

SYNOPSIS



For his private holiday party, our client envisioned an event that seamlessly blended elegance, creativity, and striking statement pieces. Drawing inspiration from the finest the world's oceans have to offer, we crafted a luxurious centerpiece featuring Regiis Ova caviar, Alaskan King Crab, South African Lobster, Chilean Sea Bass, Jumbo Shrimp, and Wakame Fried Oysters – and at its heart – a towering ice bar of sushi.

For your consideration in the category of
Best Buffet or Action Station
we present:

Winter
Seacuterie

Breeze of Adventure

The venue was our client's stunning home, offering ample space for entertaining. The client envisioned a relaxed, grazing-style party centered around the kitchen, featuring high-end restaurant-quality cuisine served in an exciting and creative way. The open-plan layout—with its elegant archways, spacious kitchen island, and wide breakfast bar—provided a refined setting for the event, while also presenting unique creative and logistical challenges.

With 60 guests, careful planning was essential to balance visual impact with smooth guest flow. We designed striking meat, fish, appetizer and dessert stations with varied heights and eye-catching details to create a memorable focal point and ensuring a "wow" moment as guests entered the space.



BEST BUFFET OR ACTION STATION

Egg Royale

An elegant display of sustainably farmed caviar formed the first element of the Seacuterie, featuring Classic, Golden Kaluga, and Golden Ossetra caviars, served with blinis, kettle chips, crème fraîche, red onions, capers, and grated egg yolk.

At the client's request for premium caviar, we sourced these exceptional products from Regiis Ova, the caviar company co-founded by Chef Thomas Keller. To elevate the experience, our chef explained the flavor profiles of each variety and the reason why mother-of-pearl spoons are preferred, providing an exclusive guided tasting for guests.



BEST BUFFET OR ACTION STATION



Seafood Ice Tower

The centerpiece of the evening was a magnificent ice carving, with each bell-shaped recess showcasing an individual portion of sushi or sashimi. The selection ranged from a familiar sake nigiri to creative pairings such as hamachi sashimi with yuzu vinaigrette, offering something to please every guest's palate.

BEST BUFFET OR ACTION STATION



Crunchy Crustaceans

Artfully arranged in a purposely-designed reservoir around the base of the sushi wall guests found jumbo shrimp and lightly fried South African lobster tail. Lemon slices and spring onions provided color contrast, while accompaniments of horseradish cocktail sauce, drawn butter and Greek honey-mustard aioli were offered in dishes below.

BEST BUFFET OR ACTION STATION



East meets West

On the counter below the ice tower and passed by servers, our Seacuterie was enhanced by further ocean delicacies blending flavors from East to West:

- Fried Oysters on Wakame Salad
- Seabass with Fried Caper Broth
- Lobster Gnocchi
- Alaskan King Crab Salad

Wakame **Fried Oysters**

1. Lightly batter fresh oysters with tempura batter
2. Deep fry oysters in a deep fat fryer until just done
3. Place 2 tbsp wakame salad in a clean oyster shell
4. Place fried oyster on salad and top with a dab of sour cream and salmon caviar.

Chifan Capers

Sea Bass with Fried Caper Broth

Sea Bass in Spinach

1. Slice sea bass into 3 oz. portions and season with lemon pepper
2. Sauté in drawn butter
3. Sauté fresh spinach seasoned with salt pepper and garlic
4. Place sea bass onto spinach and drizzle with fried caper broth.

Fried Caper Broth

1 medium diced onion
2 cloves garlic
1 cup caper juice
2 cup fish stock
1 cup white wine

1. Sauté the onion, add the remaining ingredients and simmer for 20 minutes
2. Strain and add 3 oz. cold butter
3. Just before serving add fried capers to the broth



BEST BUFFET OR ACTION STATION

Lobster Gnocchi

Lobster Broth

¼ qt homemade lobster stock

2 cups medium diced onion

1 cup medium diced carrot

1 cup medium diced celery

3 bay leaf

4 garlic cloves

2 tbsp smoked paprika

3 tbsp tomato paste

¼ qt heavy cream

4 tbsp butter

1 lbs cooked potato gnocchi

1 cup green peas

2 cups coarsely diced lobster meat

1. Combine the broth ingredients and cook slowly for 45 minutes

2. Strain broth and add cold butter

3. Add cooked gnocchi, green peas and lobster meat and warm gently

4. Garnish with freshly shaved parmesan and truffle.



Alaskan King Crab Salad



1. Bake crab legs for 30 minutes at 350 F
2. Allow to cool then crack with kitchen shears and remove meat
3. Peel and remove the pith from the pomelo
4. Retain any juice and mix to a light vinaigrette with olive oil and honey, salt and pepper
5. Chop cucumber and slice avocado
6. Arrange cucumber, crab meat, avocado and pomelo on a lettuce leaf and drizzle with the dressing
7. Garnish with chopped chives.

BEST BUFFET OR ACTION STATION

Calming Waves

For optimal presentation, the ice sculpture could be brought in no more than 30 minutes before guests arrived. This required a meticulous, all-hands-on-deck approach: we prepped as much as possible in advance, then followed a carefully orchestrated schedule to seamlessly install the buffet in and around the sculpture.

To fit the ice tower onto the breakfast bar and streamline setup, we adjusted the layout of the planned Seacuterie. The caviar bar was relocated to a nearby area, becoming a standalone feature that allowed guests to savor the tasting and engage with the chef. Meanwhile, our team of servers circulated with select appetizers and hot items, ensuring smooth guest flow and maintaining the appropriate serving temperatures.





Happy Holidays

We refilled the station as necessary, making sure to keep it full enough for maximum visual effect, while avoiding wastage from over-catering.

From the exquisite caviar and artful ice carving to the carefully curated flavors, the Seacuterie was a fitting addition to this sophisticated gathering of business people and philanthropists.