

# RECEPTION

## DISPLAYS

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

### FRESH SEASONAL FRUIT

Sliced Fresh Fruit, Brown Sugar & Sour Cream Dip

\$9

### GRILLED CRUDITÉS

Grilled Fresh Seasonal Vegetables  
Creamy Balsamic Dressing & Garlic Humus Dip

\$9

### INTERNATIONAL & DOMESTIC CHEESE

Sliced Fresh Fruit, Dried Fruits & Gourmet Crackers

\$15

### ANTIPASTI

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

\$17

### DRY SNACKS & DIPS

Dry Snacks (select three) \$10 per Guest  
Hot/Cold Dips (select three) \$15 per Guest

#### Dry Snacks Per Pound

Potato Chips	\$15.00
Tortilla Chips	\$15.00
Pretzels	\$16.00
Trail Mix	\$22.00
Banana Chips	\$19.00
Pita Chips	\$17.00
Assorted Popcorn	\$21.00
Roasted Peanuts	\$22.00
Mixed Nuts	\$26.00
Cashews	\$30.00
Pistachios	\$35.00

#### DIPS Per Quart

##### Hot

Chili Con Queso	\$29.00
Spinach & Artichoke	\$34.00
Crab & Spinach	\$40.00

##### Cold

Salsa	\$23.00
Ranch	\$25.00
French Onion	\$27.00
Hummus	\$27.00
Southwestern	\$27.00
Guacamole	\$29.00

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

\$54 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

\$60 per Dozen

Butler Passed \$150 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

\$54 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

\$60 per Dozen

Butler Passed \$150 per Server

# WEDDING UPGRADES

## 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

\$11  
(Add Shrimp \$6)

### 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

\$12

### BRUSCHETTA

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

\$12

### POTATO BAR

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

\$13

### NACHOS

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

\$13

### PASTA

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

\$15

### FLATBREADS

Tomato Mozzarella, Spinach Artichoke  
BBQ Chicken, Italian Sausage

\$10

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# WEDDING UPGRADES 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

\$15  
(Add Shrimp \$6)

## MINI HAMBURGERS & HOT DOGS

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

\$17

## MACARONI & CHEESE

Select Three

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

\$17

## CHEF ATTENDED SAUTÉ

\$150 Chef's Fee per 20 Guests for 2 Hour Reception

Shrimp with Scampi Sauce  
(3 pieces per guest)

\$16

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

\$18

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

\$20

# WEDDING UPGRADES SPECIALTY STATIONS

Minimum of (3) Stations

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

## GRILLED CHEESE

Select Three

\$150 Chef's Fee per 50 Guests for 2 Hour Reception

**The Classic** - Cheddar Cheese, Country White Bread

**California Turkey Melt** - 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

\$18

# WEDDING UPGRADES

## CARVING STATIONS

\$150 Chef's Fee per Station  
All Stations Include Freshly Baked Rolls

### ROASTED BREAST OF TURKEY

Mayonnaise & Cranberry Sauce

\$220 for approximately 25 servings

### BAKED SUGAR-GLAZED HAM

Assorted Mustards & Mayonnaise

\$410 for approximately 50 servings

### TOP ROUND OF BEEF

Creamy Horseradish, Mustard & Mayonnaise

\$425 for approximately 50 servings

### PEPPERED TENDERLOIN OF BEEF

Creamy Horseradish, Mustard & Mayonnaise

\$445 for approximately 25 servings

### HERBED LEG OF LAMB

Rosemary Mayonnaise, Mint Jelly

\$415 for approximately 30 servings

### SALMON & SPINACH EN CROÛTE

Wrapped in Delicate Puff Pastry  
Sun Dried Tomato Aioli

\$440 for approximately 30 servings

### SLOW ROASTED PRIME RIB

Creamy Horseradish, Mustard & Mayonnaise

\$595 for approximately 35 servings

### STEAMSHIP OF BEEF

Creamy Horseradish, Mustard & Mayonnaise

\$965 for approximately 220 servings

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

# WEDDING UPGRADES CONFECTIONS

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

## GRANDMA'S PIE & COBBLER TABLE

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

\$14

## MINIATURE DESSERT BUFFET

Select Four

Rice Pudding Shooters  
Peanut Butter Mousse Pie  
Oreo Cheesecake

Cream Puffs  
Lemon Panna Cotta  
Crème Brûlée Cheesecake

\$16

## 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

\$15

## FROM THE PASTRY SHOP

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

\$14

## GOURMET COFFEE STATION

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

\$12

Add Cordials \$9 per Drink & \$150 Bartender Fee per 75 Guests

## CHOCOLATE FOUNTAIN

\$150 Attendant Fee per Station

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

\$15

## TABLESIDE FLAMBÉ

\$150 Chef's Fee per 50 Guests

Cherries Jubilee  
Crêpes Suzette  
Bananas Foster

\$14

## LIQUID NITROGEN ICE CREAM

Minimum 50 Guests

\$150 Chef's Fee

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

\$19

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



# WEDDING UPGRADES

## BALLROOM ACCENTS

### CHIVARI CHAIRS

\$20 each

### FABRIC BACKDROP WITH UP-WASH LIGHTING

(Based on 25 Feet)

\$600 each

### SOUND PACKAGE

In House Sound System

Mixer

Microphone

\$200 each

### UP-WASH LIGHTING IN RECEPTION ROOM

Available in a Variety of Colors

\$55 per light

### WEDDING SLIDE SHOW PROJECTION PACKAGE

Screen, Projector, & Proper Cabling

\$200 each

### GOLD OR SILVER PLATE CHARGERS

\$2 each

## BALLROOM ACCENTS

### SPECIALTY TABLE LINENS

132" Round Cotton Table Linens

Select Colors Available

\$45 each

(\$75 delivery fee)

### BEAUTIFUL CHAIR COVERS WITH SASH

Select Colors Available

\$10 each

(\$75 delivery fee)

### SPECIALTY NAPKINS

Select Colors Available

\$4 each

(\$75 delivery fee)