sausage sautéed in garlic & oil*

### Cheese Tortellini

*tomato concasse, ricotta salatta & fresh basil chiffonade*

### Penne Rigate

*shrimp & scallop scampi*

### Tortellini Carbonara

*minced garlic, peas, pancetta, grated parmesan*

### Penne con Filetto di Pomodoro

*plum tomato sauce, fresh basil chiffonade*

### Cheese Agnolotti

*porcini mushrooms in a brandy cream sauce*

### Classic Rigatoni Bolognese

### Mini Cheese Ravioli

*basil pesto sauce*

### Penne alla Panna con Vodka

*optional peas & prosciutto*

### Butter Squash Ravioli

*sage brown butter sauce*

### Burrata Mozzarella Stuffed Ravioli

*fresh plum tomato sauce, basil chiffonade*

### Pappardelle

*roasted cauliflower sautéed in garlic and oil*

### Accompaniments:

grated pecorino romano cheese  
red pepper flakes  
tuscan breads

## Mexican Taco Bar - Select 2

### Meat al Albañil

*brick-layer style tacos, sliced skirt steak soft shell flour tortillas*

### Chicken Tinga

*braised shredded chicken, mexican spices, chipotle crema, soft shell flour tortillas*

### Roasted Pork

*carne de cardo al pastor*

### Cal-Mex Fish

*mahi mahi*

### Quinoa Taco

*roasted quinoa with taco seasoning*

### Roasted Chipotle Cauliflower Taco

*romesco sauce*

### Portobello Mushroom Taco

*creamy jalapeño sauce*

### Accompaniments:

spicy rice & beans  
house guacamole  
pita crisps  
freshly made salsa with tri-color tortilla chips  
queso blanco, mexican crema, salsa roja

## New England Seafood Bar

\$15/pp Upgrade

### Shrimp Cocktail

*house made cocktail sauce*

### Clams and Oysters

*on the half shell, lemon wedges, tabasco minis, mignonette and cocktail sauce*

### Lobster Rolls

*classically served on toasted potato buns*

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# RECEPTION STATIONS

*Continued*

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## Grilled Cheese Station - Select 3

Half sandwiches served with a sides of creamy tomato soup and tater tots

### Classic

*classic american cheese and tomato*

### Classic with a Twist

*sharp cheddar, pesto and tomato on sourdough bread*

NYS Sharp Cheddar, Tomato, Slab Bacon  
*multigrain bread*

Gruyère, Arugula , Ham & Sliced Pear

Classic Caprese: Fresh Mozzarella,  
Tomato & Fresh Basil

*sourdough bread*

Smoked Gouda, BBQ Pulled Pork & Onions  
*wheat bread*

Imported Asiago, Prosciutto di Parma & Aioli  
*french bread*

Spicy Buffalo Chicken & Smoked Mozzarella  
*french bread*

Triple Cream Brie, Prosciutto di Parma  
& Strawberry Preserves

*optional peas & prosciutto*

### Province

*brie, fig, and apples on crusty french baguette*

### California

*manchego, prosciutto, and avocado on wheat bread*

## Sushi and Dim Sum Display

\$20/pp Upgrade

### Sushi

*rolls contain various vegetables and raw fish wrapped with sushi rice and sheets of nori*

*Tuna, Spicy Tuna,  
Salmon, Yellowtail  
Avocado & Cucumber,  
California, Avocado*

### Nigiri

*includes thin slices of raw fish seasoned and placed on a bed of rice*

*Shrimp  
Yellowtail  
Tuna*

### Dim Sum

*served in steamer baskets*

*Chicken and Vegetable  
Vegetable  
Edamame  
Pork Shu Mai  
Soy and Hoisin Dipping Sauces*

Upgraded Live Sushi Station with Sushi Chefs  
available upon request