

Guest Count: 287

Staff:

20 Chefs, 5 Supervisors, 14  
Wine Stewards, 4 Utility,  
40 Servers

-Featuring-

A Seafood Extravaganza

Butlered Hors d'oeuvres

Rolling Cheese Cart

5 Course Dinner

Late Night Interactive Station

Vendor Buffet

# Grand Reception at Union Station

## Full Service Premium Bar & Specialty Froze

### Caviar, Champagne & Iced Vodka

Russian Caviar served with blini, toast points, Creme Fraiche, lemon, chopped onion and chopped egg

### A Summer Seafood Extravaganza

Steamed and chilled jumbo Gulf shrimp served with traditional red cocktail sauce and lime cilantro remoulade. cocktail size summer snow crab claws served with Joe's Stone Crab Mustard, Brazilian scallop ceviche with avocado, mango and cilantro. Oysters on the half shell served with fresh horseradish, tabasco and oyster crackers

### Butlered Hors d'oeuvres

LON LANE'S INSPIRED OCCASIONS SIGNATURE HOT ONION PUFFS

SMOKED HEIRLOOM TOMATO GAZPACHO MINI SHOOTERS

HEART SHAPED TOASTS WITH ROSEMARY & APRICOT CHUTNEY AND HERBED MONTRACHET

## Dinner Service

### Amuse

CHILLED LOBSTER HONEYDEW CANTELOPE & MANGO

### Fish

PAN SEARED SEABASS IN PARCHMENT

Pan seared sea bass on a bed of couscous studded with diced tomato and currants then topped with julienne leeks, carrots and a tomato and grilled fennel concassee

### Sorbet

MEYER LEMON THYME SORBET

### Entrée

8 OZ. SALT & PEPPER FILET

GRILLED RACK OF NEW ZEALAND LAMB

MASHED CAULIFLOWER WITH SAFFRON & SWEET CORN

OVEN ROASTED HARICOT VERT BUNDLES

### Dessert

WEDDING CAKE

## Late Night Snack

GOURMET MINI GRILLED CHEESE INTERACTIVE STATION

A chef attended station featuring lobster grilled cheese, traditional grilled cheese, sharp cheddar with tomato & bacon grilled cheese and brioche with apple chutney & white cheddar grilled cheese

HOUSE CRAFTED PURPLE & WHITE SWEET POTATO CHIPS