

## GRAZING TABLE OPTIONS

### **Italian Antipasto**

Prosciutto di Parma, Soppressata, Pistacchio Mortadella  
Burrata Di Bufala , Taleggio Vero, Grana Padano  
Marinated Artichokes, Sundried Tomatoes, Pepperonata  
Marinated Heirloom Tomato Skewers, Pesto Pasta Salad, Giardiniera, Garlic Focaccia

### **French Charcuterie Board**

Jambon de Bayonne, Saucisson Sec, Rosette De Lyon  
Camembert, Flower Encrusted Chèvre, Bleu d'Auvergne  
Cornichons, Marinated Niçoise Olives, Fresh & Dried Fruits, Tapenade, Baguette

### **American Deli Board & larder**

Billionaire's Bacon, Summer Sausage, Hudson Valley Duck Prosciutto  
Barely Buzzed Cheddar, Truffle Kid Goat Cheese, Rogue River Blue  
Heirloom Seed Crackers, Pickles, Grapes, Apple Jam, Mustards  
Spiced Nuts & Local Sourdough Bread

### **Spain Inspired Tapas Table**

Ibérico Ham, Jamón Serrano, Iberico De Bellota Chorizo  
Manchego, Queso Tetilla, Majorero Sheep Cheese  
Marcona Almonds, Roasted Peppers, Manzanilla Olives  
Pan De Barra Spanish Baguette, Extra Virgin Olive Oil

### **Grazing Table Accompaniments** (In addition to grazing table selection)

#### **Tinned Fish**

Assortment Of Artisan Tinned Fish, Smoked Mussels, Boquerones, Wild Salmon,  
Served With Ripened Vermont Butter & Urfa Biber Pepper.

### **Caviar Grazing Accompaniments 130 per oz Caviar - (Serves 4-10)**

Royal Osetra Caviar, Crème Fraiche, Chives, Savory Crepes  
Mother of Pearl Spoons & Dry Ice Presentation

### **Ripe Fruits Skewers**

Seasonal Fruit Brochettes Served On Ice With Pahrump Honey & Champagne Dressing

## STATIONED & PASSED CANAPÉS

### Classic Bites

- Sourdough Avocado Toast:** Crushed Hass Avocado, Cherry Tomato, Pickled Fresno Chili, Micro Cilantro
- Hand-Chopped Steak Tartare:** Dijon, Cornichon, Fresh Herbs, Sea Salt Potato Chips
- Truffle Mac & Cheese Croquettes:** Truffle Mac & Cheese, Crispy Panko Crust
- Chicken Tostada Bites:** Chipotle Grilled Chicken, Borracho Beans, Avocado Salsa, Oaxaca Cheese, Cilantro
- Chicken and Waffles:** Popcorn Chicken Nuggets, Belgian Waffle, Spicy Maple
- Bing Cherry & Brie Toast:** Cherry Cardamom Jam, Melty Brie
- Petite Quiche Florentine:** Bloomsdale Spinach, Organic Egg Custard, Melty Swiss Cheese
- Tinkerbell Pepper & Chickpea Hummus:** Mini Peppers, Stuffed with Herbs and Olive Tapenade
- Smoked Salmon Bites:** Everything Cream Cheese, Bagel Chip, Red Onion, Cucumber
- Vine-Ripened Tomato Brochettes:** Marinated Bocconcini, Basil, Balsamic
- Shishito Pepper Skewers:** Sweet Soy & Bonito *(Only available With Roabata Grill)*

### Chef Driven Canapes

- Parmesan Gougères:** White Truffle & Gruyere Cream Cheese
- Yakitori Skewers:** Sweet Soy Marinated Jidori Chicken, Yuzu Kosho *(Available With or Without Roabata Grill)*
- Kurobuta Pork Sausage Wellington:** Puff Pastry, Toasted Sesame, Hot Honey Mustard
- Ahi Tuna Poke Chips:** Citrus Ponzu, Crispy Furikake Wontons, Scallions & Sesame
- Hand-Chopped Tuna Tartare:** Avocado, Ponzu Vinaigrette, Spicy Shrimp Cracker
- Firecracker Shrimp Skewers:** Sweet Chili, Crispy Garlic, Cilantro *(Available With or Without Roabata Grill)*
- Crispy Duck Spring Rolls:** Hudson Valley Duck & Cabbage, Sweet Chili Sauce
- Serrano Ham & Manchego Croquettes:** Whipped Yukon Gold Potato, Pimenton & Piquillo Pepper

### Luxury Hors D'oeuvres

- Crispy Baby Back Ribs:** Smokey Peach BBQ *(Available With Roabata Grill)*
- Lump Blue Crab Cakes:** Lemon Dill Aioli, Butter Lettuce, Garden Herbs
- Wok-Fired Duck Confit Lettuce Wraps:** Garlic & Ginger Dressing, Baby Gem Lettuce, Sesame
- Seared Wagyu Beef Striploin Tataki:** Truffle Ponzu, Potato Chip, Scallions, Crispy Garlic
- Desert Moon Mushrooms Vol -au-Vent:** Puff Pastry Stuffed with Local Mushroom Fricassee
- Yellowtail Sashimi:** Ponzu, Serrano Relish, Pickled Garlic
- Peppercorn Crusted Steak au Poivre:** Seared Bavette Steak, Creamy Cognac Sauce
- Osetra Caviar:** Smoked Salmon Crepe Cakes, Dill, Truffle Egg Mousse

## SALADS:

PLATED, PLATTERS OR BUFFET

### **Chef Driven**

#### **Grilled Peach and Burrata (Summer) / Roasted Beets (Fall)**

Frog Hollow Farm Peaches, Creamy Burrata, Watercress, Endive, Candied Walnuts, Crispy Pancetta, White Balsamic Vinaigrette

#### **Artichoke & Arugula Caesar**

Wild Lettuces, Lemon & Parmesan Dressing, Marinated Artichokes

#### **Togarashi Spiced Tofu**

Avocado, Citrus Mix, Frisee, Cilantro, Lime Soy Vinaigrette

#### **Anjou Pear and Gorgonzola**

Baby Arugula, Frise, Shaved Radicchio, Candied Hazelnuts, Balsamic Pear Infusion

#### **Sugarbee Apple and Chicory Salad**

Endive, Radicchio, Frisée, Dried Cherry, Dried Apricot, Freeze Dried Apples, Calamansi Honey Yogurt Dressing

#### **Golden Beet and Cypress Grove Goat Cheese**

Arugula and Frisée, Pistachio Crumble, Valencia Orange Vinaigrette

### **Luxury**

#### **Alderwood Smoked Salmon Caesar**

Baby Gem, White Truffle & Lemon Dressing, Aged Parmesan Crisps, Garlic Streusel, Garden Herbs

#### **Seared Ahi Tuna and Citrus**

Mixed Greens, Frisée, Orange Segments, Edamame, Toasted Sesame Seeds, Yuzu Soy Vinaigrette

#### **Butter-Poached Maine Lobster Salad**

Hass Avocado, Fennel, Cara Cara Orange, Champagne Vinaigrette

#### **Prosciutto di Parma and Ambrosia Melon**

## SLIDERS & SANDWICHES

STATIONED & PASSED (RECOMMEND STATIONS)

### Classics

#### **Nashville-Style Chicken Slider**

White BBQ Coleslaw, House-Made Pickles

#### **Chicken Parmesan Hero**

Hand-Breaded Organic Chicken Cutlet, Spicy Pomodoro, Mozzarella

#### **BBQ Pulled Pork**

Tender Pulled Pork, Peach Bourbon BBQ Sauce, House-Made Pickles

#### **Mini Smash Burgers**

Brisket and Chuck Smashed Patties, Red Onion, American Cheese, Secret Sauce  
(Available With or Without Roabata or Argentinian Grill)

### Chef Driven

#### **Pork Belly Bao Buns**

Soy-Braised Kurobuta Pork Belly, Pickled Cucumbers, Spicy Mayo

#### **Creekstone Beef Short Rib Slider**

Burgundy Braised Short Rib, Bacon Jam, Camembert, Caramelized Onions

#### **Shrimp Po'Boy**

Crispy Battered Shrimp, Cajun Remoulade, Heirloom Tomato, Iceberg

### Luxury

#### **Butter-Poached Lobster Rolls**

Toasted Brioche, Lemon Aioli, Tobiko Caviar

#### **American Wagyu "Philly Cheesesteak"**

Thinly Sliced Rib Eye, Sauteed Onions and Peppers, Melted Provolone

## JET FRESH & WILD CAUGHT SEAFOOD, PREMIUM MEATS, ORGANIC POULTRY

*All items are Primarily Buffet and available for Argentinian Parrilla or Robata Grill*

*(\*) Items Not Available with Signature Argentinian Parrilla or Robata Grill*

### Classic - Choose 2 (Add A Third for Additional Fee)

**Pan Roasted Halibut:** Champagne Beurre Blanc

**Faroe Island Salmon Steaks:** Meyer Lemon Brown Butter

**Berkshire Pork Chops:** Caramelized Apple and Brandy Sauce

**Whole Fried Chicken:** Sausage Gravy \*

**Herb-Crusted Prime Rib:** Fresh Grated Horseradish, Au Jus (carving)

**Carne Asada:** Morita Chili Salsa

### Chef Driven - Choose 2 (Add A Third For Additional Fee)

**Miso Black Cod:** Charred Scallions, Furikake

**Sesame-Crusted Hawaiian Ahi Tuna:** Yuzu Oyster Sauce

**Mary's Organic Chicken:** Marsala Mushroom Gravy

**American Wagyu Tri-Tip:** Salsa Macha

**Braised Short Rib:** Red Wine Jus, Crispy Shallots

**Coq au Vin:** Pinot Noir Braised Organic Chicken Leg, Crispy Pancetta, Red Wine \*

**Hudson Valley Duck Confit:** Tart Cherry Jam

### Luxury - Choose 2 (Add A Third For Additional Fee)

**Chilean Seabass:** Meyer Lemon Butter Sauce, Toasted Pistachio

**Hokkaido Scallops:** Shiitake Mushroom Gravy

**Spanish Octopus:** Romanesco, Grilled Lemon

**Hudson Valley Duck Breast:** Cherry Port Reduction

**Creekstone American Prime Beef Tenderloin:** Fresh Horseradish Creme

**Whole Lobster Thermidor:** Mushroom Cognac Lobster Sauce, Hollandaise (Carving) MP \*

**Ora King Salmon Wellington:** Puff Pastry, Shrimp Mousse, Caviar Velouté (Carving) \*

**Japanese Wagyu Striploin:** Ponzu Butter (Carving)MP

**Wagyu Filet Mignon:** Red Wine Demi (Carving)MP

**American Wagyu Prime Rib:** Grilled Ponzu Onions (Carving)MP

## SIDES

### Classic - Choose 2 (Add A Third For Additional Fee)

**Sautéed Haricot Vert:** Almonds & Butter  
**Baby Bok Choy:** Ginger & Garlic  
**Honey-Glazed Heirloom Carrots:** Bing Cherries & Harissa  
**Roasted Cauliflower:** Romanesco Sweet Pepper Sauce  
**Roasted Sweet Potato:** Butter & Agave  
**Borracho Black Beans:** Bacon & Bone Broth  
**Whipped Potatoes:** Wasabi Cream  
**Roasted Tiny Potatoes:** Aged Parmesan, Thyme  
**Jasmine Rice:** Umami Buttered

### Chef Driven - Choose 2 (Add A Third For Additional Fee)

**Charred Broccolini:** EVOO & Calabrian Chile  
**Wood-Fired Sweet Corn:** Butter, Lime and Chili  
**Parsnip Purée:** Thyme & Butter  
**Truffle Mac & Cheese:** Smoked Gouda & Cheddar  
**Charred Asparagus:** Fresh Lemon  
**Yukon Gold Potato Purée:** Garlic & Chives  
**Butternut Squash:** Toasted Pecans & Maple Butter

### Luxury - Choose 2 (Add A Third For Additional Fee)

**Braised Salsify:** Brown Butter & Bonito  
**Fennel & Leek Risotto:** Mascarpone & Black Pepper  
**Creamy Truffle Polenta:** Parmesan  
**Cauliflower Purée:** Truffle Essence  
**Ube & Coconut-Mashed Sweet Potato:** Its so delicious

## SWEETS

### Individual Pastries

- Mini Key Lime Pie:** Shortbread Crust, Lime Cream and Whipped Cream  
**Tiramisu Cup:** Coffee Infused Biscuit, Mascarpone Mousse, Cocoa Powder  
**Cheesecake Mousse:** Cheesecake Mousse and Buttered Graham Biscuit  
**Chocolate Mousse:** Crispy Praline Crumble  
**Verrine Of Vanilla Panna Cotta:** Mixed Berries and Crumble  
**Strawberry Tartelette:** Shortbread Crust, Vanilla Cream and Fresh Strawberries  
**Vanilla Cream Puff:** Cream Puff Filled with Vanilla Cream  
**Mini Lemon Meringue Pie:** Shortbread Crust, Lemon Cream, Torched Soft Meringue  
**Vanilla Creamy Rice Pudding:** Fresh PassionFruit and Mango Jelly

### Pastries Large Format

#### **Cookie Platter**

Choose One Type: Snickerdoodle, Brown Butter Chocolate Chip, Lemon and Ricotta, S'mores

#### **Custom Fortune Cookies**

Choose One Type: Hand-made Chocolate, Black Sesame, Orange Blossom or Rose Flavors  
Custom Message For Your Guests

#### **Custom Cakes**

Work With Our Pastry Chef For Classic & Contemporary Designs & Flavor Profiles

## SIGNATURE SERVICES

### **Ice Cold & Smoking Raw Bar**

Ice Sculpture Displays With Smoking Dry Ice (Ice Sculpture fee vary by design choice)

Tiger Prawn Cocktail, Snow Crab Legs, Oysters On The Half Shell

Cocktail Sauce, Ponzu Mignonette, Charred Citron Lemons

-Upgrade To King Crab, Steamed Maine Lobsters (MP)

### **Robata Charcoal Grill**

Bring the artistry of Japanese grilling to your event with our Robata Grill. A sizzling and interactive culinary feature that combines grilling with the elegance of fine dining. Perfect for creating an immersive and sensory-driven experience, this station blends authenticity, entertainment, and tradition.

Japanese Wagyu Beef, Chicken Yakitori, Kurobuta Pork, and Fresh Vegetables are elevated with premium ingredients and the rich flavors of binchotan charcoal.

Watch as our Chefs offer more than a meal, but an immersive experience that showcases the flavors of Japan, all wrapped in an elegant and upscale presentation.

Great For Medium & Small Events. 12-40 Guests

***Reference STATIONED & PASSED CANAPÉS For Food Options And Prices***

### **Argentinian Parrilla Grill**

An Experience Your Guests Will Never Forget: Authentic Argentinian Parrilla Grill.

Indulge In Mouthwatering Selections Of Wood-fired meats & Seafoods expertly grilled to Perfection Over An Open Flame. Each Bite Is Infused With A Rich, Smoky Aroma That Only A Traditional Argentinian Grill Can Provide.

Accompanying These Delectable Meats Are Vibrant, Char-grilled Vegetables That Burst With Flavor, Each Enhanced By The Kiss Of Fire. Prepared On Our 8-Foot-Tall Stunning Black Iron Custom Grill. This Meal Is A Celebration Of Culinary Artistry And Tradition.

Gather Around The Grill For An Unforgettable Dining Experience That Captures The Essence Of Argentine Culture. Our Parrilla Feasts Promise To Delight Your Senses And Create Lasting Memories. Perfect For Large Gatherings, 75-350 guests.

***Reference JET FRESH & WILD CAUGHT SEAFOOD, PREMIUM MEATS, ORGANIC POULTRY For Food Options And Prices***

## **Carving Stations** Chef attendant + Food Cost

Premium Cuts and Condiments Carved By Our Chef, Such As Wagyu Tomahawks  
Herb Crusted Prime Rib, Racks of Lamb, Creekstone Farms Tenderloin  
Classic Sauces: Cilantro Chimichurri, Horseradish Cream, Red Wine Demi  
Customize Your Favorite Meats Freshly Prepared & Cut To Order.

### **Luxury - Choose 2 (Add A Third For Additional Fee)**

**Whole Lobster Thermidor:** Mushroom Cognac Lobster Sauce, Hollandaise (Carving) MP \*

**Ora King Salmon Wellington:** Puff Pastry, Shrimp Mousse, Caviar Velouté (Carving) \*

**Japanese Wagyu Striploin:** Ponzu Butter (Carving)MP

**Wagyu Filet Mignon:** Red Wine Demi (Carving)MP

**American Wagyu Prime Rib:** Grilled Ponzu Onions (Carving)MP

## SIGNATURE SERVICES

### **Fortune Chocolate Fountain**

Fortune Events Proudly Presents An Indulgent Experience Featuring the Exceptional São Palme Felchlin Chocolate. São Palme Premium Dark Couverture Is Crafted From The Finest Single-Origin Organic Cacao Beans. From Classic Chocolate Covered Strawberries or Tropical Fruits To Over-The-Top Donut Sundaes. We Can Customize The Number and Sweetness Of Your Dippable Options To Suit Your Event Requirements. Immerse Your Guests In An Interactive Decadent Journey That Combines Your Favorite Treats With A Memorable And Delicious Activation.