



Reception Displays



Mirror Lake Inn
RESORT & SPA

Reception Displays

For All Reception Displays

(1 hour duration)

All displays serve 20 people

Prices listed are per person ++

**\$MP (Market Price) will be set 30 days in advance of the function
estimates can be provided*

Caviar

White sturgeon caviar, onion, crème fraiche, hard cooked egg, house made brioche toast

\$MP

Smoked Salmon

Cold smoked atlantic salmon, onion, capers, lemon, dill, sour cream, crostini

\$25

ADK Cheese & Charcuterie

Chef's selection of local adirondack cheeses, assorted charcuterie, house made mustard, spiced nuts, fresh & dried fruits, crackers

\$45

Mezze

House made hummus, dolmas, fire roasted peppers, tabbouleh, marinated artichokes, spiced olives

\$28 per person

Garden & Fork

Assorted seasonal vegetable crudité, buttermilk herb dip, gorgonzola dip, olives

\$25 per person

Carpaccio

Sliced beef tenderloin, fresh horseradish, onion brunoise, aioli, black truffle, truffle oil, sliced baguette

\$35 per person

Tomato & Stone Fruit Mosaic (Seasonal)

Curated selection of whole, sliced & quartered tomatoes, ripe stone fruit, fresh mozzarella, corn, fresh herbs, olive oil, sea salt

\$30 per person

Seafood Plateau

Chilled lobster meat, smoked salmon, smoked trout, smoked shrimp, smoked scallops, poached shrimp, poached mussels, remoulade sauce, cocktail sauce, hot sauce, fresh lemon

\$MP

