

Masina

RECEPTIONS

HORS D'ŒUVRES • MASINA STATIONS

Masina

HORS D'ŒUVRES

two-hour service

SELECTION OF 4	\$35++	PER GUEST
SELECTION OF 6	\$40++	PER GUEST
SELECTION OF 8	\$45++	PER GUEST
SELECTION OF 10	\$50++	PER GUEST

WARM BITES

Cambodian Beef
Garlic-Roasted Shrimp
Beef Teriyaki Kebabs
Chicken Kebabs with Grilled Vegetables
Chicken Satay
Cajun Morsels of Beef with Lemon Poppy Sauce
Coconut Chicken with Mango Sesame Honey Sauce
Soy & Ginger Salmon Skewers
Vegetable Spring Rolls with Chili Sauce
Mini Classic Cuban
Mini Bacon, Lettuce & Tomato
Mini Classic Reuben
Short Rib Empanadas
Scallops Wrapped in Bacon
Lump Crab Cakes with Spicy Mayonnaise
Tomato, Goat Cheese & Olive Tartlets
Fried Calamari with Sweet Chili Sauce
Salt & Pepper Shrimp

COLD BITES

Diced Tuna Tartare on Crispy Wontons
Black Caviar, Smoked Salmon, Dill & Crème Fraîche
Herbed Blini
Cherry Tomatoes Stuffed with Jumbo Lump Crab &
Lime Salad
Parmesan Toasted Baguettes Topped with Fresh
Tomatoes, Basil, Roasted Garlic, Oregano & Extra Virgin
Olive Oil
Crostini with Purée of Artichoke, Parmesan, Garlic &
Fresh Mozzarella
Grilled Baguettes with Gorgonzola & Porcini Mushrooms
Crostini with Ricotta & Pesto
Asparagus Wrapped with Prosciutto di Parma
Fresh Mozzarella & Tomato Crostini
Hummus & Cucumber Yogurt Dip on Grilled Pita Bread
Honey Ginger Shrimp
Sesame Crabmeat Salad Served on Fried Wonton

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two-hour service

MEDITERRANEAN TABLE

\$45++ per guest

Hummus & Cucumber Yogurt Dip with Grilled Flat Bread

Arugula, Fennel & Parmesan Salad

Greek Salad

(Cucumber, Tomato, Feta Cheese, Red Onion, Kalamata Olives)

Fresh Mozzarella, Tomato & Basil

Sopressata, Coppa & Prosciutto

Penne Pomodoro

Marinated Mushrooms, Herbs & Sherry Vinegar

Selection of Artisan Cheeses with Artisan Breads & Crackers

Breadsticks & Crackers

Marinated Olives, Nuts, Dates & Grapes

MEXICAN TABLE

\$45++ per guest

Homemade Pico de Gallo, Salsa Verde & Guacamole with Corn Chips

Tomato, Watercress & Radish Salad with Lime Vinaigrette

Chicken & Potato Flautas with Sour Cream & Cilantro

Ancho Chili-Rubbed Skirt Steak with Mole Sauce

Snapper Veracruz Style

Mexican Rice Pilaf

Refried Beans

RAW BAR STATION

\$55++ per guest

East & West Coast Oysters

Little Neck Clams

Jumbo Shrimp

Lemon, Mignonette & Cocktail Sauce

SUSHI

\$50++ per guest

Assorted Rolls

(Tuna, Yellowtail, Salmon, Eel, Shrimp, Tofu, Vegetable)

BRUSCHETTA BAR

\$30++ per guest

CAPONATA

grilled vegetables, Kalamata olives, roasted tomatoes, hummus, goat cheese, topped on grilled baguettes

BRUSCHETTA

parmesan toasted baguettes topped with fresh tomatoes, basil, roasted garlic, oregano & extra virgin olive oil

ARTICHOKE

purée of artichoke, parmesan, garlic, & fresh mozzarella

PORCINI

grilled baguettes, gorgonzola & porcini mushrooms

PESTO

ricotta & pesto

PASTA STATION

\$25++ per guest

Penne with Vodka Sauce

Cavatelli with Broccoli, Garlic & Olive Oil

Rigatoni Bolognese

CARVING STATION

\$75 carving fee

served with warm sourdough rolls

selection of one \$25++ per guest

selection of two \$35++ per guest

served with warm sourdough rolls

PRIME RIB

Masina steak sauce

ROASTED SIDE OF SALMON

horseradish crème fraîche

MAPLE-CURED VIRGINIA HAM

cranberry sauce

ROASTED SUCKLING PIG AU JUS

house-made smoky chipotle relish

WHOLE ROASTED TURKEY

fresh cranberry sauce

Sides

\$7++ per guest/per side

Garlic & Scallion Crushed Potatoes

Baby Carrots, Butter & Thyme

Buttered Mashed Potatoes

Crispy Onion Rings

French Green Beans

Macaroni & Cheese