



## **COLD AND HOT SELECTIONS**

All prices are per piece. Minimum order is 25 pieces.

**COLD SELECTIONS** 

Bruschetta on Crostini | \$5.55

Antipasto Brochette | \$5.50

Shrimp Ceviche Cucumber Cup | \$5.50

Buffalo Mozzarella Cherry Tomato and Pesto on Crostini | \$6.00

Grilled Portobello with Truffle Oil in Phyllo | \$6.00

Thai Chicken Summer Spring Rolls | \$6.00

Ahi Tuna Tostada | \$6.50

Smoked Salmon Rose on Pumpernickel | \$6.50

Rosemary and Whole Grain Mustard Crusted Lamb Loin | \$6.50

Southwestern Chicken Salad on Polenta | \$6.50

**COLD SELECTION PACKAGES** 

4 selections | \$23 6 selections | \$30

8 selections | \$38

\*Based on 90 minutes of service.

**HOT SELECTIONS** 

Spanakopita | \$5.50

Italian Sausage Stuffed Mushroom Cap | \$5.50

Vegetable Spring Roll | \$5.50

Moroccan Beef Phyllo Cigars | \$6.00

Tandoori Chicken Sate with Cilantro Dipping Sauce | \$6.00

Gluten Free Chicken and Feta Quesadilla Pockets | \$6.00

Buffalo Chicken Rangoon | \$6.50

Citrus Marinated Bacon Wrapped Scallops | \$6.50

Coconut Breaded Crab Cake with Sweet Chili Dipping Sauce | \$6.50

Coconut Shrimp with

Marmalade Dipping Sauce | \$6.50

#### **HOT SELECTION PACKAGES**

4 selections | \$25 6 selections | \$33 8 selections | \$40

\*Based on 90 minutes of service.



## RECEPTION DISPLAYS

All reception displays are priced per person and based on one hour reception.

Designed for a minimum of 25 guests.

#### SEASONAL VEGETABLE CRUDITE | \$15.00

Fresh seasonal vegetables with tzatziki, olive tapenade, and basil pesto dipping sauces

#### FRESH SEASONAL FRUITS AND BERRIES | \$16.00

Fresh seasonal fruits and berries with spiced honey yogurt dip

#### INTERNATIONAL CHEESE SELECTION | \$19.00

An array of imported and domestic cheeses served with an assortment of breads and crackers

#### ANTIPASTO PLATTER | \$23.00

An array of sliced meats, cheeses, vegetables, and relishes with fresh artisan breads and crackers

#### VIENNESE STATION | \$25.00

French pastries, mini eclairs, truffles, and petit fours, freshly brewed coffee and decaffeinated coffee with assorted flavored syrups, whipped cream, chocolate shavings, and cinnamon sticks with a selection of fine teas



## THEME STATIONS

All theme stations are priced per person and based on a one hour reception. Theme stations are intended to be served with additional items to provide substantial fare for your guests.

Designed for a minimum of 25 guests.

## MINI BURGER BAR | \$25.00

#### Choice of 3 sliders:

Fried chicken with Swiss cheese, chipotle mayo, and pickles on a Hawaiian sweet roll

Kobe beef and American cheese, caramelized onions, and garlic aioli on a brioche bun

Pulled pork with Jack Daniels BBQ Sauce and cole slaw on a Hawaiian sweet roll

Quinoa burger with avocado and lemon aioli on a brioche bun

# CREATE OUR OWN TACO BAR | \$25.00 Choice of 3 proteins:

Honey chipotle chicken Classic carne asada Blackened fish Roasted vegetables and toasted tofu

Served with: shredded lettuce, cheddar and jack cheeses, diced tomatoes, pico de gallo, sour cream, guacamole, blue and yellow corn chips with salsa

#### PASTA STATION | \$25.00

Tri-colored tortellini and penne pasta
Basil marinara and pesto cream sauce
Accompanied with Italian sausage, tomatoes,
parmesan cheese, and focaccia bread

#### MASHED POTATO BAR | \$25.00

Yukon gold and peruvian mashed potatoes with chicken, pecan wood smoked bacon, broccoli, shredded cheddar and monterey jack cheeses, artichoke hearts, sour cream, butter, chives, sautéed mushrooms, and asparagus tips

#### SUSHI STATION | \$30.00

California rolls, sashimi, spider rolls, soy sauce, wasabi, and edamame



## **BEVERAGES**

#### **CALL LABELS**

New Amsterdam Vodka, New Amsterdam Gin, Jose Cuervo Gold Tequila, Early Times Bourbon, Don Q Rum, Grants Scotch, E&J Brandy

#### **PRESTIGE LABELS**

Absolut, Bacardi Superior, Tanqueray, Jose Cuervo Blue, Jack Daniels, Dewar's

#### SUPER PREMIUM LABELS

Grey Goose, Bombay Sapphire, Captain Morgan, Patron Silver, Johnny Walker Black, Chivas Regal, Maker's Mark

#### **DOMESTIC & IMPORTED BEER**

Bud Light, Miller Lite, Corona, Stella Artois, Stone IPA

#### **CORDIALS & LIQUEURS**

Midori, Bailey's Irish Cream, Kahlua

#### **HOSTED SOFT BAR PACKAGES**

Unlimited beverage service for beer, wine, soft drinks, water and juice charged per person (based on guaranteed attendance)

First Hour	\$20.00
Second Hour	\$10.00
Additional Hours	\$10.00

#### **HOSTED BAR PRICING PER DRINK**

Call Labels	\$10.00
Prestige Labels	\$12.00
Super Premium	\$14.00
House Wine	\$9.00
Domestic Beer	\$7.00
Imported Beer	\$8.00
Cordials and Liqueurs	\$11.00
Sparking and Still Water	\$5.00
Soft Drinks	\$5.00
Juices	\$5.00

#### CASH BAR PRICING PER DRINK

Call Labels	\$11.00
Prestige Labels	\$13.00
Super Premium	\$15.00
House Wine	\$10.00
Domestic Beer	\$8.00
Imported Beer	\$9.00
Cordials and Liqueurs	\$12.00
Sparking and Still Water	\$5.50
Soft Drinks	\$5.50
Juices	\$5.50

### **HOSTED BAR PACKAGES**

Unlimited beverage service charged per person (based on guaranteed attendance)

First Hour	\$30.00
Second Hour	\$20.00
Additional Hours	\$10.00

