

THE QUILL ROOM

Dinner Reception

\$250 per person

Venue Buyout Fee will apply

Two Seasonal Specialty
Cocktails

Three-Hour Quill Room Bar
Package

PASSED HORS D'OEUVRES

CHOOSE 4:

- Salmon Caviar Puffs, smoked salmon stuffed choux, citrus crème fraiche, chives, Regalis Caviar
- Miniature Beef Wellington, mushroom duxelles, spinach crepe, beef mushroom demi glace
- King Crab and Avocado Toast, espelette pepper
- Sweet Potato and Feta Bourekas
- Fried Chicken Slider, garlic aioli
- Beef Tartare, horseradish cream, dill
- Lamb Croquettes, matbucha
- Miniature Crab Cakes, sauce gribiche
- Fig and Herbed Goat Cheese on Grilled Crostini, balsamic glaze
- Kofta Fatayer, spinach, spicy tomato

CHEF'S SELECTION OF CHEESE AND CHARCUTERIE

Selection of Charcuterie and Artisanal Cheeses, Fresh and Dried Fruits, Nuts, Honeycomb, Whole Grain Mustard, Crackers and Breads

FRUITS DE MER SEAFOOD TOWER

Served with cocktail sauce, lemon, and mignonette

Seasonal Selection of Oysters on the Half Shell, Lobster, Jumbo Shrimp, Crab Claws, Citrus Snapper Ceviche, Mussels Escabeche

PER PERSON PRICE IS EXCLUSIVE OF
8.25% SALES TAX, 4% WELLNESS FEE,
AND 25% SERVICE CHARGE.

PLEASE NOTIFY YOUR PROPER EVENT
SERVICES MANAGER OF ANY ALLERGY
OR DIETARY RESTRICTIONS.

