



BANQUET RECEPTION

COLD HORS D'OEUVRES

25 piece minimum per hors d'oeuvres

TOMATO BASIL BRUSCHETTA 3

CHILI-SPICED DEVILED EGGS 3

SEARED AHI TUNA 4

Lime Aioli

SHRIMP COCKTAIL SHOOTERS 4

SMOKED SALMON CANAPES 4

PROSCIUTTO WRAPPED MELON 4

BEEF TENDERLOIN CROSTINI 5

Horseradish Sauce

HOT HORS D'OEUVRES

25 piece minimum per hors d'oeuvres

STUFFED CREMINI MUSHROOM 3

Lemon-Herbed Cream Cheese

THYME AND ROSEMARY ROASTED VEGETABLE SKEWERS 3

MARINATED CHICKEN SKEWERS 3

Sweet Chili Sauce

SONORAN MEATBALLS 3

Cumin Cream Sauce

GRILLED CHICKEN QUESADILLAS 3

BEEF TAQUITOS 3

Tequila Cream Sauce

STUFFED GRILLED PEPPERS 3

MINI PULLED PORK TOSTADA 4

Pico de Gallo, Pepper Jack

PORK BELLY SWEET & SPICY BITES 4

ADOBO PORK IN PHYLLO 4

PROSCIUTTO WRAPPED SHRIMP 5

Chili Sauce

BACON WRAPPED SCALLOPS 5

Pineapple Agave Glaze



RECEPTION PLATTERS

serves approximately 25 guests

BAKED BRIE 85

Crisp Puff Pastry, Fruit Compote, Crostini

CRUDITÉ 75

Buttermilk Dip, Crème Fraîche, Chives

CHIPS, SALSA, AND GUACAMOLE 75

GRILLED VEGETABLE 95

IMPORTED AND DOMESTIC CHEESE 125

Assorted Crackers, Grapes

ANTIPASTO 85

Grilled Marinated Vegetables, Olives, Cheese, Salami, Prosciutto

CARVING/ACTION STATIONS

serves approximately 50 guests

TURKEY BREAST 275

Brioche Bun, Cranberry Relish, Mustard, Mayonnaise

NEW YORK STRIP SIRLOIN 300

Brioche Bun, Horseradish Sauce, Demi-Glace, Mustard

PASTA 9 PER PERSON

select two: Fettucini, Bow Tie, Tortellini, Penne

select two: Pesto Cream, Marinara, Arrabiata, Alfredo