



## *The Sunset Reception Package*

### *Hors D Oeuvres Reception to feature:*

#### *Choice of Three:*

Mini Beef Wellingtons, Teriyaki Beef or Chicken Skewers, Petite Quiche, Pork Pot Stickers with Plum Sauce, Vegetable Spring Rolls with Dipping Sauce, Breaded Mushroom caps with Boursin Cheese, Mini Crab Cakes, Mini Cheese Quesadillas or Phyllo Triangles with Spinach and Feta Cheese

#### *Choice of Two:*

Vegetable Crudités, Seasonal Fresh Fruit and Berries Display, Imported and Domestic Cheese Board, Prosciutto Wrapped Asparagus or Melon, Antipasto Display or Assorted Petite Sandwiches

**\$25.00++ per person**  
*(Minimum 25 guests)*

#### *Add ons:*

- ◆ Champagne Toast for all your Guests \$3 per person
- ◆ Chair Cover with Ties \$5 per person

~ All packages are plus 8.25% tax and 20% gratuity



## *The Sunset Rehearsal Dinner Mexican Buffet Package*

### *Dinner Buffet to feature:*

House salad served with southwestern salad toppings and dressings

- ~ fresh tortilla chips and salsa bar
- ~ fajita and taco bar to include:
  - ~ soft flour tortillas
  - ~ crunchy corn taco shells
- ~ shredded lettuce, diced tomatoes, chopped onions
  - ~ black olives and jalapeño
- ~ sour cream, guacamole, and pico de gallo
- ~ shredded jack & cheddar cheeses

select two (2) of the following:

- ~ chicken fajitas with grilled peppers & onions
- ~ steak fajitas with grilled peppers & onions
  - ~ seasoned ground beef
    - ~ carnitas
  - ~ cheese enchiladas
  - ~ enchilada suizas
  - ~ beef taquitos
- ~ refried beans
- ~ spanish rice

~ signature coffee, decaffeinated coffee, and harney & sons iced tea and hot teas

◆ **\$28.00++ per person**

#### **Add Ons**

~ chef's sweet table to include dessert empanadas, churros and flan \$3 per person

- ◆ Champagne Toast for all your Guests \$3 per person
  - ◆ Chair Cover with Ties \$5 per person

~ All packages are plus 8.25% tax and 20% gratuity