

RECEPTION

DISPLAYS

Minimum 20 Guests/Less than 20 Guests add \$5 per Guest

FRESH SEASONAL FRUIT

Sliced Fresh Fruit, Brown Sugar & Sour Cream Dip

\$10

CRUDITÉ

Fresh Seasonal Vegetables
Creamy Balsamic Dressing & Garlic Hummus Dip

\$10

GRILLED CRUDITÉS

Grilled Fresh Seasonal Vegetables
Creamy Balsamic Dressing & Garlic Hummus Dip

\$10

INTERNATIONAL & DOMESTIC CHEESE

Sliced Fresh Fruit, Dried Fruits & Gourmet Crackers

\$16

ANTIPASTI

Charcuterie Meats & Cheeses
Olives & Pickled Vegetables
French Baguettes & Gourmet Crackers

\$18

DRY SNACKS & DIPS

Dry Snacks (select three) \$11 per Guest
Hot/Cold Dips (select three) \$16 per Guest

Dry Snacks Per Pound

Potato Chips	\$16.00
Tortilla Chips	\$16.00
Pretzels	\$17.00
Trail Mix	\$23.00
Banana Chips	\$20.00
Pita Chips	\$18.00
Assorted Popcorn	\$22.00
Roasted Peanuts	\$23.00
Mixed Nuts	\$27.00
Cashews	\$32.00
Pistachios	\$37.00

DIPS Per Quart

Hot	
	\$30.00
	\$36.00
	\$42.00
Cold	
	\$24.00
	\$26.00
	\$28.00
	\$28.00
	\$28.00
	\$30.00

Prices subject to 8.9% Sales Tax & 24% Service Charge.

RECEPTION

COLD HORS D'OEUVRES

Minimum Order is Three Dozen Pieces per Item

Red Potatoes with Applewood Bacon, Cream Cheese & Chives
Assorted Finger Sandwiches
Traditional Deviled Eggs
Brie Cheese, Strawberries & Walnuts on Toast
Crostoni Trio (olive tapenade, tomato basil and wild mushroom)
Prosciutto & Melon
Thai Chicken Salad in Cucumber Cup
Caprese Skewers

\$57 per Dozen

Prosciutto & Brie, Truffle Oil & Honey on Toasted Brioche
Peppered Beef Tenderloin, Onion Jam & Micro Greens on Toasted Baguette
Beef Tenderloin Carpaccio, Parmesan, Fried Capers & Olive Oil on Garlic Toast
Crab Louise Salad in Cucumber Cup
Jumbo Shrimp Cocktail, Lemons, Cocktail Sauce
Shrimp Ceviche Shots
Oysters on the Half Shell, Lemons, Cocktail Sauce
Tuna Tartare & Pickled Vegetables
Smoked Salmon and Dill Crème Fraiche on Lavosh
Artichoke Bottoms with Bay Shrimp Salad

\$63 per Dozen

Butler Passed \$160 per Server

RECEPTION

HOT HORS D'OEUVRES

Minimum Order is Three Dozen Pieces per Item

Beef Empanadas, Sofrito Aioli
Miniature Quiche, Paprika Crème Fraiche
Chicken Quesadilla Cones
Chinese BBQ Pork Bun, Ginger Soy Syrup
Spicy Buffalo Chicken Wings, Ranch Dressing
Fried Mac and Cheese, Pepper Jam
Beef Taquito, Guacamole
Chicken Fingers, Honey Mustard Dip
Baked Brie, Raspberry Jam, Toasted Almonds
Gorgonzola Mushroom Tart
Jalapeño Poppers, Ranch Dressing
Santa Fe Potato Cups
Spinach & Feta Wrapped in Phyllo Dough
Asian Eggrolls, Sweet Chile Dipping Sauce
Meatballs (BBQ, Polynesian, Swedish or Marinara)
Sheppard's Pie
Mini Sausage Pizzas

\$57 per Dozen

Chicken Satay
Chicken Skewers
Coconut Chicken Tender, Apricot Horseradish Sauce
Crab and Asiago Mushroom Caps
Mini Beef Wellingtons, Béarnaise Sauce
Teriyaki Beef Brochettes
Chimichurri Beef Skewers
Coconut Shrimp, Apricot Chutney
Prosciutto & Basil Wrapped Shrimp
Bacon Wrapped Sea Scallops
Tempura Shrimp, Asian Dipping Sauce
Mini Crab Cakes, Remoulade Sauce
Chicken Cordon Bleu, Dijon Cream Sauce
Pork Pot Stickers, Soy Dipping Sauce

\$63 per Dozen

Butler Passed \$160 per Server

RECEPTION

SPECIALTY STATIONS

Minimum of (3) Stations
Minimum 20 Guests/Less than 20 Guests add \$5 per Guest

CAESAR SALAD

Grilled Chicken Breast
Romaine, Herbed Croutons, Parmesan Cheese, Traditional Caesar Dressing

\$12
(Add Shrimp \$7)

SALAD PRESENTATION

Spinach, Field Greens, Iceberg Lettuce, Tomatoes, Artichokes, Black Olives
Grilled Chicken, Bacon, Sunflower Seeds, Candied Walnuts, Cheddar & Parmesan Cheeses
Red Onions, Cucumbers, Croutons, Chickpeas, Kidney Beans, Red Beets
Ranch, Balsamic & Peppercorn Parmesan Dressings

\$16

BRUSCHETTA

Toasted Pitas & French Bread
Olive Tapenade, Wild Mushroom and Goat Cheese, Tomato Basil

\$13

POTATO BAR

Whipped Potatoes, Baked Potato and French Fries – Green Chili, Red Chili, Ranch, Sour Cream, Butter, Scallions, Bacon, Cheddar Cheese

\$14

NACHOS

Tortilla Chips, Seasoned Ground Beef, Refried Beans, Chili Con Queso
Jalapeños, Black Olives, Scallions, Sour Cream & Guacamole

\$14

PASTA

Penne and Fussili Pasta, Mushroom Ravioli
Alfredo, Ala Vodka and Marinara
Grilled Chicken Strips
Garlic Bread, Parmesan Cheese

\$16

FLATBREADS

Tomato Mozzarella, Spinach Artichoke
BBQ Chicken, Italian Sausage

\$11

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RECEPTION SPECIALTY STATIONS

Minimum of (3) Stations
Minimum 20 Guests/less than 20 Guests add \$5 per Guest

TACOS

Beef Barbacoa or Chicken Tinga Tacos
Lettuce, Tomatoes, Onions, Monterey Jack & Cheddar Cheeses
Guacamole, Sour Cream, Salsa

\$16
(Add Shrimp \$7)

MINI HAMBURGERS & HOT DOGS

Cheddar & Swiss Cheeses, Lettuce, Tomatoes, Onions, Pickles
Mustard, Mayonnaise, Ketchup, Pickle Relish

\$18

MACARONI & CHEESE

Select Three

Seafood
Smoked Cheddar & Country Ham
Traditional
Spinach & Feta Cheese
Smoked Chicken & Monterey Jack Cheese
Andouille Sausage, Blackened Chicken & Roasted Peppers

\$18

CHEF ATTENDED SAUTÉ

\$160 Chef's Fee per 20 Guests for 2 Hour Reception

Shrimp with Scampi Sauce
(3 pieces per guest)

\$17

Tournedos of Beef, Green Peppercorn or Sherry Mushroom Sauce
(4 ounces per guest)

\$19

Colorado Lamb Lollipops with Rosemary Lamb Jus & Mint Jelly
(4 ounces per guest)

\$21

RECEPTION SPECIALTY STATIONS

Minimum of (3) Stations
Minimum 20 Guests/Less than 20 Guests add \$5 per Guest

GRILLED CHEESE

Select Three

\$160 Chef's Fee per 50 Guests for 2 Hour Reception

- The Classic** - Cheddar Cheese, Country White Bread
- California Turkey Melt** - Turkey, Avocado, Sprouts, Tomatoes, Monterey Jack Cheese, Whole Wheat Bread
- Black Forest Melt** - Black Forest Ham, Gruyère Cheese, Marbled Rye Bread
- Santa Fe Chicken Melt** - Spiced Chicken, Jalapeño Jack Cheese, Guacamole, Red Onions, Country White Bread
- Texas BBQ Melt** - BBQ Beef, Sharp Cheddar, Caramelized Onions, Texas Toast
- South of the Border Stuffed Tortilla** - Pepper Jack Cheese, Flour Tortillas, Salsa, Sour Cream
- Midwestern BLT** - Applewood Bacon, Tomatoes, Cheddar Cheese, Country White Bread
- Tuna Melt** - Tuna, Cheddar Cheese, Tomatoes, Whole Grain Bread

\$19

RECEPTION CARVING STATIONS

\$160 Chef's Fee per Station
All Stations Include Freshly Baked Rolls

ROASTED BREAST OF TURKEY

Mayonnaise & Cranberry Sauce

\$230 for approximately 25 servings

BAKED SUGAR-GLAZED HAM

Assorted Mustards & Mayonnaise

\$430 for approximately 50 servings

TOP ROUND OF BEEF

Creamy Horseradish, Mustard & Mayonnaise

\$445 for approximately 50 servings

PEPPERED TENDERLOIN OF BEEF

Creamy Horseradish, Mustard & Mayonnaise

\$470 for approximately 25 servings

HERBED LEG OF LAMB

Rosemary Mayonnaise, Mint Jelly

\$435 for approximately 30 servings

SALMON & SPINACH EN CROÛTE

Wrapped in Delicate Puff Pastry
Sun Dried Tomato Aioli

\$460 for approximately 30 servings

SLOW ROASTED PRIME RIB

Creamy Horseradish, Mustard & Mayonnaise

\$625 for approximately 35 servings

STEAMSHIP OF BEEF

Creamy Horseradish, Mustard & Mayonnaise

\$990 for approximately 220 servings

Prices subject to 8.9% Sales Tax & 24% Service Charge.

RECEPTION CONFECTIONS

Minimum 20 Guests/Less than 20 Guests add \$5 per Guest

GRANDMA'S PIE & COBBLER TABLE

Coconut Cream, Banana Cream, Chocolate Silk, Lemon, Apple, Mixed Berry

\$15

MINIATURE DESSERT BUFFET

Select Four

Rice Pudding Shooters
Peanut Butter Mousse Pie
Oreo Cheesecake

Cream Puffs
Lemon Panna Cotta
Crème Brûlée Cheesecake

\$17

BUILD YOUR OWN SHORTCAKE STATION

Brioche Wafer, Pound Cake, Chocolate Puff Pastry
Strawberry, Mint, Orange Guava & Pear Rum Fillings
Pastry Cream, Toffee Chocolate Pudding, Passion Fruit Lemon Cremeux

\$16

FROM THE PASTRY SHOP

Éclairs, Fruit Tartlets, Napoleons, Chocolate Raspberry Dobos Tortes, Passion Fruit Tarts

\$15

GOURMET COFFEE STATION

Freshly Brewed Regular & Decaffeinated Coffee
Shaved Chocolate, Whipped Cream, Flavored Syrups

\$14

Add Cordials \$10 per Drink & \$160 Bartender Fee per 75 Guests

CHOCOLATE FOUNTAIN

\$160 Attendant Fee per Station

Dark Chocolate Fondue, Pound Cake, Strawberries, Pretzels, Marshmallows

\$16

TABLESIDE FLAMBÉ

\$160 Chef's Fee per 50 Guests

Cherries Jubilee
Crêpes Suzette
Bananas Foster

\$15

LIQUID NITROGEN ICE CREAM

Minimum 50 Guests

\$160 Chef's Fee

Prepared to Order
Vanilla Bean, Strawberry, Caramel Ice Cream
Seasonal Fruit Compote, Nutella, Peanut Butter Powder
Pop Rocks & Dragons Breath

\$20

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