

Chef Attended Stations Reception(Sample Menu)  
Based on 100 Guests  
Five (5) Hours of Service

### Butlered Hors d'Oeuvres

Wild Mushroom and Thyme Pizzetta with Truffle Oil and Mozzarella  
San Daniele Prosciutto Wrapped Jumbo Shrimp Resting over Aged Balsamic Syrup  
Kobe Beef Meatballs on Bamboo Skewers with Marsala Demi Glace  
Stuffed Mission Figs,Gorgonzola Dolce,Candied Pecan Powder,Crisped Pancetta

### To Begin...

(Tray Passed First Course or Preset )

Chilled Calamari and Sea Scallops Salad  
Celery Hearts,Scallions,Fresh Dill,Tricolore Peppers  
Citrus Vinagrette and Micro Parsley Garnish  
Served with  
Toasted Olive Bread Crostini

### Meat Station

Niman Ranch Flat Iron Steak with Sundried Cherry-Port Wine Demi Glace  
and  
Thyme Roasted Fingerling Potatoes Melange' with Caramelized Garlic

### Fish Station

Pan Seared Alaskan Halibut,Herb Salsa Verde  
and  
Artichoke,Corn and Asparagus Risotto

### Vegetarian Station

Spinach and Ricotta Filled Ravioli  
Lemon Vodka Sauce,Snipped Chives,Parmiggiano  
and  
An Array of Grilled Seasonal Vegetables  
Herb Rolls and Plugra Butter

### The Coffee Service

Regular Roast/Decaf/Mighty Leaf Organic Teas  
Cream, Sugar and Sweeteners

Special Event Proposal by GIUSEPPE Fine Catering. Wedding Cake Provided by client and served by GFC