

RECEPTION PACKAGE - \$62.00

DISPLAY (CHOOSE TWO)

ARTISAN CHEESE

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

ANTIPASTI

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

SWISS FONDUE

ASSORTED BREADS / APPLES / CARROTS / BROCCOLI

SLICED SEASONAL FRUIT

MELONS / BERRIES / CITRUS / LEMON POPPY SEED DRESSING

BRUSCHETTA (CHOICE OF 3)

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

STATION (CHOOSE TWO)

MASHED POTATO BAR

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

MAC & CHEESE

LOBSTER & CHORIZO / TRADITIONAL / MUSHROOM / TRUFFLE

MEDITERRANEAN PASTA

PENNE / PAPPARDELLE / WILD MUSHROOMS / ROASTED VEGETABLES / ASSORTED
SHELLFISH / ROTISSERIE CHICKEN / PESTO / ROASTED TOMATO & GARLIC SAUCE /
EXTRA VIRGIN OLIVE OIL / PARMESAN

SUGAR & SALT GLAZED BONE IN HAM

CHERRY CORNBREAD / CIDER JUS

SMOKED STRIP LOIN OF BEEF

HORSERADISH / POBLANO CREAM

DIJON CRUSTED CARVED LEG OF LAMB

MINTED MADEIRA JUS

SEA SALT & PEPPERCORN CRUSTED PRIME RIB OF BEEF

NATURAL JUS

HORS D' OEUVRE (CHOOSE THREE)

PARMESAN MEATBALLS / ROASTED TOMATO SAUCE

PAN FRIED PORK POT STICKERS / THAI GARLIC SAUCE

GINGER BEEF SATAY / GRILLED SCALLION COULIS

ITALIAN ROMA TOMATO BRUSCHETTA / CROSTINI

PORT POACHED PEAR / GORGONZOLA / FRESH TARRAGON

CRISPY BEEF RAVIOLI / CHILE DE ARBOL

WATERMELON / FETA / SEA SALT / WATERCRESS

TRADITIONAL CRAB SALAD / CROSTINI

CHEESE QUESADILLAS

All food and beverages are subject to a taxable service charge, currently at 23%, and sales tax, currently at 8.375%.
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

NIGHT LIFE RECEPTION SELECTIONS

CUISINE STATIONS

RISOTTO TRADITIONAL PARMESAN / MUSHROOM & ASPARAGUS / SEAFOOD	<i>\$15 PER PERSON</i>
STUFFED BEEF TENDERLOIN SPINACH & LUMP CRAB STUFFED BEEF TENDERLOIN / ROASTED GARLIC SAUCE	<i>\$26 PER PERSON</i>
DIJON CRUSTED CARVED LEG OF LAMB MINTED MADEIRA JUS	<i>\$25 PER PERSON</i>
ROASTED PORCHETTA GARLIC HERB CHIMI / ROASTED GARLIC CIABATTA	<i>\$24 PER PERSON</i>
SEA SALT & PEPPERCORN CRUSTED PRIME RIB OF BEEF NATURAL JUS	<i>\$25 PER PERSON</i>
SMOKED STRIP LOIN OF BEEF HORSERADISH / POBLANO CREAM	<i>\$24 PER PERSON</i>
SAGE RUBBED TURKEY BREAST CRANBERRY-ORANGE RELISH	<i>\$20 PER PERSON</i>
SALT ROCK STATION AHI TUNA / CHICKEN / SIRLOIN / COOKED ON HIMALAYAN SALT ROCK / PONZU / TERIYAKI / SOY / SRIRACHA AIOLI / WASABI / GINGER	<i>\$25 PER PERSON</i>
SUGAR & SALT GLAZED BONE IN HAM CHERRY CORNBREAD / CIDER JUS	<i>\$24 PER PERSON</i>
MEDITERRANEAN PASTA 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	<i>\$15 PER PERSON</i>
GOURMET SLIDER TRADITIONAL BEEF WITH APPROPRIATE CONDIMENTS / LUMP CRAB, TOMATO JAM, FRISEE, TRUFFLE OIL / CHICKEN, MUSHROOM – GORGONZOLA COMPOTE, ONION	<i>\$16 PER PERSON</i>
MAC & CHEESE LOBSTER & CHORIZO / TRADITIONAL / MUSHROOM – TRUFFLE	<i>\$14 PER PERSON</i>
STREET TACOS PULLED PORK / CHICKEN / SHREDDED BEEF / FLOUR & CORN TORTILLAS / ONION / LIME / CILANTRO	<i>\$14 PER PERSON</i>
MASHED POTATO BAR BUTTERMILK MASH YUKON / PUREED SWEETS / ROASTED GARLIC SMASHED IDAHO/ BUTTER / SOUR CREAM / CHIVES / BACON / SHREDDED CHEESE / BROWN SUGAR	<i>\$14 PER PERSON</i>
GRILLED CHEESE RUSTIC TOMATO BISQUE / GRILLED CHEDDAR CHEESE / RUSTIC BREAD	<i>\$12 PER PERSON</i>

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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

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