NIGHT LIFE RECEPTION STATIONS

CUISINE STATIONS

Salt Crusted Prime Rib of Beef

\$26 Per Person

Horseradish Dip / Caramelized Onion Jus

Low Country Shrimp and Grits

\$27 Per Person

Stone Ground Grits / Gulf Shrimp / Peppers / Andouille Sausage / Sweet Corn / Charleston Shrimp Gravy

Cola Glazed Country Ham

\$25 Per Person

Pimento Cheese / House Bread and Butter Pickles / Sweet Rolls

COOP Native Amber Brined Turkey Breast

\$21 Per Person

Sage and Black Pepper Gravy / Cranberry Compote / Artisan Rolls

Mashed Potato Martini Bar

\$15 Per Person

Mashed Sweets / Smashed Yukon Golds / Creamery Butter / Sour Cream / Maple Syrup / Brown Sugar / Scallion / Bacon / Cheddar

Loaded Macaroni and Cheese

\$15 Per Person

Macaroni with Hatch Chile Cream / Shells with Cheddar and Gouda / Bacon / Parmesan / Toasted Panko / Truffle Oil / Cracked Pepper / Caramelized Shallot / Chives

Horseradish and Black Garlic Roasted Beef Tenderloin

\$28 Per Person

House Steak Sauce / Béarnaise / Grilled Baguette

Street Tacos \$15 Per Person

Chicken Tinga / Pork Carnitas / Coffee Adobo Ground Beef / Mini Tortillas / Onions and Cilantro / Queso Fresco / Pickled Vegetables / Ancho-Lime Crema / Pico de Gallo

Pasta Bar \$16 Per Person

Baked Ziti with Nonna's Red Sauce / Pappardelle with Roasted Garlic Cream, Fennel Braised Chicken and Roasted Mushrooms / Penne with Roasted Tomatoes, Olive Oil, Capers, Oregano and Romano

Ice Cream Sundae Bar \$17 Per Person

Vanilla and Chocolate Ice Cream / Fudge Sauce / Caramel / Strawberry Compote / Whipped Cream / Bananas / Maraschino Cherries / Toasted Nuts / Sprinkles

All food and beverages are subject to a taxable service charge, currently at 23%, and sales tax, currently at 8.625%. A \$125.00 Attendant Fee will apply for each station. Prices are subject to change until confirmed on a banquet event order.

NIGHT LIFE RECEPTION STATIONS

LATE NIGHT SNACKS

Wings \$16 Per Person

Spicy Garlic Chicken Wings / Boneless Buffalo "Wings" / Waffle Fries / Blue Cheese Dip / Ranch / Celery and Carrot Sticks

Munchies \$14 Per Person

Soft Pretzel Bites / Beer Cheese Dip / Kettle Chips / French Onion Dip

Totcho Bar \$15 Per Person

Tots / Queso / Beef Chili / Ancho-Lime Crema / Diced Tomato / Hatch Chiles / Red Onion / Black Olives / Cheddar

Slider Bar \$17 Per Person

Traditional Beef Sliders / Nashville Hot Chicken Sliders / Pimento Cheese / Bread and Butter Pickles / Yellow Mustard / Chili Ketchup / Garlic Aioli / Caramelized Onions / Bacon

GOURMET DISPLAYS

Artisan Cheese \$14 Per Person

Domestic and Imported Cheeses / Toasted Nuts / Dried and Fresh Fruits and Berries / Assorted Breads and Crisps

Antipasti \$15 Per Person

Marinated Country Olives / Buffalo Mozzarella and Cherry Tomato Salad / Grilled Marinated Vegetables / Mortadella / Capicola / Marinated Artichokes / Roasted Peppers / Grilled Breads

Vegetable Crudité \$9 Per Person

Assortment of Fresh, Grilled and Pickled Vegetables / Buttermilk Herb Dip and Roasted Red Pepper Hummus

Charcuterie Display \$19 Per Person

Selection of Domestic and Imported Cured Meats / Mustards / Pickles / Jams and Chutneys / Assorted Breads and Crisps

All food and beverages are subject to a taxable service charge, currently at 23%, and sales tax, currently at 8.625%.

Prices are subject to change until confirmed on a banquet event order.

A \$125.00 Attendant Fee will apply for each station.

Fruit Display \$11 Per Person

Best Seasonally Available Fruit, Melons, Citrus and Berries / Honey and Greek Yogurt Dip

Death by Chocolate \$16 Per Person

Dark Chocolate Fondue / Strawberries / S'mores / Chocolate Chip Cookies / Fudge Brownies / Chocolate Truffles / Double Chocolate Milk

Bruschetta \$13 Per Person

Traditional Tomato Bruschetta / Roasted Mushroom and Gorgonzola Bruschetta / Smoked Salmon and Caper Bruschetta / Assortment of Breads and Crisps

Chips and Dips \$13 Per Person

House Kettle Chips / French Onion Dip / Toasted Pita Chips / Roasted Garlic Hummus / Tortilla Chips / Fresh Salsas / Guacamole/ Queso

Patisserie Display \$17 Per Person

Elegant Display of Miniature Desserts, Cannoli, Pastries and Macaroons