

# 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
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 per Quart
Spinach and Artichoke	\$40.00 per Quart
Queso Cheese & Chili	\$36.00 per Quart

### COLD

One Quart | Serves approximately 15 guests

Served with Chips and Crudit 

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

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

Prices subject to service charge and applicable tax

# 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 or

### 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

# RECEPTION

## 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 Syrup  
\$8 per guest

Prices subject to service charge and applicable tax