

# Reception Stations Menu

## Spanish Tapas

Roasted Vegetable Empanadas, Spiced Smoked Tomato Sauce  
Bacon Wrapped Dates, Fig – Balsamic Glaze  
Paella Valencia; Shrimp, Mussels, Clams, Chorizo, Smoked  
Chicken, Saffron Rice

## Dim Sum

Pan Seared Vegetable Pot Stickers with Ponzu  
Shrimp Shao Mai, Soy Ginger Dipping Sauce  
BBQ Pork Bao, Hoisin, Pickled Daikon- Carrot Slaw

## Polenta Station

Mascarpone Polenta;  
Barolo Wine Braised Beef Short Ribs,  
Duck Ragu, San Marzano Tomatoes or  
Mushroom- Parsnip Ragout, Shallots, Bordeaux  
Fresh Thyme

## Desserts

Assorted Tiny Tarts  
Key Lime Pie Cheese Cake, Strawberry  
Shortcake with Micro Basil  
Coconut Macaroon Bars  
Tiny Red Velvet Cupcakes



**FIELD** *to table*  
CATERING AND EVENTS