

**Ink48 Hotel**

# Reception

## HOT HORS D'OEUVRES

- **Marinated Grilled Chicken Skewers**
- **Grilled Leg of Lamb Skewers** *Tomatillo Sauce*
- **Grilled Skirt Steak Skewers** *Parsley-Cilantro Sauce*
- **Fried Pork Belly** *Pickles and Mustard*
- **Tempura Shrimp** *Sweet-Hot Mustard Sauce*
- **Peekytoe Crab Spring Rolls** *Pepper Flakes, Orange Soy Sauce*
- **Mushroom and Cabbage Spring Rolls** *Spring Onion Sauce*
- **Roasted Eggplant Caviar** *Tomato, Basil, on Yellow Squash*
- **Grilled Marinated Portobello Mushroom Skewers** *Herb Puree*
- **Zucchini Frito** *Spicy Tomato Coulis*
- **Risotto Arancini** *Saffron Aioli Oil*

## COLD HORS D'OEUVRES

- **Plum, Goat Cheese, Prosciutto** *Olive Oil, Crostini*
- **Salvatore Brooklyn Ricotta Bruschetta** *Tomatoes, Basil, Olive Oil*
- **Seared Duck Breast** *Huckleberry Compote, Corn Pancake*
- **Pistachio Crusted Beef Tenderloin** *Black Pepper, Red Wine Sauce On Ficelle Toast*
- **Hamachi Crudo** *Horseradish, Chives, Sea Salt, Olive Oil on a Spoon*
- **Lobster Tacos** *Radish, Pickled Red Onion, Chipotle Aioli (Supplement \$5)*
- **Tuna Tartare** *Ginger, Shallots, Lemon Zest, Olive Oil, Cucumber*
- **Peekytoe Crab Salad** *Avocado Salsa, Corn Tortilla*
- **Cool Tomato-Cucumber Gazpacho** *Chives*

Choose 6 Passed Hors d'Oeuvres for One Hour **\$50 Per Person**

Choose 6 Passed Hors d'Oeuvres for Two Hours **\$65 Per Person**

*15 Guests Minimum*

## DISPLAYED HORS D'OEUVRES

- **Assorted Salumi**  
*Olives and Pickles*  
**\$125 Per Platter**
- **Local Cheese Platter**  
*Assorted Dried Fruits, Grapes, and Artisanal Breads*  
**\$150 Per Platter**
- **Fried Saffron Risotto Arancini**  
**\$85 Per Platter**
- **Maine Peekytoe Crab Salad**  
*Avocado on Corn Tortilla*  
**\$150 Per Platter**
- **Tempura Shrimp**  
*Sweet-Hot Mustard Sauce*  
**\$150 Per Platter**
- **Grilled Skirt Steak Skewers**  
*Parsley Cumin Sauce*  
**\$120 Per Platter**
- **Grilled Lamb Chops**  
*Apricot Almond Topping*  
**\$175 Per Platter**
- **Salvatore Brooklyn Ricotta Bruschetta**  
*Tomatoes*  
**\$100 Per Platter**
- **Sliced Seasonal Fresh Fruit**  
**\$125 Per Platter**
- **Sweets and Chocolates**  
**\$250 Per Platter**

*Each Platter Contains 40-50 Pieces  
Recommended for Parties of 15 or Fewer Guests*

## MARKET TABLES

### SALUMI, ARTISANAL CHEESES AND BREAD DISPLAY

Local Cured Meats & Hams *from Salumeria Biellese*

Artisanal Cheese *Air-Dried Fruits, Nuts*

Sullivan Street Bakery Breads

\$25 Per Person

### MEDITERRANEAN REGIONAL TABLE

Grilled Seasonal Vegetables *Olive Oil, Basil, Black Pepper*

Italian Sliced Cold Cuts: Salami, Mortadella, Coppa, Spicy Coppa, Prosciutto, Soppressata, Culatello

Seasonal Vegetable Salad

Chickpea Hummus, Baba Ghanoush

Selection of Mediterranean Cheeses

Assorted Bread and Toasted Pita

\$35 Per Person

### GREEN MARKET (CHOOSE 3)

Local Mixed Green Salad *Cucumber, Fennel, Radishes, Tomato, Red Wine Vinaigrette*

Lacinato Kale Salad *Peaches, Fried Pumpkin Seeds, Shaved Parmesan, Lemon, Olive Oil*

Romaine Caesar Salad *Croutons, Parmesan Cheese*

Green Bean Salad *Corn, Tomatoes, Champagne Vinaigrette*

Roasted Beets Salad *Walnuts, Goat Cheese, Citrus Vinaigrette*

Pasta Salad *Arugula, Tomatoes, Cucumbers, Peppers, Radishes, Red Wine Vinaigrette*

Heirloom Tomato Salad *Watermelon, Feta Cheese, Basil, White Wine Vinaigrette*

Frisee-Endive Salad *Blackberries, Peaches, Blue Cheese, Hazelnuts, Chives, Vinaigrette*

\$25 Per Person

## MARKET TABLES

### ROASTED MEAT MARKET (CHOOSE 3)

**Grilled Sirloin Steak** *Chimichurri Sauce*

**Roast Porkloin** *Grainy Mustard Sauce*

**Farm Fresh Roasted Chicken** *Lemon, Rosemary, Mushrooms, Tomatoes, Parsley*

**John Boys Farm Crispy Duck Breast** *Sherry Glaze, Huckleberry Sauce*

\$45 Per Person

### FRESH PASTA TABLE (CHOOSE 3)

**Print. Mac' and Cheese**

**Seasonal Vegetable Lasagna** *Pecorino Romano*

**Garganelli** *Lamb Bolognese Basil, Parmesan*

**Penne** *Basil, Pecorino, Tomato Sauce*

**Lasagna Bolognese** *Fresh Pasta, Tomato, Mozzarella*

**Garganelli** *Prosciutto, Spinach, Mushroom, Parmesan Cream Sauce*

**Rigatoni** *Olives, Tomatoes, Anchovies, Parsley, Pecorino*

**Pasta Salad** *Prosciutto, Oven Dried Tomatoes, Mozzarella, Arugula Pesto (Served Room Temperature)*

\$35 Per Person

### SIDE TABLE (CHOOSE 3)

**Mashed Potatoes** *Chives*

**Tabouleh** *Bulgur Wheat, Tomatoes, Cucumber, Mint, Parsley*

**Roasted Yukon Potatoes** *Rosemary, Olive Oil, Sea Salt*

**Roasted Sweet Potatoes** *Olive Oil, Sea Salt*

**Sauté Seasonal Vegetables** *Shallots and Tarragon*

**Sauté Zucchini and Squash** *Garlic, Pepper Flakes*

**Creamy Polenta** *Parmesan Cheese*

**Freekeh Risotto** *Kale, Parmesan, Parsley*

\$25 Per Person

## MARKET TABLES

### SUSTAINABLE SEAFOOD TABLE (CHOOSE 3)

**Wild Salmon** *Tomato Vinaigrette*

**Local Market Fish** *Citrus, Herb Vinaigrette*

**Halibut Fillet** *Wild Mushroom Sauce, Favas, Chervil*

**Sauté Spicy Shrimp** *Jalapeno, Scallions, Pepper Flakes, Parsley*

**Steamed Lobster** *(Supplement \$10)*

**\$45 Per Person**

### RAW BAR (CHOOSE 2)

**Local Oysters**

**Littleneck Clams**

**Steamed Mussels** *Herb Mignonette*

**Shrimp Cocktail**

**Chilled Maine Lobster** *(Supplement \$10)*

**Peekytoe Crab Salad** *Celery Cucumber, Aioli*

**Remoulade** *Lemon Wedges, Mignonette and Homemade Cocktail Sauce*

**\$40 Per Person**

### PASTRY MARKET (CHOOSE 3)

**French Macarons**

**Hazelnut Dacquoise Cake** *Roasted White Chocolate Custard*

**Chocolate Cake** *Chocolate Ganache, Crunchy Valrhona Pearls*

**Carrot Cake** *Cream Cheese Frosting*

**Mini Red Velvet Cupcakes**

**Profiteroles** *Chefs Choice of Filling*

**Chocolate Mousse Cups** *Cookie Bites*

**Cookies, Confections, Petit Fours**

**\$30 Per Person**