# NIGHT LIFE RECEPTION SELECTIONS

## **CUISINE STATIONS**

RISOTTO \$15 PER PERSON

TRADITIONAL PARMESAN / MUSHROOM & ASPARAGUS / SEAFOOD

STUFFED BEEF TENDERLOIN \$26 PER PERSON

SPINACH & LUMP CRAB STUFFED BEEF TENDERLOIN /

ROASTED GARLIC SAUCE

DIJON CRUSTED CARVED LEG OF LAMB \$25 PER PERSON

MINTED MADEIRA JUS

ROASTED PORCHETTA \$24 PER PERSON

GARLIC HERB CHIMI / ROASTED GARLIC CIABATTA

SEA SALT & PEPPERCORN CRUSTED PRIME RIB OF BEEF \$25 PER PERSON

NATURAL JUS

SMOKED STRIP LOIN OF BEEF \$24 PER PERSON

HORSERADISH / POBLANO CREAM

SAGE RUBBED TURKEY BREAST \$20 PER PERSON

CRANBERRY-ORANGE RELISH

SALT ROCK STATION \$25 PER PERSON

AHI TUNA / CHICKEN / SIRLOIN / COOKED ON HIMALAYAN SALT ROCK / PONZU / TERIYAKI / SOY / SRIRACHA AIOLI / WASABI / GINGER

SUGAR & SALT GLAZED BONE IN HAM

\$24 PER PERSON

CHERRY CORNBREAD / CIDER JUS

MEDITERRANEAN PASTA \$15 PER PERSON

Penne / Pappardelle / Wild Mushrooms / Roasted Vegetables Assorted Shellfish / Rotisserie Chicken / Pesto / Roasted Tomato & Garlic Sauce / Alfredo Sauce / Extra Virgin Olive Oil / Parmesan / Red Pepper Flakes

GOURMET SLIDER \$16 PER PERSON

TRADITIONAL BEEF WITH APPROPRIATE CONDIMENTS / LUMP CRAB, TOMATO JAM, FRISEE, TRUFFLE OIL / CHICKEN, MUSHROOM — GORGONZOLA COMPOTE, ONION

MAC & CHESE \$14 PER PERSON

LOBSTER & CHORIZO / TRADITIONAL / MUSHROOM — TRUFFLE

STREET TACOS \$14 PER PERSON

PULLED PORK / CHICKEN / SHREDDED BEEF / FLOUR & CORN TORTILLAS / ONION / LIME / CILANTRO

MASHED POTATO BAR \$14 PER PERSON

BUTTERMILK MASH YUKON / PUREED SWEETS / ROASTED GARLIC SMASHED IDAHO/ BUTTER / SOUR CREAM / CHIVES / BACON / SHREDDED CHEESE / BROWN SUGAR

GRILLED CHEESE \$12 PER PERSON

RUSTIC TOMATO BISQUE / GRILLED CHEDDAR CHEESE / RUSTIC BREAD

# NIGHT LIFE RECEPTION SELECTIONS

## **DESSERT STATIONS**

FLAMBÉ STATION \$18 PER PERSON

BANANAS FOSTER / BRANDIED PEACHES / CHERRIES JUBILEE / VANILLA BEAN ICE CREAM

DESSERT CREPES \$16 PER PERSON

VANILLA BEAN & ORANGE CREPES / CHERRY COMPOTE / WILD BERRIES / CHAMBORD / GRAND MARNIER / MIXED NUTS / CHOCOLATE / CHANTILLY CREAM

SOFT SERVE CHEESECAKE \$16 PER PERSON

NEW YORK / HAZELNUT CHOCOLATE / COFFEE FLAVORED CHEESECAKE ASSORTED MINI CONES

## GOURMET DISPLAYS

ARTISAN CHEESE \$13 PER PERSON

DOMESTIC & EUROPEAN CHEESES / DRIED FRUIT / SPICED WALNUTS / COUNTRY BREADS

ANTIPASTI \$14 PER PERSON

MARINATED OLIVES / MOZZARELLA / GRILLED VEGETABLES / IMPORTED CURED MEATS / ROASTED PEPPERS / ARTICHOKES / CRISP BREADS

SALSA BAR \$12 PER PERSON

STONE GROUND TORTILLA CHIPS / SPICY SALSA FRESCO / SALSA VERDE / SPANISH QUESO DIP / HOMEMADE GUACAMOLE

ORGANIC BABY VEGETABLE "SHOTS"

\$8 PER PERSON

ROASTED GARLIC BLEU CHEESE / BALSAMIC RANCH / RED WINE SYRUP

SUSHI \$ MARKET PRICE

SPICY TUNA / CALIFORNIA / AVOCADO / PICKLED GINGER / SOY SAUCE

BRUSCHETTA (CHOICE OF 3)

\$12 PER PERSON

TOMATO & MOZZARELLA / MUSHROOM & BRIE / RAW & SMOKED SALMON / CANTALOUPE & PROSCIUTTO / ROASTED BEET & ORANGE / COUNTRY BREADS

SWISS FONDUE \$14 PER PERSON

ASSORTED BREADS / APPLES / CARROTS / BROCCOLI

SLICED SEASONAL FRUIT \$9 PER PERSON

MELONS / BERRIES / CITRUS / LEMON POPPY SEED DRESSING

"CHOCOLATE" \$15 PER PERSON

COVERED STRAWBERRIES / DRIED FRUIT / SMORES / TRUFFLES / BROWNIES / THE BEST CHOCOLATE MILK YOU EVER HAD

COUNTRY CHARCUTERIE BOARD

\$18 PER PERSON

CURED & DRIED MEATS / ASSORTED CHEESE / PICKLED VEGETABLES / CORNICHONS / MUSTARD / CROSTINIS

GOURMET DESSERT DISPLAY

\$16 PER PERSON

ASSORTED HOUSE MADE MINIATURES