

Dr. Mehmet Oz Foundation

Cocktails and Hors D'oeuvres

All Organic Ingredients

Guests will be greeted at the front door, coats will be taken.
A chilled glass of premium vodka with Siberian Rhodiola will be offered
on black lacquer and mother of pearl trays

Sushi Station will be situated in the alcove off the living room.

Station will be manned by two authentically dressed servers,
serving an assortment of freshly prepared Sushi and Sashimi.

Marinated Seaweed salad

Brown Rice will be in the vegetarian Cucumber Avocado rolls

Wasabe, lite soy and pickled Ginger will be available

Raw Vegetable Station will be located in the foyer by the French doors.

A selection of fresh salad items will be offered including Tomatoes, Avocado, English
Cucumber, Radishes, Jicama, fresh Spinach, Mescaline salad, julienne Red, Yellow and
Orange Peppers, Carrots. Dried coconut, soaked Almonds, raw Pistachios, Sun Flower
Seeds, black Mission Figs, jumbo Raisins, dried Raspberries, and Tibetan Goji Berries.

Fresh Lemon juice, Apple cider vinegar, cold pressed Olive oil, white Truffle Oil.

Sea salt, ground Malabar Black Pepper.

Seafood Station will be located in the dining room

This station will have a selection of cold Champagne poached Jumbo Shrimp,
grilled Tarragon marinated Lobster Tails

Raw baby Clams and an assortment of west coast Oysters

Fresh Lemon wedges, Cocktail Sauce, and Tamari dip.

Savory Cheese Cake with Chutney and Pecans, fresh fruits and premium crackers will be
in the entrance area along with a selection of imported olives.

Raw flavored Flax crackers

The following hors d'oeuvres will be butlered to the guests on attractively decorated
trays

New Zealand Marinated Lamb Chops with basil panko crust

Asian Mushroom Cigar

Wood ear mushrooms, ginger and Scallions

Marinated Coconut Shrimp with Toasted Coconut

Roasted Pekin Duck Breast with a balsamic glaze
on a toasted flour tortilla

Raw Spring rolls in Rice paper

Back Fin Blue Crab Cakes with a Cajun Remoulade Cilantro garnish

Raw Chayote and Macadamia Cups filled with Edame & Wild Mushroom

Thai Curry Samosa in Phyllo

Truffled Risotto in a Pastry Cup

Vegan Dolmas filled with Israeli Cous Cous and Herbs

Raw Cabbage leaf with a filling of Celeriac Salad

Note: All items in italics are Vegan and Raw