

RECEPTION

LIGHT SELECTIONS

INTERNATIONAL & DOMESTIC CHEESE DISPLAY

Assorted Imported and Domestic Cheeses with Traditional Accompaniments
Served with Assorted Crackers

Small \$200 (serves 25 guests)
Medium \$250 (serves 50 guests)
Large \$350 (serves 100 guests)

CRUDITÉS DISPLAY

Assortment of Fresh Cut Seasonal and Marinated Vegetables
Served with Ranch or Bleu Cheese

Small \$175 (serves 25 guests)
Medium \$225 (serves 50 guests)
Large \$325 (serves 100 guests)

FRESH SEASONAL FRUIT DISPLAY

Sliced Seasonal Fresh Fruit

Small \$100 (serves 25 guests)
Medium \$150 (serves 50 guests)
Large \$275 (serves 100 guests)

ANTIPASTO DISPLAY

Imported and Local Cured Meats, Domestic and Imported Cheeses,
Assorted Olives, Pickled Vegetables, Mustards and Accompaniments
Served with Toasted Sliced Baguettes and Crackers

Small \$225 (serves 25 guests)
Medium \$275 (serves 50 guests)
Large \$375 (serves 100 guests)

Prices subject to service charge and applicable tax

RECEPTION

COLD HORS D'OEUVRES

Minimum order is three dozen pieces per item

HORS D'OEUVRES

Deviled Eggs • Crab Crostini • Antipasto Stack • Watermelon & Prosciutto Skewer
Tomato Bruschetta • Goat Cheese and Roasted Red Pepper Tart • Fig Jam and Bleu Cheese Crostini • Goat
Cheese in Peppadew • Peach and Rhubarb Jam Bruschetta • Spinach and Artichoke Wonton Crisp
Caramelized Onion Tart • Fruit Skewers • Tapenade Crostini

\$36 per dozen

PREMIUM HORS D'OEUVRES

Beef Tenderloin Crostini • Ahi Tuna Poke Cone • Jumbo Shrimp Cocktail • Mini Lobster Rolls
Oyster on the Half Shell • Vietnamese Spring Rolls • Peach and Serrano Ham Crostini
Blistered Grape and Mascarpone Crostini • Assorted Sushi

\$42 per dozen

Prices subject to service charge and applicable tax

RECEPTION

HOT HORS D'OEUVRES

Minimum order is three dozen pieces per item

HORS D'OEUVRES

Assorted Miniature Quiche • Jalapeño Poppers • Corn Cheese Fritters
Spicy Buffalo Chicken Wings • Chicken Satay • Three Cheese Arancini
Spinach and Feta Cheese wrapped in Phyllo Dough • House-Made Meatballs
Toasted Ravioli • Pork Potstickers • Wild Mushroom Arancini • Spinach and Artichoke Arancini
Three Cheese Stuffed Crimini • Beef Brochettes • Chicken Tikka with Cucumber Raita • Vegetable Potsticker

\$38 per dozen

PREMIUM HORS D'OEUVRES

Miniature Beef Wellington • House-Made Pork Dumplings with Soy Dipping Sauce
Bacon Wrapped Sea Scallops • Teriyaki Chicken Kabob • Prosciutto Wrapped Shrimp
Short Rib Slider • Seared Scallop with Conch Bolognese • Buffalo Chicken Wontons • Duck Ragu Bite
Crab and Corn Fritter • Honey Sriracha Chicken Meatball
Chicken and Waffles • Crab Cake Slider • Kobe Beef Slider • Chicken Sliders with Citrus Aioli

\$44 per dozen

Prices subject to service charge and applicable tax

RECEPTION

DRY SNACKS

One Pound Bowl | Serves approximately 15 guests

Cashews	\$24.00 per Pound
Roasted Peanuts	\$24.00 per Pound
Pita and Bagel Chips	\$24.00 per Pound
Mixed Nuts	\$3.50 Each
Assorted Popcorn	\$2.50 Each
Assorted Chips	\$2.50 Each
Taro Chips – Individual Bag	\$3.25 Each
Pretzels	\$2.50 Each
Goldfish Cheese Flavored Crackers	\$2.50 Each
Trail Mix	\$2.50 Each

DIPS

HOT

One Quart | Serves approximately 15 guests

Served with Corn Tortilla and Toasted Pita Chips

Crab and Spinach	\$40.00
Spinach and Artichoke	\$40.00
Queso Cheese & Chili	\$36.00

COLD

One Quart | Serves approximately 15 guests

Served with Chips and Crudite

Dill Dip	\$32.00
French Onion Dip	\$32.00
Chickpea Hummus	\$32.00
Ranch	\$32.00
Guacamole	\$32.00
Salsa	\$32.00

Prices subject to service charge and applicable tax

RECEPTION

SPECIALTY STATIONS

Minimum 25 guests – Minimum order is two specialty stations
Add \$2 per guest if under 25 guests

SALAD STATION

Choice of 3

Caprese Salad with Ciliegine Mozzarella, Grape Tomatoes, Micro Basil, Balsamic

Beet Salad with Arugula, Goat Cheese, Candied Pecans

Southwest Salad with Corn, Black Beans, Tomato, Avocado, Wonton Strips, Cilantro Vinaigrette

Caesar Salad with Herbed Croutons with Traditional Dressing

Cibare Salad with Salami, Tomatoes, Pepperoncini's, Olives, Chickpeas, Red Wine Vinaigrette

Kale Salad with Dried Cherries, Roasted Pine Nuts, Shaved Parmesan, Citrus Vinaigrette

Baby Spinach Salad with Bacon, Candied Walnuts and Aged Cheddar, Warm Bacon Vinaigrette

Arugula Salad with Blistered Grapes, Pecorino, Roasted Almonds, Prosecco Vinaigrette

\$12 per guest

PASTA BAR

\$100 attendant fee up to 50 guests for 2 hour reception

Pasta Selections – **Choice of 2**

Rigatoni, Orecchiette, Cheese Tortellini, Fusilli, Penne

Sauce Selections – **Choice of 2**

Classic Marinara, Pesto Cream, Alfredo, Bolognese, Vodka Pomodoro

Served with Garlic Bread, Pepper Flakes and Parmesan Cheese

\$14 per guest

Prices subject to service charge and applicable tax

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SPECIALTY STATIONS

Minimum 25 guests – Minimum order is two specialty stations
Add \$2 per guest if under 25 guests

TACO STATION

Protein Selections – **Choice of 3**

Ground Beef, Steak, Pulled Chicken, Shrimp, Pork, Grilled Chicken, Grilled Fish

Salsa Selections – **Choice of 3**

Served with Tortilla Chips

Fire Roasted, Corn and Black Bean, Fresh Tomato, Green Chile, Guacamole

Corn and Flour Tortillas with your selection of:

Pico de Gallo, Queso Fresco, Grated Cheddar, Diced Tomatoes, Black Olives,
Shredded Lettuce, Diced Onions and Cilantro, Limes and Sauces

\$18 per guest

RAMEN STATION

100 attendant fee up to 50 guests for 2 hour reception

Broth Selections - **Choice of 2**

Beef, Chicken, Seafood or Pork

Protein Selections - **Choice of 3**

Char Siu Pork, Grilled Pork, Short Rib, Sliced Chicken, Tofu, Shrimp

Topping Selection - **Choice of 3**

Soft Boiled Egg, Scallion, Grilled Corn, Bamboo Shoot,

Pickled Ginger, Bok Choy, Shoots, Mushrooms, Pea Shoots

\$18 per guest

MAC AND CHEESE STATION

Choice of 3

Classic

Mascarpone and Tasso Ham

Gruyere and Wild Mushrooms

Aged Cheddar

Fontina and Pancetta

\$10 per guest

Prices subject to service charge and applicable tax

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SPECIALTY STATIONS

Minimum 25 guests – Minimum order is two specialty stations
Add \$2 per guest if under 25 guests

SLIDER STATION

Slider Selections – **Choice of 2**

Chicken, Beef, Cheese Steak, Buffalo Chicken, Pulled Pork

Side Selections – **Choice of 2**

Potato Salad, Cole Slaw, House-Made Chips, Tater Tots, French Fries, Onion Rings

\$16 per guest

CHICKEN WING STATION

Wing Selections – **Choice of 2**

Hot, Mild, BBQ, Garlic Parmesan, Dry Rub
Ranch and Bleu Cheese

Side Selections – **Choice of 2**

Potato Salad, Cole Slaw, House-Made Chips, Tater Tots, French Fries, Onion Rings

\$16 per guest

STIR FRY STATION

\$100 attendant fee up to 50 guests for 2 hour reception

Protein Selections – **Choice of 2**

Beef, Chicken, Shrimp, Pork, Tofu

Starch Selections – **Choice of 2**

Jasmine Rice, Lo Mein Noodles, Brown Rice, Sticky Rice, Soba Noodles

Made to order with your selection of:

Green Peppers, Red Peppers, Onions, Carrots, Snap Peas, Bamboo Shoots,
Straw Mushrooms, Baby Corn, Broccoli, Celery

\$18 per guest

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RECEPTION

CARVING STATIONS

\$100 chef's labor fee per 50 guests

BEEF STRIP LOIN

Approximately 25 servings

Served with Creamy Horseradish and Freshly Baked Rolls
\$300 each

CARVED PRIME RIB

Approximately 25 servings

Served with Creamy Horseradish, Mustard and Freshly Baked Rolls
\$300 each

BOURBON GLAZED HAM

Approximately 30 servings

Served with Assorted Mustards, Mayonnaise and Freshly Baked Rolls
\$200 each

ROASTED TURKEY BREAST

Approximately 15 servings

Served with Mayonnaise, Cranberry Sauce and Freshly Baked Rolls
\$125 each

BEEF TENDERLOIN

Approximately 15 servings

Served with Creamy Horseradish, Mustard, Mayonnaise and Freshly Baked Rolls
\$300 each

BACON WRAPPED PORK LOIN

Approximately 25 servings

Served with Apricot Jus
\$250 each

Prices subject to service charge and applicable tax

RECEPTION

CONFECTIONS

MINIATURE DESSERT BUFFET

Minimum order of (3) dozen

Chocolate Éclairs
Fruit Tartelettes
French Macaroons
Blondie Bars
Tiramisu Chocolate Cups
Cheesecake Bites

Red Velvet Mini Cupcakes
Chocolate Raspberry Tart
Vanilla Panna Cotta with Berries
Brownie Shooter
Apple Crostata
Black Forest Cup
Chocolate Fudge

Strawberries dipped in Chocolate
Oreo Chocolate Cup
Vanilla Crème Puff
Lemon Meringue Pie
Vanilla Crème Puff
Crème Brule

\$36 per dozen

GELATO BAR

\$100 chef's labor fee per 50 guests

Minimum 50 guests

Choice of 4

French Vanilla
Chocolate Fudge
Strawberry Cheesecake

Mint Chocolate Chip
Butter Pecan

Salted Caramel
Raspberry Sorbet
Lemon Sorbet

Assorted Toppings include:

Pecans, Cherries, Shaved Chocolate, Assorted Sprinkles, Whipped Cream, Chocolate Sauce, Berry Sauce
Caramel Sauce

\$11 per guest

MACAROON STATION

Minimum 25 guests

Choice of 4

Blueberry
Coffee
Mango

Pistachio
Lemon
Raspberry

Vanilla Bean
Orange
Blackberry

\$9 per guest

Prices subject to service charge and applicable tax

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CONFECTIONS

GRANDMA'S PIE & COBBLER TABLE

Minimum 25 guests

Apple, Cherry, Mixed Berry, Coconut Cream, Banana Cream, Chocolate Silk, Lemon, Peach
\$9 per guest

CREPE STATION

\$100 chef's labor fee per 50 guests

Minimum 25 guests

Strawberry Crepe

Nutella Crepe

Banana Crepe

Cinnamon Crepe

Vanilla Gelato, Fresh Berries, Whipped Cream

\$11 per guest

BANANA FOSTER STATION

\$100 chef's labor fee per 50 guests

Minimum 25 guests

Bananas, Spiced Rum, Cinnamon Sugar, Vanilla Gelato, Orange Almond Biscotti

\$11 per guest

GOURMET COFFEE STATION

Freshly Brewed Regular and Decaffeinated Coffee with Shaved Chocolate, Whipped Cream, Flavored Syrups
\$8 per guest

Prices subject to service charge and applicable tax