

**the wink**

washington dc

**Catering Menu**

# RECEPTION

## RECEPTION HORS D'OEUVRES:

### COLD HORS D'OEUVRES | \$7 per piece

fresh mozzarella and tomato basil skewers herbed pita with tomato basil and feta

Smoked salmon pinwheel on pumpernickel tuna tartare in wonton crisp

asparagus, prosciutto and cantaloupe skewers english cucumber and dill shrimp canapé

jumbo poached shrimp with "patron" cocktail sauce

### HOT HORS D'OEUVRES | \$7 per piece

duck pot stickers with cilantro ponzu

chicken satay with thai peanut sauce

cranberry gorgonzola tart

spanakopita

beef satay with thai peanut sauce

petite chicken cordon bleu with honey mustard

mini crab cakes with tarragon remoulade

vegetable samosas

wild mushroom tart

raspberry almond brie in phyllo

vegetable spring roll with thai chili and cilantro ponzu

## DISPLAY PER PERSON:

### MEZZA PLATTER | \$20

hummus, baba ganoush, marinated olives, grilled pita bread, stuffed grape leaves, feta cheese, grilled peppers and fresh baby mozzarella

### FARMER'S MARKET VEGETABLE CRUDITES | \$14

with chipotle ranch dressing and onion dip

### INTERNATIONAL CHEESE DISPLAY | \$18

imported, domestic and local cheese display with french bread and assorted crackers

### ANTIPASTO DISPLAY | \$22

mortadella, salami, provolone cheese, pepperoncini, marinated olives, cherry peppers, marinated grilled vegetables and balsamic vinaigrette

### JAPANESE SUSHI DISPLAY | \$30

california roll, tuna roll, salmon roll and cucumber roll with pickled ginger, wasabi and soy sauce (4 pieces per person) on ice with vodka cocktail sauce and lemon wedges (2 pieces per person)

## RECEPTION SWEET DISPLAYS PER PERSON:

### MILK CHOCOLATE FONDUE | \$21

pound cake, cubed fruit, rice crispy treats, marshmallows, brownies and mini chocolate chip cookies

### TRIO OF "SWEET INDULGENCE" (Locally produced in Rockville, MD) | \$19

a selection of three seasonal sorbet

### VIENNESE STYLE DESSERT DISPLAY | \$20

chocolate covered bananas and strawberries, petite fruit tarts, petite french pastries and petit fours (4 per person)

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## STATIONS PER PERSON:

### YUKON POTATO AND RISOTTO BAR | \$17

creamy shiitake mushroom risotto, yukon mashed potatoes, whipped sweet potatoes, whipped purple potatoes, farm house cheddar cheese, shaved parmesan cheese, maple bacon, caramelized onions, scallions, asparagus tops, candied pecans and sour cream

### PETITE SLIDER STATION | \$24

braised beef chipotle bbq sliders with asian slaw and crab cake sliders with remoulade sauce accompanied with butter pickle chips (one of each per person)

### GRILLED CHEESE STATION | \$19

grilled 3 cheese on brioche and house made chips and homemade tomato bisque

### FAJITA STATION | \$26

seasoned beef, chicken and shrimp with wheat tortillas, cilantro, peppers, pepper jack cheese, salsa, onions, sour cream, guacamole, refried beans and spanish rice

### STIR FRY STATION | \$26

beef, chicken and shrimp with crispy asian four seasons vegetables and jasmine rice

### PASTA STATION | \$28

portobello and fennel ravioli with basil cream, fusilli with roma tomato pomodori, shrimp linguini with lobster sauce accompanied with shaved parmesan cheese and assorted gourmet breads

## CARVING STATIONS PER PERSON:

### BEEF TENDERLOIN | \$28

tenderloin of beef marinated in herbs, served with whole grain mustard, horseradish cream, chianti demi glace and brioche rolls

### BONELESS TURKEY BREAST | \$20

mandarin cranberry sauce, sage gravy, whole grain mustard, mayonnaise and petite rolls

### ROASTED PRIME RIB | \$30

horseradish cream, rosemary au jus, whole grain mustard, and petite onion rolls

### SPIRAL HONEY GLAZED HAM | \$23

pineapple and granny smith cranberry compote, whole grain mustard, and buttermilk biscuits