

~ HORS D'OEUVRE RECEPTION ~

2 Hours

Minimum of 40 Guests

FORMAGGI BOARD

*Hand picked domestic and imported cheeses
accompanied by fresh fruit and water crackers*

SALUMI BOARD

*Italian cured hams and sausages, grilled flatbreads,
stone ground mustard, cantaloupe balls, cornichons and olives*

A TASTE OF ASIA STATION

Chef's International Station

Served in Mini Take-Out Boxes with Chopsticks

*Thai beef, glass noodles, red curry vinaigrette
pineapple coconut fried rice*

DECONSTRUCTED SUSHI

*Wasabi rimmed cosmo glasses filled with sushi rice, avocado
and Japanese cucumber. An assortment of sashimi and seafood
topped with the guests choice of sesame seeds, tobiko miso, soy sauce,
spicy aioli, and wasabi*

CHEF CARVED ROASTED STRIP LOIN

*Rare strip loin of beef served on mini slider rolls with
accompaniments: caramelized onion, bleu cheese mousse,
wild mushrooms, horseradish cream*

The logo for 'eleven' is written in a large, elegant, cursive script font.

OPEN UNLIMITED BAR

40 PERSON MINIMUM

2-HOUR MINIMUM

First Each
Two Hours / Add'l

HOUSE BRANDS:

CALL BRANDS:

PREMIUM BRANDS:

BEER/WINE ONLY:

MARTINI BAR

ADD AN ADDITIONAL \$ PER PERSON
PER HOUR TO THE BAR ABOVE FOR
THE FOLLOWING:

2 ADDITIONAL VODKAS
(KETEL ONE & SKYY)

&

1 ADDITIONAL GIN
(BOMBAY)

MANHATTANS, ROB ROYS, GIMLETS
OLIVES, BLEU CHEESE OLIVES,
CHERRIES, TWISTS

CHOOSE 4 OF THE FOLLOWING
MARTINIS WITH GARNISHES:

FLIRTINI

COSMOPOLITAN

APPLE MARTINI

POMEGRANATE MARTINI

ESPRESSO MARTINI

CHOCOLATE MARTINI

*A BARTENDER FEE OF WILL BE
APPLIED TO ALL BARS

*ALL PRICES EXCEPT CASH BAR ARE
SUBJECT TO 20% SERVICE CHARGE &
APPLICABLE SALES TAX

~ HORS D'OEUVRE RECEPTION ~

2 Hours

Minimum of 30 Guests

(Food Passed for 1 1/2 Hours)

CHOICE OF 3 HOT PASSED HORS D'OEUVRES

Open Faced Sandwiches of Polenta, Mozzarella and Parma Prosciutto

Mini Crabcakes with Smoked Tomato Creme Fraiche and American Caviar

Mini Lobster Pizzettes with Ricotta and Spinach

Crisp Risotto Cakes with Duck Confit and Scallion Relish

Mini Pizza with Gorgonzola, Spicy Fig, Pears, and Scallions

Tenderloin of Lamb on Pita Rounds with Minted Feta & Pomegranate Glaze

Tenderloin of Beef on Herb Crostini with Horseradish Mousse

Grilled Pizzettes with Fresh Mozzarella and Basil Relish

CHOICE OF 3 COLD PASSED HORS D'OEUVRES

Mini Tomato Caprese Towers, Basil Syrup

Sesame Tuna with Yuzu on Rice Crackers with Wasabi Cream and Tobiko Caviar

Bay Scallop Ceviche with Citrus Juice served on a Spoon

Mini Phyllo Cups with Spinach and Goat Cheese and Tomato Basil Relish

Spicy Tuna Tartare with Japanese Aioli on a Crispy Wonton

Blue Corn Tostadas with Spicy Chicken Salad and Scallions Confit

Endive Spears of Brie, Wild Flower Honey, Toasted Almonds and Truffle Oil

Jerk Chicken on Plantain Crisps with Mango Chutney

eleven

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40 PERSON MINIMUM

2-HOUR MINIMUM

First Each
Two Hours / Add'l

HOUSE BRANDS:

CALL BRANDS:

PREMIUM BRANDS:

BEER/WINE ONLY:

MARTINI BAR

ADD AN ADDITIONAL \$2 PER PERSON
PER HOUR TO THE BAR ABOVE FOR
THE FOLLOWING:

2 ADDITIONAL VODKAS
(KETEL ONE & SKYY)

&

1 ADDITIONAL GIN
(BOMBAY)

MANHATTANS, ROB ROYS, GIMLETS
OLIVES, BLEU CHEESE OLIVES,
CHERRIES, TWISTS

CHOOSE 4 OF THE FOLLOWING
MARTINIS WITH GARNISHES:

FLIRTINI

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