

## RECEPTION PACKAGES - \$68.00

### DISPLAY (Choose Two)

#### *Artisan Cheese*

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

#### *Antipasti*

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

#### *Vegetable Crudité*

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

#### *Fruit Display*

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

#### *Bruschetta*

Traditional Tomato Bruschetta, Roasted Mushroom and Gorgonzola Bruschetta, Smoked Salmon and Caper Bruschetta Served with an Assortment of Breads and Crisps

### STATION (Choose Two)

#### *Mashed Potato Martini Bar*

Smashed Yukon Golds, Creamery Butter, Sour Cream, Scallion, Bacon, Diced Chicken, Cheddar

#### *Loaded Macaroni and Cheese*

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

#### *Pasta Bar*

Ziti with Italian Red Sauce, Pappardelle with Roasted Garlic Cream, Fennel Braised Chicken and Roasted Mushrooms, Penne with Roasted Tomatoes, Olive Oil, Capers, Oregano & Romano, Garlic Breadsticks

#### *Cola Glazed Country Ham*

Pimento Cheese, House Bread and Butter Pickles, Sweet Rolls

#### *Smoked Strip Loin of Beef*

Horseradish, Poblano Cream

#### *Salt Crusted Prime Rib of Beef*

Horseradish Dip, Caramelized Onion Jus

### HORS D'OEUVRES (Choose Three)

- ❖ Beef Meatballs, Spicy Marinara, Romano
- ❖ Fried Ginger Pork Pot Stickers, Black Garlic Ponzu Sauce
- ❖ Chipotle Lime Beef Satays, Scallion Chimichurri, Queso Cotija
- ❖ Roma Tomato Bruschetta, Roasted Artichoke, Basil, Buffalo Mozzarella
- ❖ Port Poached Pear, Gorgonzola, Fresh Tarragon
- ❖ Fried Ravioli Bolognese, Parmesan, Sweet Drop Peppers, Oregano
- ❖ Chicken Satays, Thai Peanut Sauce, Scallion, Lime
- ❖ Barrel Aged Feta, Watermelon, Balsamic Glaze
- ❖ Grilled Asparagus, Crisp Bacon, Tarragon Aioli, Fried Garlic
- ❖ Spanikopita, Barrel Aged Feta, Preserved Lemon Oil
- ❖ Chicken Tinga Quesadillas, Cheddar, Queso Fresco, Salsa Roja

All food and beverages are subject to a taxable service charge, currently at 24%, and sales tax, currently at 8.625%. A \$15 per person service fee will apply for groups under 30 people. Prices are subject to change until confirmed on a banquet event order.

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