

MAYFLOWER PARK HOTEL

Appetizers by the Dozen

Vegan

Chickpea Cake	<i>Turmeric coconut yogurt, pickled red cabbage</i>	\$45
Yam Asada	<i>Crispy plantain, avocado & hearts of palm</i>	\$45
Fattoush Salad	<i>Cucumber cup (no cheese)</i>	\$45
Mushroom Pâté	<i>Caramelized seasonal mushrooms, truffle oil, amaranth cookie</i>	\$50
Tofu Skewer	<i>Ginger-marinated, sesame, cucumber</i>	\$45
Beet Skewer	<i>Roasted beets, walnut "cheese", mint, citrus</i>	\$45
Root Vegetable Skewer	<i>Ras el hanout, coconut-kaffir lime sauce</i>	\$45
Sushi Balls	<i>Puffed rice, togarashi</i>	\$45

Vegetarian

Chickpea Falafel	<i>Turmeric yogurt, pickled red cabbage</i>	\$45
Fattoush Salad	<i>Cucumber cup, pita crumble</i>	\$45
Crispy Potato Croquette	<i>Finished with romesco sauce</i>	\$45
Rice Noodle Salad	<i>Green papaya, mango, cabbage slaw, thai basil, roasted peanuts, traditional nuoc cham* (contains fish sauce but can be vegan)</i>	\$45
Spanakopita	<i>Cucumber raita dipping sauce</i>	\$45
Deviled Egg	<i>Finished with sauce verte</i>	\$45
Vegetable Samosa	<i>Crispy pastry filled with potato, peas, cauliflower, curry spices & mint chutney</i>	\$45
Beet Skewer	<i>Roasted beets, labneh, toasted walnuts, mint, citrus</i>	\$45
Mini Sabich	<i>Toasted pita, grilled eggplant, quail egg, pickled vegetable, mango chutney</i>	\$60

Seafood

*Ahi Poké	<i>Toasted sesame seeds, nori & taro</i>	\$55
Salmon Skewer	<i>Miso-mustard aioli</i>	\$45
Smoked Salmon Mousse	<i>Rye toast, dill & cucumber</i>	\$50
Potted Salmon Rilette	<i>Pernod, crostini</i>	\$60
Crispy Coconut Shrimp	<i>Preserved orange sweet & sour sauce</i>	\$55
Dungeness Crab Cakes	<i>Saffron aioli</i>	\$55
Pancetta-wrapped Scallop	<i>Celery seed aioli, fried caper</i>	\$55
Mini Lobster Roll	<i>Old Bay seasoning, shaved celery, tarragon aioli</i>	\$70

** 4 Dozen Minimum, order must be finalized two weeks prior to event date*

GRATUITY & TAX

All prices are subject to a Banquet Event Charge of 21% (12% of the total Banquet Event Charge is an administrative fee to defer overhead costs, and 88% is a service charge that is paid to hourly wait staff and set-up employees directly engaged in the service of the event).

All services will be charged applicable sales tax.

Prices subject to change without notice.

Please inform your server of any food allergies so we may accommodate you.

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Poultry

*Foie Gras Torchon	Huckleberry preserve, amaranth cookie	\$85
Mediterranean Chicken Skewer	Cucumber raita dipping sauce	\$45
Duck Breast	Cocoa-rubbed, seared, with cherry mustarda on crostini	\$45
Ginger-Soy Chicken Skewer	Sesame, chilies, green onion	\$45
Turkey & Zucchini Meatballs	Berberi-spiced, preserved lemon yogurt & sumac	\$45
Tapioca Dumpling	Filled with ground chicken, peanuts, garlic chip, cilantro	\$55

Meat

“Green Eggs & Ham”	Deviled eggs with sauce verte, crispy pancetta	\$45
Five-Spice Pork Belly Bun	Kohlrabi pickle, cucumber & cilantro	\$50
Burger Slider	Wagyu Blend beef patty, white cheddar, red onion bacon jam, crispy greens	\$50
Mini Cuban Sandwich	Pulled pork, ham, swiss cheese, pickle, yellow mustard	\$50
Lamb Kofte	Pistachios, tzatziki sauce	\$55
Beef Skewer	Blue cheese, preserved pear	\$50
Kalbi Beef Skewer	House-made kimchee	\$50
Mini Roast Beef Hoagie	Horseradish cream, pickled onions	\$55

Sweets

Assorted Miniature Desserts - \$45 (2 Dozen Minimum)

Collection #1	Chocolate Eclair, Raspberry Cheesecake, Opera Cake, Lemon Tart, Apricot Tartlet
Collection #2	Espresso Éclair, Chocolate Diamond, Coconut Lemon Cake, Berry Tartlet, Sea Salt Caramel Mousse

Assorted Macarons - \$50 (2 Dozen Minimum)

Assortment includes: Chocolate, Caramel, Coconut, Lime, Cherry, & Passion Fruit

Seasonal Fruit Parfaits - \$45 (2 Dozen Minimum)

Seasonal fruit curd with fresh fruit & pistachio meringue

Petit Fours - \$60 (4 Dozen Minimum)

Miniature layered cakes in assorted flavors dipped in couverture

Collection #1 Pistachio, Lemon, Mocha, Raspberry

Collection #2 Chocolate, Passion Fruit, Hazelnut, Raspberry

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