

HONU

KITCHEN & COCKTAILS

PRIVATE COCKTAIL PARTY

PASSED HORS D'OEUVRES

(PASSED FOR ONE HOUR UPON ARRIVAL)

FIG, PROSCIUTTO, SUNFLOWER SEED
BRUSCHETTA, WITH PORT WINE REDUCTION
MINI CRAB CAKES, ROASTED PEPPER COULIS
CRISPY SHRIMP & CHILI SAUCE
THAI PEANUT BEEF SATAY
SEARED TUNA, SEAWEED, WASABI AIOLI
PASSED MARTINI CHOPPED SALAD

CARVING STATION

(CHOICE OF 2)

BBQ RUBBED PORK TENDERLOIN
CHEDDAR GRITS

FRENCH CHICKEN BREAST
FREE RANGE CHICKEN, CHICKEN JUS,
MASHED POTATO

ROAST TURKEY
GRAVY AND MASHED POTATO

PRIME RIB "CEDAR RIDGE"
BONELESS WITH HORSERADISH AND
MASHED POTATO

NY STRIP "CEDAR RIDGE"
SAUTÉED MUSHROOM & ONION,
RED WINE DEMI

BEEF TENDERLOIN
CENTER CUT, AU POIVRE SAUCE

FISH STATION

(CHOICE OF 1)

MAHI MAHI
FIRE ROASTED PEPPERS, MEYER LEMON CHUTNEY

AHI TUNA
SESAME CRUSTED, BROWN RICE

CHILEAN SEA BASS
LEMON BURRE BLANC, POLENTA CROUTON

SHRIMP SCAMPI
WHITE RICE & FRESH HERBS

PASTA

(CHOICE OF 1)

GNOCCHI
ROASTED DUCK, ASPARAGUS, SHAVED PARMESAN

PENNE A LA VODKA
LOBSTER, FRESH BASIL

PUMPKIN TORTELLINI
GOAT CHEESE, ROASTED PUMPKIN SEEDS

DESSERT

(PASSED)

CHOCOLATE DIPPED STRAWBERRIES
LITTLE ICE CREAM FLOATS
TRUFFLES
CARAMEL APPLES
MINI BANANA FOSTERS
S'MORES
CHEESECAKE LOLLI POPS

\$59* PER PERSON
(INCLUDES SODA, COFFEE, TEA, ESPRESSO)

*ALCOHOLIC BEVERAGES RUNG ON
CONSUMPTION, TAX AND 20% GRATUITY
WILL BE ADDED TO THE BILL

** INDIVIDUAL MENU ITEMS ARE SUBJECT TO CHANGE