

COCKTAIL RECEPTION



3 Hours Premium Open Bar Includes Premium Liquor Brands,
Domestic and Imported Beers, Red Wine, White Wine, Soda, Juices,
Mineral Waters

Station Hors d' Oeuvres

Domestic and International Cheese Board
Vegetable Crudités with Zesty Dipping Sauce
Assorted Sushi Rolls

Two Hours Passed Hors d' Oeuvres

Wasabi and Herb Crusted Lamb Chops
Peking Duck Spring Rolls with Hoisin Sauce
Tomato-Basil and Goat Cheese Bruschetta
Mini Maryland Crab Cakes with Chipotle Rémoulade
Salmon Pinwheels with Salmon Caviar
Petite Beef Wellingtons (Beef in Puff Pastry)

\$145.00++ per person

Minimum 50 people

\$185.00 Bartender Fee

\$250.00 Coat Check Agent

Subject to 9.875% Tax and 22% Service Charge

ADDITIONAL ITEMS

Carving Station

Wasabi Herb Crusted Roasted Beef Sirloin
with Dijon Mustard, Horseradish Sauce...

\$ 29.00 pp

Cassis Glazed Turkey Breast with Rosemary Jus,
Herb Chestnut Stuffing and Cranberry Sauce ...

\$ 27.00 pp

Salmon Wellington with Spinach-Mushroom Duxelle
in Puff with Saffron Fennel Sauce Pastry ...

\$ 29.00 pp

Pork Loin with Wild Mushroom Duxelle
in Puff Pastry with Green Pepper Corn Sauce ...

\$ 27.00 pp

Rosemary Crusted Baked Leg of Lamb
with Burgundy Sauce ...

\$ 30.00 pp

Herbed Roasted Rack of Lamb
Carved to order ...

\$ 37.00 pp

\$185.00 Chef's Fee each Station

Subject to 9.875% Tax and 22% Service Charge



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