



# VALIANT Y · A · C · H · T

## SANDY HOOK RECEPTION

### ***International Cheese & Fruit Display***

*Assorted International Cheeses Decorated with Sliced Seasonal Fruits  
Assorted Crackers & Breads*

### ***Harvest Fresh Vegetables***

*Served with Hummus Dipping Sauce*

### **Stationary Delights**

*(Choice of 3)*

### **Bruschetta Station**

Served with Toasted Focaccia and Flat Breads, Tomato, Artichokes, Olive,  
Roasted Peppers and Smoked Mozzarella, Eggplant

### **Assorted “Cannoli” Platter**

Mushroom, Roasted Tomato and Goat Cheese, Smoked Salmon, Crab, Lobster

### **Assorted Pate, Terrines and Cured Meat**

Cornichones, Whole Grain Mustard, Cocktail Bread, Roasted Vegetable Relish

### **Assorted Baked Brie**

Wrapped in Puff Pastry an Selection of Stuffed Baked Brie to Include:  
Mushroom, Pear, Cranberry

### **Seared Harissa Rubbed Lamb Loin**

Sliced and Served with Chick Peas, Roasted Peppers, Crumbled Feta Cheese,  
Kalamata Olive Puree

### **Sliced Sesame Seared Tuna**

Field Greens, Orange, Radish with Pickle Ginger Dressing and Crispy Noodles

### ***Asian Rolled Station***

*Assorted Rice Paper Rolls with Shrimp and Vegetables  
Served with Mango, Soba Noodles and Authentic Spicy Thai*

**Chef Station**  
*(Please select 1)*

**Risotto Station**

*Choices to include Wild Mushrooms, Roasted Tomatoes, Basil Puree and Broccoli Rabe and Caramelized Onions, Truffle Oil, Green Pea, Lamb Shank*

**Mashed Potato Station**

*Choices to include Porcini Mushrooms, Roasted Garlic, Basil, Assorted Cheeses (Mozzarella, Goat, Bleu Cheese) Scallions & Truffle Oil*

**Pasta Station**

*A Selection of Pastas, Sauces & Accompaniment Prepared to Order*

**Sushi**

*Hand Rolled Vegetable and Seafood Sushi  
\*Additional \$5.00 Per person*

**Carving Station**

*(Please Select Two)*

*Filet of Beef, Rack of Lamb, Prime Rib or Pork Tenderloin, Whole Roasted Salmon Carved to Order and Served with an Assortment of Mustards, Relishes and Cocktail Breads*

**Desserts**

*Assorted Sweets*

*Menu \$85.00 Per Person  
Additional: 20% Gratuity & Sales Tax*



# VALIANT

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## BLACKWELL ISLAND RECEPTION

***International & Domestic Cheeses & Fruit Selection***  
*Served with An Assortment of Flat Breads, & Crackers*

***A Sampling of Butler Style Passed Hors D'oeuvres***  
*(Choice of 5)*

*Blue Cheese, Bacon & Apple Bruschetta with White Truffle Oil*

*Sesame Seared Tuna Served atop a Radish Slice with a Spicy Red Pepper Relish*

*\*Shrimp Cocktail Served on Fresh Seaweed with Cocktail Sauce*

*Seared Duck on Sweet Potato Crisp with Wild Berry Jam*

*Espresso Seared Filet with Onion Relish*

*Miniature Crab Cakes Served with Seasonal Relish*

*Asparagus and Prosciutto Filled Phyllo Rolls*

*Wild Mushroom Stuffed Beggars' Purses*

*Beef Satay Served with Peanut Dipping Sauce*

*Warm Brie on Walnut Toast with Raspberry Salsa*

*\* Denotes additional charge \$1.50 per person*

**Chef Station**

*Please select 1*

**Risotto Station**

*Choices to include Wild Mushrooms, Roasted Tomatoes, Basil Puree and Broccoli Rabe and Caramelized Onions, Truffle Oil, Green Pea, Lamb Shank*

**Mashed Potato Station**

*Choices to include Porcini Mushrooms, Roasted Garlic, Basil, Assorted Cheeses (Mozzarella, Goat, Bleu Cheese) Scallions & Truffle Oil*

**Sushi**

*Hand Rolled Vegetable and Seafood Sushi*

*\*Additional \$5.00 Per person*

**Pasta Station**

*A Selection of Pastas, Sauces & Accompaniments Prepared to Order*

**Carving Station**

*(Please Select Two)*

*Filet of Beef, Rack of Lamb, Prime Rib or Pork Tenderloin, Whole Roasted Salmon*

*Carved to Order and Served with an Assortment of Mustards, Relishes and Cocktail Breads*

**Asian Rolled Station**

*Assorted Rice Paper Rolls with Shrimp and Vegetables  
Served with Mango, Soba Noodles and Authentic Spicy Thai*

**Main Courses**

*(Choice of 2)*

**Seared Beef Tenderloin**

*BBQ White Beans, Watercress & Chili Aioli*

**Atlantic Poached Salmon**

*With Creamy Dill Sauce & Fresh Cucumber,  
Capers, Chives, Diced Red Onion & Tomato*

**Sliced Sesame Seared Tuna**

*Field Greens, Orange, Radish with Pickle Ginger Dressing & Crispy Noodles*

**Sliced Marinated Hanger Steak**

*Red Bliss Potatoes, Green Bean Salad, Fresh Oregano*

**Salad Delights**

*(Choice of 2)*

*Arugula with Roasted Pears & Aged Goat Cheese with Balsamic Vinaigrette*

*Asparagus Salad with Virgin Tomato Vinaigrette*

*Roasted Beet Salad with Baby Field Greens and Grilled Scallions*

*Platters of Grilled Marinated Vegetables*

*Spinach with Grilled Portobello Mushrooms, Roasted Shallots & Fresh Herbs*

***All of the Above are Accompanied with Assorted  
Focaccia Breads and Bread Sticks***

***~ Desserts ~***

*Assorted Sweets*

*Menu \$95.00 Per Person*

*Additional: 20% Gratuity & Sales Tax*



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## SANDS POINT RECEPTION

### ***International Cheese & Dried Fruit Display***

*Assorted International Cheeses Decorated with Assorted Dried Fruits Garnished with Fresh Berries, Crackers & Breads, Pate Maison & Whole Grain Mustard*

### ***Passed Hors D'Oeuvres***

*Smoked Salmon Belini topped with Dill Cream Cheese*

*Black & White Sesame Crusted Chicken on Skewers w/ Spicy Peanut Sauce*

*Blue Cheese, Bacon & Apple Bruschetta with White Truffle Oil*

*Spring Rolls with Ponzu Dipping Sauce*

*Shrimp Cocktail Served on Fresh Seaweed with Cocktail Sauce*

### ***For Your Dinner***

*Served Room Temperature*

*Herb Crusted Filet Mignon Medallions with Horseradish Cream Sauce*

*Poached Atlantic Salmon with Creamy Dill and Fresh Cucumbers*

### ***Side Dishes***

*Mediterranean Cous Cous*

*Assorted Marinated Grilled Vegetables*

*Green Beans Tossed Chunks of Gorgonzola and Topped with Toasted Almonds*

*Baby Greens with Shredded Carrots, Cherry Tomatoes & Crispy Leeks  
with a Balsamic Vinaigrette*

### ***Dessert***

*Assorted Mini Sweets*

*Menu \$75.00 Per Person*

*Additional: 20% Gratuity & Sales Tax*



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## AMELIA ISLAND RECEPTION

### ***International Cheese & Dried Fruit Display***

*Assorted International Cheeses Decorated with Assorted Dried Fruit  
Garnished with Fresh Berries, Crackers & Breads*

### ***Harvest Fresh Vegetables***

*Served with Hummus Dipping Sauce*

### ***Butler Style Passed Hors D'oeuvres***

*(Choice of 6)*

*Blue Cheese, Bacon & Apple Bruschetta with White Truffle Oil*

*Sesame Seared Tuna Served atop a Radish Slice with a Spicy Red pepper Relish*

*\*Shrimp Cocktail Served on Fresh Seaweed with Cocktail Sauce*

*Seared Duck on Sweet Potato Crisp with Wild Berry Jam*

*Espresso Seared Filet with Onion Relish*

*Miniature Crab Cakes Served with Seasonal Relish*

*Asparagus and Prosciutto Filled Phyllo Rolls*

*Beef Satay Served with Peanut Dipping Sauce*

*Smoked Salmon Topped with Dill Cream Fraiche*

*\* Denotes additional charge \$1.50 per person*

*Price Per Person \$40.00*

*Additional: 20% Gratuity & Sales Tax*