

LIGHT SELECTIONS

INTERNATIONAL & DOMESTIC CHEESE DISPLAY

Bel Paese, Vermont Sharp Cheddar, Gorgonzola, Camembert, Gruyère, Marinated Fresh Mozzarella, Havarti, garnished with Summer Sausage and Seasonal Fresh Fruit, served with Assorted Crackers

Small \$175 (serves 25 guests)

Medium \$225 (serves 50 guests)

Large \$325 (serves 100 guests)

CRUDITÉS DISPLAY

Assortment of Fresh Cut Seasonal and Roasted Vegetables including Celery, Carrot Sticks, Broccoli, Radishes, Sliced Cucumber, Zucchini Sticks, Cauliflower, Green Beans, Roasted Peppers, Squash and Mushrooms, served with Ranch and Dill Dip

Small \$175 (serves 25 guests)

Medium \$225 (serves 50 guests)

Large \$325 (serves 100 guests)

FRESH SEASONAL FRUIT DISPLAY

Sliced Seasonal Fresh Fruit served with Tropical Dip

Small \$100 (serves 25 guests)

Medium \$150 (serves 50 guests)

Large \$275 (serves 100 guests)

ANTIPASTO DISPLAY

Attractive display of Local Charcuterie Meats and Cheeses including Sliced Soppressata, Salami, Mortadella, Aged Swiss, Smoked Cheddar, Provolone, Bel Paese, Assorted Olives, Pickled Vegetables and Toasted Sliced Baguettes

Small \$175 (serves 25 guests)

Medium \$225 (serves 50 guests)

Large \$325 (serves 100 guests)

DRY SNACKS & DIP BAR

Dry Snacks (pick four) **\$3 per guest** - Hot/Cold Dips (pick four) **\$4 per guest**
Approximately 25 servings

Dry Snacks:

Mixed Nuts \$22

Cashews \$24

Roasted Peanuts \$18

Pistachio Nuts \$24

Popcorn (Butter) \$11

Popcorn (Caramel) \$16

Popcorn (Cheese) \$16

Assorted Popcorn \$16

Potato Chips (Regular Flavor) \$12

Potato Chips or Pretzels \$2.50 each

Zapp's Chips \$2.50 each

Pretzels \$13

Tortilla Chips \$12

Goldfish Cheese-Flavored Crackers \$12

Trail Mix \$12

Pita and Bagel Chips \$16

Beer Nuts \$18

BBQ Corn Nuts \$12

Banana Chips \$15

Dip Bar**Cold:**

Bleu Cheese \$26
 Dill \$26
 Onion \$26
 Hummus \$26
 Ranch \$26
 Guacamole \$26
 Salsa \$26
 Bacon, Cheddar and Chipotle \$26
 Seven Layer Taco \$28

Hot:

Crab and Spinach \$30
 Spinach and Artichoke \$30
 Queso \$26

COLD HORS D'OEUVRES

Minimum order is three dozen pieces per item

HORS D'OEUVRES

Lobster Deviled Eggs • Prosciutto and Melon • Cucumber with Crab Meat • Assortment of Finger Sandwiches • Red Potatoes filled with Sour Cream and Chives • Brie Cheese with Strawberries and Walnuts served on Toast • Chinese Coconut Chicken with Hot Mustard Dressing • Gazpacho Shooters with Chive Crème Fraiche • Goat Cheese Mousse and Dates • Mini Bruschetta with Assorted Toppings • Prosciutto and Fresh Mozzarella • Artichoke Bottoms with Bay Shrimp • Mini Tarts filled with Lobster Mousse • Asparagus wrapped in Smoked Salmon • Goat Cheese and Sun-Dried Tomatoes with Roasted Pine Nuts in a Pastry Shell • Caramelized Onion Tart with Goat Cheese, Kalamata Olives and Thyme • Gorgonzola and Walnut Stuffed Potato Cups • Antipasto Skewer - Olive, Salami, Bocconcini, Tomato • Sweet Piquillo Pepper Goat Cheese Bruschetta

\$38 per dozen

PREMIUM HORS D'OEUVRES

Beef Tenderloin Carpaccio on Garlic Points with Parmesan, Basil and Olive Oil • Blackened Ahi Tuna Spoons with Peanut Caramel Popcorn • Jumbo Shrimp • King Crab Legs • Clams on the Half Shell • Oyster on the Half Shell • Japanese Eggplant Caviar and Cilantro served on a Rice Cracker • Shredded Pork Char Sui served on a Fried Won Ton Skin • Tomato and Lobster Medaillon on Black Pepper Brioche • Pâté de Foie Gras on Toasted Black Pepper Brioche Buckwheat Blini with Smoked Salmon • Crostini with Assorted Toppings • Crab Meat on Cucumber

\$42 per dozen

SUSHI**Maki Rolls**

California Roll - Crab Meat, Avocado and Cucumber
 Spicy Tuna Roll - Ahi Tuna, Green Onion and Spicy Sauce
 Rock & Roll - Fresh Water Eel, Avocado, Cucumber and Special Glazed Sauce
 Philadelphia Roll - Smoked Salmon, Cream Cheese and Avocado
 Ameristar Roll - Cooked Shrimp, Cream Cheese and Avocado with Special Glazed Sauce

\$16 per roll

Nigiri Selection

Ahi Tuna, Norwegian Atlantic Salmon, Fresh Water Eel, Tamago Sweet Egg,
 Red Snapper and Crab Salad

\$5.50 each

HOT HORS D'OEUVRES

Minimum order is three dozen pieces per item

HORS D'OEUVRES

Beef Empanadas • Southwest Black Bean Chicken Burritos • Assorted Miniature Quiche • Jalapeño Poppers with Ranch Dressing • Crispy Potato Skins with Cheddar Cheese and Bacon Bits, served with Sour Cream and Chives • Italian Sausage Skewers with Peppers and Onions • Spicy Buffalo Chicken Wings with Ranch Dip • Spinach and Feta Cheese wrapped in Phyllo Dough • Fried Chicken Drumettes served with Ranch Dressing • Meatballs (Barbecued, Polynesian, Swedish or Marinara) • Mini Grilled Cheese with Tomato Soup • Buffalo Chicken Quesadilla Cornucopia • Petite Short Rib Pie • Bacon Wrapped Artichoke and Gorgonzola • Santa Fe Style Potato Cups

\$38 per dozen

PREMIUM HORS D'OEUVRES

Beef Satay • Chicken Satay • Pork Baby Back Ribs • Miniature Beef Wellington • Baked Brie with Raspberry Coulis • Chicken Fingers with Honey-Mustard Dip • Pork Pot Stickers with Soy Dipping Sauce • Mushroom Caps Stuffed with Chicken and Gruyère Cheese • Szechwan Scallops • Sea Scallops wrapped in Bacon • Chicken Kabob with Teriyaki Sauce • Coconut Shrimp with Chutney • Grilled Shrimp wrapped in Bacon • Tempura Shrimp with Soy Dipping Sauce • Asado Beef Skewers with Chimichurri Sauce • Prosciutto and Brie with White Truffle Honey on Toasted Brioche • Foie Gras on Cinnamon French Toast with White Peaches • Green Onion and Ginger Chicken Stuffed Crêpe • Pork Char Siu Lollipops • Beef Rumaki with Pepper Jack Cheese and Applewood Bacon • Fried Butterflied Shrimp with Cocktail Sauce • Artichoke and Brie Fondue • Spanish Rice, Shrimp and Chorizo • Lobster and Coconut Phyllo Cup • Duck Ragout Puff • Mini Muffuletta • Mini Philly Cheese Steaks • Curry Chicken Volcanoes

\$42 per dozen

SPECIALTY STATIONS

Minimum 25 guests – Minimum order is two specialty stations

Add **\$2 per guest** if under 25 guests

SCAMPI STATION

\$100 chef's labor fee up to 50 guests for 2 hour reception

Sautéed Shrimp in Garlic and Olive Oil (3 pieces per person)

\$16 per guest

SAUTÉ STATIONS

\$100 chef's labor fee up to 50 guests for 2 hour reception

Chicken Scallopini served with Marsala or Picatta Sauce (4 ounces per person)

Tournedos of Beef Medallions served with Green Peppercorn Sauce or Béarnaise Sauce (4 ounces per guest)

Lamb Lollipops served with Mint Demi (4 ounces per guest)

\$15 or \$16 per guest

BUILD YOUR OWN CAESAR SALAD STATION

Romaine Lettuce with Grilled Chicken Breast and Bay Shrimp served with Herbed Croutons, Shredded Parmesan Cheese and Traditional Caesar Dressing (Made to Order)

\$8 per guest

BUILD YOUR OWN SALAD STATION

Spinach, Field Greens, Iceberg Lettuce, Tomatoes, Artichokes, Black Olives, Grilled Chicken, Shrimp, Bacon Bits, Alfalfa Sprouts, Sunflower Seeds, Candied Walnuts, Cheddar and Monterey Jack Cheese, Red Onions, Cucumbers, Croutons, Chickpeas, Choice of Dressings

\$8 per guest

SOUP STATION Choice of 2

All Soups Accompanied with Assorted Crackers

Lobster Bisque

Butternut Squash Bisque

Corn Chowder

Chicken Noodle

Clam Chowder

Shrimp and Chicken Gumbo

Minestrone

Vegetable

\$9 per guest

BUILD YOUR OWN BRUSCHETTA STATION

Selection of Spreads with Toasted Pita and French Bread, spreads include Eggplant Tapenade, Pesto, Olive Tapenade and Goat Cheese, charcuterie to Include Sopprasata, Mortadella and Salami

\$9 per guest

MACARONI & CHEESE STATION Choice of 3

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

Gulf Shrimp

Smoked White Cheddar and Tasso Ham

Traditional

Spinach and Feta

Smoked Chicken and Monterey Jack

Margarita - Heirloom Tomatoes and Buffalo Mozzarella

\$11 per guest

PASTA STATION

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

Rigatoni Alfredo, Orecchiette Pomodoro,

Chicken Ravioli with Marinara Sauce

Served with Garlic Bread, Pepper Flakes and Parmesan Cheese

\$9 per guest

TAPAS STATION Choice of 4**Cold:**

House Marinated Spanish Olives
 Endive with Bleu Cheese, Walnuts and Piquillo Pepper
 Roasted Eggplant with Goat Cheese and Capers
 Grilled Caesar with Croutons and Pickled Baby Corn
 Spanish Hard Cheese with Apricots and Honey
 Serrano Ham Wrapped Melon
 Prosciutto Wrapped Bread Sticks
 Sopprasata with Toast, Aged Provolone and Olive Oil

Hot:

Shrimp with Garlic, Olive Oil, Basil and Red Pepper Flakes
 Escargot with Croutons and Sherry Aioli
 Beef Wellington with Veal Marrow Glace and Mushrooms
 Bacon Wrapped Dates
 Seared Spanish Sausage with Sherry Aioli and Arugula
 Spicy Spanish Chorizo Meatballs with Crème Fresh and Basil
 Bacon Wrapped Scallops with Lemon and Micro Mint
 Braised Pork Belly with Jalapeños and Pho Broth

\$13 per guest**SPECIALTY GRILLED CHEESE STATION** Choice of 3

\$100 chef's labor fee up to 50 guests for 2 hour reception

The Classic - American Cheese on Country White Bread
 Southern Style Bologna Melt Green Tomatoes, Monterey Jack Cheese on Whole Wheat Bread
 Euro - Ham and Swiss on Swirl Rye Bread
 Santa Fe Chicken Melt - Spiced Chicken, Jalapeño Jack Cheese, Guacamole and Red Onions on Country White Bread
 Texan BBQ Melt - BBQ Chicken and Monterey Jack Cheese on Texas Toast
 South of the Border Stuffed Tortillas - Pepper Jack Cheese on a Flour Tortilla with Salsa and Sour Cream
 Tuna Melt - Tuna, Cheddar Cheese and Tomatoes on Whole Grain Bread

\$12 per guest**BUILD YOUR OWN POTATO BAR** Choice of 3

Whipped Potatoes - Garlic Butter, Scallions, Bacon and Shredded Cheddar Cheese
 Whipped Sweet Potatoes - Honey, Cinnamon Butter, Marshmallows, Toasted Pecans
 Soft Yellow Corn Polenta - Caramelized Onions, Roasted Peppers and Shredded Cheddar Cheese
 Baked Idaho Potatoes - Scallions, Bacon, Shredded Cheddar Cheese and Chili Con Queso
 Baked Sweet Potatoes - Honey, Cinnamon Butter, Marshmallows and Toasted Pecans

\$9 per guest**STEAK & CHICKEN CARNITA STATION**

Make Your Own Beef or Chicken Carnitas, served with Shredded Lettuce, Diced Tomatoes, Red Onions, Monterey Jack Cheese, Limes, Sour Cream, Salsa and Soft Corn and Flour Tortillas
 (Add Shrimp \$2 per guest)

\$12 per guest**PIZZA STATION**

Pepperoni, Vegetarian, Canadian Bacon With Pineapple, Roasted Chicken and Garlic, Barbecue Chicken

\$8 per guest

NACHO STATION

Make Your Own Nachos, served with Tortilla Chips, Refried Beans, Chili Con Queso, Jalapeño Slices, Sour Cream and Guacamole

\$7 per guest

HAMBURGER & HOT DOG STATION

Angus Hamburgers, served with Lettuce, Sliced Tomato, Sliced Onions, Pickles, American and Swiss Cheeses

All Beef Hot Dogs, served with Ketchup, Mustard, Mayonnaise, Pickle Relish and Chopped Onions

\$11 per guest

CARVING STATIONS

\$100 chef's labor fee per 50 guests

STEAMSHIP OF BEEF

Approximately 220 servings

Served with Creamy Horseradish, Mustard, Mayonnaise and Freshly Baked Rolls

\$825 each

TOP ROUND OF BEEF

Approximately 50 servings

Served with Creamy Horseradish, Mustard, Mayonnaise and Freshly Baked Rolls

\$300 each

BAKED SUGAR-GLAZED HAM

Approximately 70 servings

Served with Assorted Mustards, Mayonnaise and Freshly Baked Rolls

\$275 each

OVEN ROASTED PIG

Approximately 100 servings

Served with Assorted Mustards, Mayonnaise, Barbecue Sauce and Freshly Baked Rolls

\$375 each

ROASTED TURKEY BREAST

Approximately 50 servings

Served with Mayonnaise, Cranberry Sauce and Freshly Baked Rolls

\$250 each

BEEF TENDERLOIN

Approximately 25 servings

Served with Creamy Horseradish, Mustard, Mayonnaise and Freshly Baked Rolls

\$300 each

CARVED PRIME RIB

Approximately 50 servings

Served with Creamy Horseradish and Au Jus

\$375 each

CEDAR PLANKED SALMON

Approximately 30 servings

Served with Basil Aioli Rémooulade Sauce, Sliced Lemons and Capers

\$275 each**BAKED SEA BASS**

Approximately 20 servings

Served with Garlic Herb Butter, Caramelized Lemons and Grilled Green Onions

\$300 each**LEG OF LAMB**

Approximately 50 servings

Served with Mint Demi-Glace

\$275 each**CONFECTIONS****ICE CREAM STATION**

(Minimum 50 guests)

Chocolate and Vanilla Ice Cream, served with Chocolate, Butterscotch and Strawberry Toppings
Condiments include Sprinkles, M&M's, Butterfinger Crumbles, Oreo Cookie Crumbles and Whipped Cream**\$5.50 per guest****DARK CHOCOLATE FONDUE**

Seasonal Fresh Fruit and Génoise Squares

\$250 (approximately 50 orders)**FLAMBÉ DESSERTS**

\$100 chef's labor fee up to 50 guests

Cherries Jubilee

Crêpes Suzette

Bananas Foster

\$300 (approximately 50 orders)**CHEESECAKE & FROZEN BANANAS ON A STICK**

\$200 (approximately 50 orders)

\$9 per guest**MINIATURE DESSERT BUFFET**

Choice of four:

Rice Pudding Shooters

Peanut Butter Mousse Pie

Oreo Cheesecake

Profiteroles (Coffee, Chocolate, Vanilla)

Lemon Panna Cotta

Crème Brulee Cheesecake

\$11 per guest**GRANDMA'S PIE & COBBLER TABLE**

Apple, Cherry, Coconut Cream, Banana Cream, Chocolate Silk

\$9 per guest

RECEPTION MENU

CANDY BUFFET

Boston Baked Beans, Gummy Bears, Charms Sour Balls, Cotton Candy, Pixy Stixs, Zotz, Rain-Blo Bubble Gum, Bit-O-Honey, Juicy fruits, Chuckles, Dots and Licorice Wheels

\$9 per guest

GOURMET COFFEE STATION

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

\$7 per guest

CHOCOLATE FOUNTAIN

Dark Chocolate with Pound Cake, Strawberries, Pretzels and Marshmallows

\$8 per guest

RECEPTION MENU 1

2 hour reception • Minimum 25 guests

INTERNATIONAL & DOMESTIC CHEESE DISPLAY

Bel Paese, Vermont Sharp Cheddar, Gorgonzola, Camembert, Chèvre, Edam, Gruyère, Marinated Fresh Mozzarella, Havarti and Pepper Cheeses garnished with Summer Sausage, Seasonal Fresh Fruit, Gourmet Crackers and Sliced Baguettes

CRUDITÉS DISPLAY

Assortment of Fresh Cut Seasonal and Roasted Vegetables including Celery, Carrot Sticks, Broccoli, Radishes, Sliced Cucumber, Zucchini Sticks, Cauliflower, Green Beans, Roasted Peppers, Squash and Mushrooms served with Ranch and Dill Dips

FRESH SEASONAL FRUIT DISPLAY

Sliced Seasonal Fresh Fruit served with Tropical Dip

PASSED HORS D'OEUVRES

Choose Five Hors D'oeuvres selections
Choose from Premium for \$2 per guest

Hors D'oeuvres

Beef Empanadas • Southwest Black Bean Chicken Burritos • Assorted Miniature Quiche
• Jalapeño Poppers with Ranch Dressing • Crispy Potato Skins with Cheddar Cheese and Bacon Bits, served with Sour Cream and Chives • Italian Sausage Skewers with Peppers and Onions • Spicy Buffalo Chicken Wings with Ranch Dip • Spinach and Feta Cheese wrapped in Phyllo Dough • Fried Chicken Drumettes served with Ranch Dressing • Meatballs (Barbecued, Polynesian, Swedish or Marinara) • Mini Grilled Cheese with Tomato Soup • Buffalo Chicken Quesadilla Cornucopia • Petite Short Rib Pie • Bacon Wrapped Artichoke and Gorgonzola • Santa Fe Style Potato Cups

Premium Hors D'oeuvres

Beef Satay • Chicken Satay • Pork Baby Back Ribs • Miniature Beef Wellington • Baked Brie with Raspberry Coulis • Chicken Fingers with Honey-Mustard Dip • Pork Pot Stickers with Soy Dipping Sauce • Mushroom Caps Stuffed with Chicken and Gruyère Cheese • Szechwan Scallops • Sea Scallops wrapped in Bacon • Chicken Kabob with Teriyaki Sauce • Coconut Shrimp with Chutney • Grilled Shrimp wrapped in Bacon • Tempura Shrimp with Soy Dipping Sauce • Prosciutto and Brie with White Truffled Honey on Toasted Brioche • Pork Char Siu Lollipops • Beef Rumaki with Pepper Jack Cheese and Applewood Bacon • Fried Butterflied Shrimp with Cocktail Sauce • Artichoke and Brie Fondue • Spanish Rice, Shrimp and Chorizo • Lobster and Coconut Phyllo Cup • Duck Ragout Puff • Mini Muffuletta • Mini Philly Cheese Steaks • Curry Chicken Volcanoes

\$30 per guest

RECEPTION MENU 2

2 hour reception • minimum 50 guests

INTERNATIONAL & DOMESTIC CHEESE DISPLAY

Bel Paese, Vermont Sharp Cheddar, Gorgonzola, Camembert, Chèvre, Edam, Gruyère, Marinated Fresh Mozzarella, Havarti and Pepper Cheeses garnished with Summer Sausage, Seasonal Fresh Fruit, Gourmet Crackers and Sliced Baguettes

CRUDITÉS DISPLAY

Assortment of Fresh Cut Seasonal and Roasted Vegetables including Celery, Carrot Sticks, Broccoli, Radishes, Sliced Cucumber, Zucchini Sticks, Cauliflower, Green Beans, Roasted Peppers, Squash and Mushrooms served with Ranch and Dill Dips

FRESH SEASONAL FRUIT DISPLAY

Sliced Seasonal Fresh Fruit served with Tropical Dip

CHICKEN FINGERS

Served with Honey Mustard Dip

ASSORTED PIZZA

Pepperoni, Chicken and Roasted Garlic, Vegetarian

BEEF & CHICKEN FAJITAS

Seasoned Beef and Chicken Fajita Meat with Sautéed Onions and Peppers served with Grated Monterey Jack and Cheddar Cheese, Sliced Jalapeños, Sour Cream, Guacamole, Cilantro, Salsa and Flour Tortillas

CORN TORTILLA CHIPS

Served with Refried Beans, Chili Con Queso, Sliced Jalapeños, Sour Cream and Guacamole

CARVING STATION WITH CHEF CARVING

\$100 chef's labor fee up to 50 guests

Choice of 2:

Top Round of Beef
Baked Sugar Glazed Ham
Cedar Planked Salmon
Roasted Turkey Breast
Served with Assorted Mustards, Mayonnaise,
Creamy Horseradish and Freshly Baked Rolls

\$37 per guest

RECEPTION MENU 3

2 hour reception • minimum 50 guests

INTERNATIONAL & DOMESTIC CHEESE DISPLAY

Bel Paese, Vermont Sharp Cheddar, Gorgonzola, Camembert, Chèvre, Edam, Gruyère, Marinated Fresh Mozzarella, Havarti and Pepper Cheeses garnished with Summer Sausage, Seasonal Fresh Fruit, Gourmet Crackers and Sliced Baguettes

CRUDITÉS DISPLAY

Assortment of Fresh Cut Seasonal and Roasted Vegetables including Celery, Carrot Sticks, Broccoli, Radishes, Sliced Cucumber, Zucchini Sticks, Cauliflower, Green Beans, Roasted Peppers, Squash and Mushrooms served with Ranch and Dill Dips

CAESAR SALAD STATION WITH ATTENDANT

\$100 chef's labor fee up to 50 guests for 2 hour reception

Romaine Lettuce with Grilled Chicken Breast and Bay Shrimp served with Herbed Croutons, Shredded Parmesan Cheese and Traditional Caesar Dressing (Made to Order)

HOT ITEMS SELECTIONS

Choose Five from Hors D'Oeuvres

Choose from Premium for \$2 per guest

Or

Pasta Station

Rigatoni Alfredo, Orecchiette Pomodoro, Chicken Ravioli with Marinara Sauce, served with Garlic Bread, Pepper Flakes and Parmesan Cheese

Or

Nacho Station

Make Your Own Nachos served with Tortilla Chips, Refried Beans, Chili Con Queso, Jalapeño Slices, Sour Cream and Guacamole

CARVING STATION

\$100 chef's labor fee up to 50 guests for 2 hour reception

Choice of 2:

Pepper-Roasted Tenderloin

Cedar Plank Atlantic Salmon

Honey Baked Ham

Whole Roast Turkey Breast

Served with Assorted Mustards, Mayonnaise, Creamy Horseradish,

Cranberry Sauce and Freshly Baked Rolls

\$46 per guest

RECEPTION MENU 4

2 hour reception • minimum 25 guests

SCAMPI STATION

\$100 chef's labor fee up to 50 guests for 2 hour reception
Sautéed Shrimp in Garlic and Olive Oil
(3 pieces per person)

SAUTÉ STATIONS

\$100 chef's labor fee up to 50 guests for 2 hour reception
Chicken Scallopini served with Marsala or Picatta Sauce (4 ounces per person)
Tournedos of Beef Medallions served with Green Peppercorn Sauce or Béarnaise Sauce (4 ounces per guest)
Lamb Lollipops served with Mint Demi (4 ounces per guest)

BUILD YOUR OWN CAESAR SALAD STATION

\$100 attendant fee up to 50 guests for 2 hour reception
Romaine Lettuce with Grilled Chicken Breast and Bay Shrimp, served with Herbed Croutons, Shredded Parmesan Cheese and Traditional Caesar Dressing
(Made to Order)

BUILD YOUR OWN SALAD STATION

\$100 attendant fee up to 50 guests for 2 hour reception
Spinach, Field Greens, Iceberg Lettuce, Tomatoes, Artichokes, Black Olives, Grilled Chicken, Shrimp, Bacon Bits, Alfalfa Sprouts, Sunflower Seeds, Candied Walnuts, Cheddar and Monterey Jack Cheese, Red Onions, Cucumbers, Croutons, Chickpeas, Choice of Dressings

SOUP STATION Choice of 2

All Soups Accompanied with Assorted Crackers
Lobster Bisque
Butternut Squash Bisque
Corn Chowder
Chicken Noodle
Clam Chowder
Gumbo
Red Beans
Vegetable

BUILD YOUR OWN BRUSCHETTA STATION

Selection of Spreads with Toasted Pita and French Bread
Spreads include Eggplant Tapenade, Pesto, Olive Tapenade and Goat Cheese
Charcuterie to Include Sopprasata, Mortadella and Salami

MACARONI & CHEESE STATION Choice of 3

Smoked White Cheddar and Tasso Ham
Smoked Chicken and Monterey Jack
Spinach and Feta
Traditional

PASTA STATION

Rigatoni Alfredo, Orecchiette Pomodoro, Chicken Ravioli with Marinara Sauce, served with Garlic Bread, Pepper Flakes and Parmesan Cheese

TAPAS STATION Choice of 3

Cold:

House Marinated Spanish Olives
Endive with Bleu Cheese, Walnuts and Piquilla Pepper
Roasted Eggplant with Goat Cheese and Capers
Grilled Caesar with Croutons and Pickled Baby Corn
Spanish Hard Cheese with Apricots and Honey

Serrano Ham Wrapped Melon
 Prosciutto Wrapped Bread Sticks
 Sopprasata with Toast, Aged Provolone and Olive Oil

Hot:

Shrimp with Garlic, Olive Oil, Basil and Red Pepper Flakes
 Escargot with Croutons and Sherry Aioli
 Beef Wellington with Veal Marrow Glace and Mushrooms
 Bacon Wrapped Dates
 Seared Spanish Sausage with Sherry Aioli and Arugula
 Spicy Spanish Chorizo Meatballs with Crème Fresh and Basil
 Bacon Wrapped Scallops with Lemon and Micro Mint
 Braised Pork Belly with Jalapeños and Pho Broth

SPECIALTY GRILLED CHEESE STATION Choice of 3

\$100 chef's labor fee up to 50 guests for 2 hour reception

The Classic - American Cheese on Country White Bread
 California Turkey Melt - Avocado, Sprouts, Tomatoes, Monterey Jack Cheese and Tomatoes on Whole Wheat Bread
 Euro - Ham and Swiss on Swirl Rye Bread
 Santa Fe Chicken Melt - Spiced Chicken, Jalapeño Jack Cheese, Guacamole and Red Onions on Country White Bread
 Texan BBQ Melt - BBQ Chicken and Monterey Jack Cheese on Texas Toast
 South of the Border Stuffed Tortillas - Pepper Jack Cheese on a Flour Tortilla with Salsa and Sour Cream
 Midwestern BLT - Applewood Bacon, Tomatoes and Cheddar Cheese on Country White Bread
 Tuna Melt - Tuna, Cheddar Cheese and Tomatoes on Whole Grain Bread

BUILD YOUR OWN POTATO BAR Choice of 3

Whipped - Potatoes Garlic Butter, Scallions, Bacon and Shredded Cheddar Cheese
 Whipped Sweet Potatoes - Honey, Cinnamon Butter, Marshmallows, Toasted Pecans and Granola
 Soft Yellow Corn Polenta - Caramelized Onions, Roasted Peppers and Shredded Cheddar Cheese
 Baked Idaho Potatoes - Scallions, Bacon, Shredded Cheddar Cheese and Chili Con Queso
 Baked Sweet Potatoes - Honey, Cinnamon Butter, Marshmallows and Toasted Pecans

STEAK & CHICKEN CARNITA STATION

Make Your Own Beef or Chicken Carnitas served with Shredded Lettuce, Diced Tomatoes, Red Onions, Monterey Jack Cheese, Limes, Sour Cream, Salsa and Soft Corn and Flour Tortillas (Add Shrimp \$2 per guest)

PIZZA STATION

Pepperoni, Vegetarian, Canadian Bacon With Pineapple, Roasted Chicken and Garlic, Barbecue Chicken

NACHO STATION

Make Your Own Nachos served with Tortilla Chips, Refried Beans, Chili Con Queso, Jalapeño Slices, Sour Cream and Guacamole

HAMBURGER & HOT DOG STATION

Angus Hamburgers, served with Lettuce, Sliced Tomato, Sliced Onions, Pickles, American and Swiss Cheeses
 All Beef Hot Dogs, served with Ketchup, Mustard, Mayonnaise, Pickle Relish and Chopped Onions

Build Your Perfect Reception by Selecting Any Three Specialty Stations
\$35 per guest (Pick four - \$45 per guest)