



Spago

Fall-Winter Cocktail Reception Menu

-All appetizers are passed butler style-

Bruschetta and Pintxos

Crostini with House Made Mission Fig Compote and Burrata Cheese
Grilled Country Bread "Pan Con Tomate" with Fresh Basil
Artichoke "Pintxos" with Roasted Peppers and Lemon Ricotta Cheese
Olive Oil Poached Bonito "Pintxos" with Basque Green Chilies and Egg
Crab Salad "Pintxos" with House Made Lamb Chorizo and White Anchovy

Wolfgang Puck Pizzas

Margherita Pizza with Mozzarella, Goat Cheese, and Tomatoes
Greek Pizza with Feta Cheese, Cherry Tomatoes, and Kalamata Olives
Roasted Portabella Mushroom Pizza with Caramelized Onions
House Made Italian Sausage Pizza with Roasted Fennel and Black Olives
Chicken Sausage Pizza with Barbecue Sauce and Roasted Pasilla Peppers
Pepperoni Pizza with Shaved Red Onions and Button Mushrooms
Lamb Chorizo Pizza with Rapini, Sun Dried Tomatoes, And Goat Cheese
House Smoked Salmon Pizza with Shaved Onions and Dill Cream

Vegetable

Vietnamese Spring Roll with Nam-Pla Dipping Sauce
Crispy Fried Vegetable Spring Roll with Sweet Chili Dipping Sauce
Roasted Sweet & Sour Butternut Squash and Shiso, Spring Roll with Lime Honey Garam Masala
Twice Baked Potatoes with Cheddar, Bacon, Sour Cream, and Chives
Mushroom Arancini Shallots Marmalade

Seafood

Maryland Blue Crab Cakes with Classic Herbs, Garlic Aioli
Thai Gulf Shrimp Satay with Honey Thai Cilantro Chili Sauce
Maryland Blue Jumbo Lump Crab Salad "Spoon" With Lemon Vinaigrette
Spicy Tuna Tartar "Taco" With Pickled Ginger And Masago Caviar
Tuna Sashimi on a Crispy Rice Cake with Soy Ginger Vinaigrette
New Potatoes With Creme Fraiche And American Sturgeon Caviar
House Smoked Salmon Poppers with Lemon Blinis and Osetra Caviar

Meat

"Open Face" Prime Beef Sliders with Aged Cheddar on a Brioche Bun
Thai Chicken Satays in a Thai Peanut Butter
Chicken Wing "Lollipops" with a Buffalo Chili Glaze and Bleu Cheese
Black Forest Ham Croquettes with Gruyere Cheese and Garlic Aioli
Marinated Lamb Chops with Minted Pesto Glaze
Mongolian Prime Beef Satays with a Miso Glaze
Classic Meatball with Tomato Sauce and Parmesan Reggiano

Prices based on a two-hour reception. Additional costs to apply for longer events.

Passed Desserts

Available Upon Request for an additional Cost

All prices are subject to 20 % service charge and 8.1% sales tax