

HOCK HOOFF

Full Buy Out Menu

Hors d'oeuvres / Cocktail Reception (tray passed/stationary)

Burrata, Asian melons, Osmanthus honey

Braised beef tongue, fondant potatoes

Manchego cheese, apricot leather

Tuna tartare, soy, crispy wontons

Chicken liver mousse, seasonal jam

Wild mushroom tart

Mini quiches

Truffle and parmesan cheese arancini

Paddle fish caviar, cream fraiche, chives, blinis

Chicharrons and chimichurri

Salmon rilette, cucumbers, ikura

Duck rilette, cherry compote, toast

Crab, celery aioli, savory tart

Mushroom and squid ink on toast with sautéed squid

Fly fish roe, salmon mousseline, crispy wonton chips

Avocado, nori, sesame, radish, toast

Sun dried tomato jam, house cured bacon, crispy potato

Braised soy pork belly, fresh cucumbers, kewpie mayo, Hawaiian slider buns

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Finger Sandwiches

Cucumber and dill cream cheese, wheat bread
Lox, red onions, chive cream cheese, white bread
Chicken pate, red berry jam, white bread
Eggs, garlic aioli, celery, rye bread
Smoked white fish, sour cream, dill, rye bread
Foie gras, jelly, wheat bread
Duck rilette, cherry compote, white bread
Salmon mousseline, crispy garlic, rye bread
Ham and cheese, white bread

OFFSITE BBQ

Soy marinated chicken wings
House spiced tri tip
Baby back ribs, house made BBQ sauce
Louisiana hot links
Butterflied whole chicken, coriander spice rub
Grilled whole prawns, lemon garlic butter

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ACTION STATION / D.I.Y. BAR

Shell fish station, snow crab legs, drown butter, celery aioli, live oyster and clam shucking, cocktail sauce, sherry vinegar mignonette

Caviar station, crème fraiche, chives, red onions, cured egg yolks, potato blinis

Mac and cheese station, bacon bits, truffles, wild mushrooms, fried shallots, butter poached lobster, scallions, sun dried tomatoes, franks hot sauce, grilled chicken, fried garlic

Risotto station, truffles, wild mushrooms, butter poached lobsters, sun dried tomatoes, fried garlic, asparagus, lump crab, pancetta, crispy prosciutto, sweet corn, mascarpone, confit garlic, pesto

Noodle station, Somen, Pho, Ramen, Udon, scallions, bonito flakes, cilantro, mint, crispy garlic, pork belly, poached prawns, shredded chicken breast, sliced beef shank, fried egg, soft boiled egg, poached egg, pork and chicken broth, chili oil, fried garlic oil, fried shallots

Omelet station, bell peppers, ham, bacon, sausage, onions, tomatoes, cheeses, wild mushrooms, boisin cheese

Carving station, roast chicken, lamb rack, prime rib, lamb shank, baked salmon, grilled bronzino

BREAKFAST PASTRIES

Croissants, chocolate, raspberry, cream, apple

Danishes, cream cheese, blueberry

Scones, strawberry, clotted cream

Fruits, cream cheese tart

Muffins, blue berry, chocolate, sunflower, cranberry

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DESSERTS

New York cheese cake tart

Fresh fruit tart

Candied fruits on a stick

White chocolate mousse, matcha powder

Dark chocolate mousse, orange cream

Cake pops

Customized cookies

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ALA CART PLATE UP (seasonal)

Salad

Waldorf salad, yellow endives, green apples, yogurt dressing, candied pecans
Butter lettuce salad, green goddess dressing, dehydrated cherries, hazelnuts, parmesan cheese
Field greens, honey red wine vinaigrette, baby tomatoes, shaved radishes

Soup

Sweet corn cream, pickled corn, crispy garlic,
Cauliflower soup, cauliflower confetti, compressed green apples, mini brioche croutons
Minestrone soup, seasonal vegetables, fried bread

Entrée

Sous vide Jidori chicken breast, coco vin, celery root puree
Sous vide Jidori chicken breast, hawthorn berry gel, fondant potatoes
Sous vide Jidori chicken breast, butter basted Thumbelina carrots and Easter egg radish, jus
Pan fried diver sole, caper lemon butter, almond green beans
Crispy skin red snapper, green tea consommé, kale, roasted farrow
Crispy skin sea bass, charred cauliflower, shaved radish, citrus conserva

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Tenderloin wellington, black garlic, gochujung steak sauce, garlic mash potatoes, sweet roasted baby carrots

Seared flatiron steak, waffle fries, chive aioli

Butter basted ribeye, potato aligot, crispy kale sprouts, red wine jus, crispy garlic

Pork tenderloin, butter poached apples, sweet potato mash

Pork chop, fried plantains, braised savoy cabbage, yellow mustard

Pork belly, soy, ginger, cucumbers, chili oil, radishes

Ancient grains, seasonal vegetables, red wine honey vinaigrette, 53-degree egg

Savory vegetarian tart, garlic mash potatoes, mix greens, lemon vinaigrette

Dessert

Tres Leche's cake with horchata whipped cream

Egg custard panna cotta, macha frosted flakes, shaved cured egg yolk

Honey brick toast, berries, chocolate ice cream, raspberry whipped cream, raspberry powder

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