

# Stationed Dinner Reception

*To pass with cocktails*

*Cocktail lamb chops with mint béarnaise*

*Curried crab salad served in Belgian endive with scallions, red pepper and cashews*

*Prostini with goat cheese red onion marmalade and black currants*

## *Station One*

*A selection of fine European and local artisan cheeses served with artichoke pate, membrillo, Marcona almonds, Palamata olives, cornichons, country pate, Busseto dry salami, Champagne grapes and rustic breads*

## *Station Two*

*Shrimp cocktail with horseradish and lemon*

*Cedar plank salmon roasted and served with chopped egg, capers, red onion, crème fraiche*

*Steamed mussels with drawn butter, cocktail sauce, lemon and dill aioli*

## *Station Three*

*Steamship round of beef*

*Cranberry-Orange glazed Ham*

*served with piquant mustards, herbed aioli, horseradish cream and an assortment of yeast rolls and tea biscuits*

*Medallions of chicken breast soubise served with a Chinese ginger sauce*

## *Station Four*

*Grilled new potatoes with garlic, olive oil, rosemary and kosher salt*

*Roasted vegetable Roulade*

*Snipped green beans sautéed with maple syrup and glazed pecans*

## *Station Five*

*A selection of hand held G&O Confections served with Italian dark roast coffee*

