



Exhibitor Reception Hors d'oeuvres Selection List

Reception Options

\$650 per order sufficient for 100 people

1. *Teriyaki Beef Satay* – Tender Sirloin Tips on Bamboo Skewers
2. *Mini Potato Croquettes* – With White Truffle Oil and Red Pepper Emulsion
3. *Chicken Lemongrass Dumpling* – With Sesame Garlic Sauce
4. *Classic Mini Crab Cakes* – With Red Pepper and Spicy Mango Aioli
5. *Saffron Risotto Cake* – Spiced Lime Beurre Blanc
6. *Quince and Manchego Cheese* - With Serrano Chili in Crisp Wafer
7. *Baked Portobello and Parmigiano Cheese Mini Croissant*
8. *Coconut and Sesame Chicken Brochette* – With Apricot Dipping Sauce
9. *Artichoke Spinach in Phyllo* – Marinated Artichokes and Spinach with Herbs
10. *Mini Coney Island Frank in Blanket*
11. *Chicken Fontina* – Tarragon Chicken Jus
12. *Vegetable Spring Roll* – Oriental Vegetables in Wonton Wrapper
13. *Smoked Chicken Quesadilla* –Smoked Chicken, Monterey Jack, Peppers and Cilantro
14. *Ahi Peppered Tuna and Seaweed Salad on Crostini*
15. *Asparagus Tips with Smokes Salmon and Bonita Flakes*
16. *Blue Cheese and Roasted Peach on Walnut Bread*
17. *Bruschetta* – Plum Tomato, Mozzarella with Black Olive Garnish
18. *Cajun Salmon Bite on Dauphinoise Potato*
19. *Peppered Brie Cheese and Asparagus Crostini*
20. *Beef Tenderloin* - with Horseradish Cream, Red Pimento and Mini Potato Pancake
21. *Yellow Tail Tuna* – With Pink Peppercorn on Sushi Rice

Exhibitors are not required to order hors d'oeuvres for the Exhibitor Reception on QCon New York opening evening as QCon will have food and beverages available however it is highly recommended as a means to capture QCon attendees into your booth during the reception.

Orders are sufficient for 100 attendees which is what is recommended, for a price of \$650. Payments payable to c4Media, details are listed on the QCon Sponsorship page.

Questions? Contact Conference Manager, Sandi Vargas at info@qonnewyork.com