



## Corporate Office Opening

### First Floor

#### "Jazz"

### Classic American Foods

#### Hors d'oeuvre

Miniature BLT Sandwich

Maryland Crab Cakes with Remoulade

Bacon Wrapped Quail Breast stuffed with Jalapeno

Coconut Shrimp with Spicy Mango Chutney

Seared Beef Carpaccio with Mustard Aioli

#### Food Stations

Rosemary Crusted Tenderloin of Prime Aged Beef, carved tableside and served on Focaccia; offered with Horseradish Mayonnaise, Tarragon Mustard and Apricot Ginger Conserve

South Carolina Low Country Stew with Shrimp, Tasso Ham and Andouille Sausage; served over Creamy White Grits

Duck Trap Farms Pepper Crusted Smoked Salmon served on Corn Blini with Crème Fraiche and Cucumber Fennel Salsa

Caesar Salad, made to order tableside, and served with Italian White Anchovies

"Macaroni and Cheese" with White Cheddar, Smoked Ham and Spinach

Bananas Foster, a New Orleans Classic, flambéed with Butter, Brown Sugar and Dark Rum; served over Vanilla Ice Cream

**Second Floor**  
**“Continental”**  
**Food from Europe and all Points East**

**Hors d’oeuvre**

Walnuts stuffed with Roquefort and Green Apples

Indonesian Beef Sate with Yellow Curry Peanut Sauce

Polenta with Italian Sausage and Fontina

Crisp Fillo Purse with Feta and Sun Dried Tomato

**Food Stations**

Saffron Risotto with Asparagus, Wild Mushrooms and Parmesan  
Calamata, Sicilian, Thassos, Picholine, Nicoise and Gaeta Olives  
Grissini

Chicken, Artichoke and Gruyere Crepes with Fine Herbe Bechamel  
Marinated Fennel, Sweet Pepper and Red Onion Salad

Duck Stir Fry with Bok Choy, Shiitake Mushrooms, Orange Zest and Sesame  
Ginger Soy Sauce

**Seafood Bar**

To include:

Tuna and Salmon Sushi with Soy Sauce, Wasabi and Pickled Ginger

**Trio of Ceviches**

Sea Scallops with Jalapeno, Cilantro, Tomato and Lime

Salmon with Coconut Milk and Basil

Shrimp with Hearts of Palm, Avocado and Tomato Sherry Vinaigrette

Two Large 1 Kilo Tins of Boyajian Ossetra Caviar served with Toast Points,  
Sour Cream and Lemon Wedges

Scottish Smoked Salmon, carved tableside, and served on Pumpnickel  
with Sour Cream, Lemon Wedges, Capers and Red Onion

Chocolate Bar  
Grand Marnier Truffles, Peppermint Patty Brownies, Chocolate Dipped  
Almond Biscotti, Chocolate Dipped Strawberries

**Third Floor**  
**“Salsa”**  
**Latin Inspirations**

**Hors d’oeuvre**  
Black Bean and Corn Empanadas with Guajillo Chile Salsa

Crabmeat Sopos with Lemon Poblano Aioli

Fresh Figs wrapped with Jamon Serrano

Seared Yellowfin Tuna Tostada with Avocado Salsa

**Food Stations**

Banana Leaf Wrapped Tamales filled with Ancho Chile Spiced Pork Tinga;  
served with a Creamy Chipotle Tomatillo Sauce

Quail Quesadillas with Chihuahua Cheese and Rajas of Sauteed Peppers  
and Onions cooked tableside on griddles; offered with Salsa Pipian and Sour  
Cream

Vegetarian Enchiladas filled with Zucchini and Wild Mushrooms, served with  
a mild Salsa Entomatado

Ice Cream Cart Filled with Tropical Flavored Ice Creams and Sorbets; served  
with Coconut Macaroons, Chocolate Wafers and Mexican Wedding Cookies