



SPECIAL EVENTS SAMPLE MENUS

*Pick and Choose From Our Special Events Menus
or Work Closely with Chef Smirnov to Customize Your Special Event*

Cocktail Hour

*Kick off Your Event with Red Wine, Cocktails, Chilled White Wine & Champagne
Served for Adult Guests to Enjoy*

Cheese Boards & Wine Flights

*Dried Fruits, Toasted Nuts, Selection of Imported & Domestic Cheeses, Paired with
Selection of Red or White Wines*

Cold Presentations

*Crudité Display of Harvest Vegetables Presented in Glassware with Dipping Sauce
Smoked Salmon Display with Artisan Bagels, Assorted Toppings & Cream Cheeses
Tuna Tartar served in Glass Shooters
Array of House Made Chilled Salads {egg, white meat chicken, couscous, and tuna}
Sushi & Nigiri of Choice Prepared Tableside and Presented Elegantly*

Plated or Passed Hors d'oeuvres

*Gorgonzola & Honey Crostini
Mini Potato Latkes Served with Crème Fraiche
Smoked Salmon Pinwheels Served in Savory Cone
Corn Quesadillas with Mango, Black Bean Pico de Gallo
Lamb Lollipops Encrusted in Fresh Herbs & Spices
Gulf Coast Crab Cakes with Wasabi Drizzle Presented on Spoons*

Fruit Displays

*Chef Smirnov's Award Winning Personalized Melon & Fruit Carvings Accompanied
By Seasonal Sliced Fruit
Sliced and Plated Seasonal Melons, Berries, and Tropical Fruits*

Action Stations

*Mini Hot Dogs served with Condiments & Toppings for Guest to Assemble
Beef, Salmon, Chicken, or Tuna Sliders with Condiments & Toppings
Panini Station with Assortment of Vegetables, Meats, and Cheeses Grilled Individually
Pad-Thai Stir-Fry Station, Complete with Array of Thai Condiments & Sauces
Pan-Seared Dumpling Station with Chicken and Vegetables served with Fresh Lettuce,
Carrot and Asian-Style Dipping Sauce*

Carving Stations

*Aged Prime-Rib Cooked to Perfection Sliced Tableside served with Horseradish, Stone
Ground Mustard and Yeast Dinner Rolls
Array of BBQ Chicken, Brisket, Sausage Sliced Tableside
Beef Tenderloin served with Yeast Dinner Rolls and Array of Mustards and Toppings*

Kids Self-Serve Food Buffet

*Four Cheese Macaroni
Crispy Chicken Tenders
Cesar Salad
Sliced Bagels with Marinara Sauce, Fresh Herbs, and Pizza Toppings*

Adult Self-Serve Buffet

*Braised Beef Short Ribs Served with Polenta
Chicken Picatta Served with Lemon Caper Sauce & Pasta
Cedar Plank Salmon with Raspberry Chipotle Drizzle
Sautéed Chicken Thighs with Cherries and Green Olives
Chilean Sea Bass with Fresh Wilted Spinach, Red Pepper Risotto, Vodka Pepper Cream*

Mediterranean Style

*Lemon & Saffron Chicken Kebabs
Herb & Olive Oil Beef Kebabs
Basmati Rice with Toasted Almonds, Golden Raisins and Spices
Oven Roasted Seasonal Vegetables
Hummus and Baba Ganoush
An Array of Artisan Flatbreads, Breadsticks, and Pretzel Bread*

Asian Style

*Platters of Assorted Sushi with Wasabi & Pickled Ginger
Dim Sum: Array of Steamed Buns & Dumplings
Miso Soup Shooters, Served in Small Cups
Asian Noodle Salad Presented in "To-Go" Boxes
Skewers of Beef & Broccoli Marinated in Fresh Ginger & Sesame
Salt & Pepper Shrimp Skewers with Seasonal Veggies*

Rustic/Deli Style

*Panini Station with Reuben's, Grilled Cheese, Smoked Turkey
House-Made Chicken Salad with Red Grapes and Pecans
Vladi's Special Russian Potato Salad
Hot Dog Station with Assorted Condiments
Sliced Pickles, Tomatoes, and Lettuce
Array of Artisan Breads*

Traditional Style

*Cheese Blintzes Served with Sour Cream & Fruit Preserves
Cesar Salad, Sundried Tomatoes, Croutons, House-Made Dressing
Assorted Mini Sandwiches with Turkey, Roast Beef, Chicken Salad
Baby Red Potato Salad with Fresh Basil, Tomatoes, Onion, Garlic
Assorted Display of Artisan Baked Goods with Cream Cheeses
Seasonal Fruit Salad Display with Assorted Berries & Melon*

Dessert Stations & Displays

*Flowing Chocolate Fountain with Sliced Fruits, Pretzel Rods, and Marshmallows
Sweet Crepes Prepared Tableside with Whipped Cream, Hazelnut Spread, and
Sliced Fruits
Pick-Up Desserts, Variety of Cupcakes, Lemon Bars, and Brownies*

Plated Desserts

*Eddy's Flan with Bourbon Glaze
Tom's Whipped Cheesecake with Fresh Berries
Dark Chocolate Mousse Served in Glassware Topped with Cream & Berries
Deep South Peach Cobbler Served with Vanilla Bean Ice Cream*

<p><i>All Menu Items are Made from Scratch In Our Kitchen - Guaranteed! Kosher Handling Upon Request TABC Licensed for Liquor, Beer, and Wine</i></p>
