



PRE & POST SCREENING COCKTAIL RECEPTION

~6:00 PM Guest Arrival & Reception~

Passed Champagne upon Arrival

30 Minutes of Passed Hors d'Oeuvres

Leek & Goat Cheese Fonduta on Crostini
Mini Crabcakes w/Pineapple Chutney
Tamarind BBQ Glazed Chicken Skewers
Blue Cheese Crusted Beef Tenderloin

~6:30 PM Guest Relocate to the Screening Room~

~8:00 PM Reception Resumes~

One Hour of Passed Hors d'Oeuvres

Braised Beef Short Rib w/Horseradish Cream
Black Truffle Lamb Loin w/Truffle Almond Vinaigrette
Mini "New England Style" Lobster Roll
Curried Chicken & Asian Pear Salad on Sweet Potato Chips
Stuffed Black Mission Figs w/Ricotta & Prosciutto
Thyme Scented Ratatouille w/Aged Goat Cheese on a Black Pepper Crisp

~9:00 PM Reception Stations Open~

Seafood Raw Bar

*Jumbo Shrimp, Clams, Oysters, Snapper Ceviche
Served w/Lemon, Housemade Cocktail Sauce, Mignoette*

Roasted a la Plancha

*Lavender Crusted Duck w/Spring Onions
Cedar Roasted Salmon w/Capers & Marjoram
Roasted Petit Filet Mignon w/Romesco Sauce*

Pasta Station

*Penne w/Rock Shrimp, Arugula & Smoked Mozzarella
Gnocchi w/Wild Mushrooms & Shaved Parmesan
Served w/Green Salad & Housebaked Bread*