

# Cocktail Reception

## PASSED HORS D'OEUVRE

BBQ pork southern sushi roll with pipette of vinegar sauce

Fried Risotto Lollipop

Traditional beef bourguignon served in a miniature sourdough cup topped with micro mirepoix

English cucumber cup filled with lump blue crab meat dressed with a soy and rice wine vinaigrette, finished with toasted sesame seeds and micro-julienned crispy wontons

## CARVING STATION

Dry aged long bone rib-eye and roasted turkey breast carved to order, accompanied by creamy horseradish sauce and assorted fresh baked rolls, served with asiago-stuffed red bliss potatoes and edamame and corn succotash

## CEVICHE STATION

Ahi tuna, pink shrimp, blue crab, avocado, cucumber, pineapple, bell peppers, red onion, cilantro, orange, lime and lemon juice, soy sauce and yuzu ponzu-- Guests select their ingredients and the chef will finish the ceviche on a Himalayan salt block

## SALAD STATION

Assorted greens, heirloom tomatoes, cucumbers, radish, roasted corn, edamame, sweet potato, strawberries, blackberries, mandarin oranges, feta, goat cheese, gorgonzola, candied pecans and sunflower seeds, served with creamy buttermilk ranch, balsamic vinaigrette and honey lemon vinaigrette

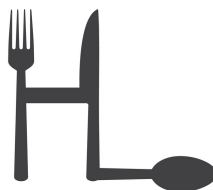
## DESSERTS

Boozy doughnut holes rolled in cinnamon and sugar with a pipette of Kahlua

Mini southern pecan pies

Fresh-squeezed lemon squares

Chocolate Cake Truffles



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