

# OPUS

## STEAKHOUSE

### AFTERNOON AFFAIR

#### COCKTAIL HOUR

##### CANAPES

Each Individually Plated by Our Chef's and  
Passed by Our Professional Staff

\*See Menu for Six Selections

#### FROM OUR FRESH MOZZARELLA BAR

Bufala Classica, 18 Month Aged Parma  
Prosciutto, Lucky Tomatoes, Roasted  
Peppers, Caponata alla Sicilliana,  
Assorted Olives & Carciofini, Artisanal Breads

#### DUET

*(Host Selects One)*

Seasonal Salad with  
Jumbo Lump Crab Cake  
Organic Arcadian Greens, Carrot Crudite,  
Raw Almonds, Avocado, Radish,  
Champagne Poppy Vinaigrette

Greek Salad with Octopus Carpaccio  
Tomatoes, Cucumbers, Red Onion,  
Colossal Olives, Red Wine Vinaigrette  
with Flavorful, Thinly Sliced Octopus

Lobster Bisque & Straciatella Crostini  
Classic Creamy Bisque with creamy  
Straciatella "the goodness inside of Burrata"  
on a Fresh Baked Crostini

Watermelon Salad with Grilled Shrimp  
Seedless Watermelon with Feta, Mint,  
Grilled Marinated Shrimp with  
Aged Balsamic Vinaigrette

#### MAIN COURSE

Prime Sirloin Steak  
with Olive Oil Mashed Potatoes

Prime Filet Mignon  
with Olive Oil Mashed Potatoes

Roasted Organic Chicken  
with Yukon Gold Lemon Parsley Potatoes

Scottish Wild Salmon  
over lobster Orzo

Chilean Sea Bass  
with Roasted Cauliflower Puree

Grilled Mediterranean Branzino  
with Kabocha Squash, Petite, Vegetables,  
Yuzu-Pepper Emulsion

Gigli Pasta with Wagyu Short Rib  
Brown Beech Mushroom, Vidalia onion,  
Cave Aged Castelmagno Cheese &  
Italian Black Truffle Butter

Grilled Marinated Fresh Vegetables  
Swiss Chard, Zucchini, Squash, Chic Peas,  
Roasted Tomatoes, Quinoa & Tzatziki

#### ACCOMPANIED BY

Creamed Spinach

#### PASTRY CHEF

#### PREPARED DESSERTS

Mascarpone Vanilla Bean Cheesecake  
Dark Chocolate Gold | Gelato or Sorbetto

#### COCKTAILS & BEVERAGES

Premium Open Bar | Two Signature Drinks  
Eight Sommelier Selected Wines  
Sixteen Imported & Domestic Draught Beers  
Organic Coffee ~ Specialty Tea ~ Cappuccino Es-  
presso ~ Soda ~ Fresh Brewed Iced Tea

There is a sales tax of 8.625%. A 16% banquet gratuity will be distributed to the servers assigned to your event.  
A 6% administrative fee will be applied. The administration fee is for the administration of the banquet, special function or package. It is not a gratuity or a  
tip and will not be distributed as gratuity or tips to the employee who provided any service to the guest.

# OPUS

## STEAKHOUSE

### AFTERNOON COCKTAIL HOUR

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##### FROM OUR FRESH MOZZARELLA BAR

Bufala Classica, 18 Month Aged Parma Prosciutto, Lucky Tomatoes, Roasted Peppers, Caponata alla Sicilliana, Assorted Olives & Carciofini, Artisanal Breads

#### MAIN COURSE

##### SALAD TRIO

Mediterranean Salad ~ Chopped Salad ~ Seasonal Salad

##### GRILLED MARINATED FRESH VEGETABLES

Grilled Zucchini, Squash & Grilled Mushrooms: Beech, Maitaki, King Oyster

##### SPECIALTY PASTA STATION

*(Host Selects Two)*

Seafood Risotto with Shrimp, Scallops, Clams, Peas, Leeks with Saffron & White Wine  
Gigli Pasta with Broccoli, Pancetta, Cannellini & Parmigiano Reggiano  
Garganelli with Shrimp, Cherry Tomatoes, Asparagus in a Pink Sauce

##### CARVING STATION

*(Host Selects Two)*

Prime Filet Mignon ~ Prime Rib  
Whole Branzino ~ Scottish Wild Salmon ~ Roasted Turkey Breast

##### ACCOMPANIED BY

Yukon Gold Potatoes with Lemon, Parsley & Olive Oil  
Creamed Spinach

##### DESSERT BAR

Pastry Chef Prepared Petit Fours

##### COCKTAILS & BEVERAGES

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Two Signature Drinks

Eight Sommelier Selected Wines

Sixteen Imported & Domestic Draught Beers

Organic Coffee ~ Specialty Tea ~ Cappuccino ~ Espresso ~ Soda ~ Fresh Brewed Iced Tea

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STEAKHOUSE

PASSED CANAPÉS

Included with Cocktail Hour

*Selection of Six:*

One North Crab Cake  
Yellow Pepper Vinaigrette

Spanakopita  
Oven Baked with Cucumber & Garlic Yogurt

Wagyu Sliders  
Grilled & Served on freshly Baked Brioche Buns  
Cheddar Cheese, Bacon & Onion Jam

Wagyu Franks, En Croute  
Wagyu Beef enrobed in a Flaky Crust  
Brushed with Spicy Mustard

Octopus Alla Plancha  
Green Olive, Corn, Piquillo Peppers  
with Lemon Dill

Pastrami Sliders  
Pretzel Brioche, Dijon Mustard, Emmental Swiss

Coconut Encrusted Shrimp  
Sweet Thai Chili

Filet Mignon Crostini  
Date Puree, Humboldt Fog Blue Cheese  
House-made Ricotta Crostini  
Peas, Asparagus, Lemon Gremolata

Prosciutto Crostini  
Goat Cheese, Caramelized Onions,  
Balsamic Reduction

Herbed Goat Cheese Crostini  
Seasonal Vegetable Ratatouille

Avocado Crostini  
Avocado Crème with Lucky Tomato

Tomato Crostini  
Classic Tomato Bruschetta

Truffle Grilled Cheese  
Texas Toast with Truffled Pecorino,  
Swiss Mozzarella and Dijon

Mini Corn Taco  
Chicken, Mole, Queso Fresco

Mini Wonton Taco  
Tuna Poke with Spicy Mayo Crème

Mini Shrimp Taco  
Shrimp Ceviche, Mango Salsa, Lime Crema

Sesame-Beef Negamaki  
Unagi Sauce, Scallion, White Soy

Chorizo & Pineapple  
Crispy Crepe, Lime Aioli

Artichoke Fritters  
Stuffed with Robiola Cheese  
Over Tomato Emulsion

“Free Bird” Chicken and Waffles  
Spiced Vermont Maple Syrup

Peking Duck Spring Roll  
with Sweet Thai Sauce

Vegetarian Summer Rolls  
Mint, Basil, Cucumber, Daikon, Peppers  
Asparagus, Vermicelli Noodle

“Free Bird” Chicken Kebobs  
Oregano & Lemon Marinated, Dill  
With Parsley Chimichurri

ENHANCEMENTS/4  
One North Lobster Roll  
Warm Maine Lobster Salad with Garlic, Lemon  
Peel & Butter on Brioche

Baby Lamb Lollipops  
New Zealand Rack of Lamb, Yogurt Dill Sauce

Jumbo Shrimp Cocktail  
Served with Classic Cocktail Sauce