

RECEPTION

DISPLAYS

Minimum 20 Guests/Less than 20 Guests add \$5 per Guest

FRESH SEASONAL FRUIT

Sliced Fresh Fruit, Brown Sugar & Sour Cream Dip
\$8

CRUDITÉS

Fresh Seasonal Vegetables
Ranch Dressing & Southwestern Dip
\$8

INTERNATIONAL & DOMESTIC CHEESE

Sliced Fresh Fruit, Dried Fruits & Gourmet Crackers
\$10

ANTIPASTI

Charcuterie Meats & Cheeses
Olives & Pickled Vegetables
French Baguettes & Gourmet Crackers
\$13

DRY SNACKS

Per Pound

Buttered Popcorn	\$12.00
Potato Chips	\$13.00
Tortilla Chips	\$13.00
Pretzels	\$14.00
Trail Mix	\$15.00
Banana Chips	\$16.00
Pita Chips	\$17.00
Assorted Popcorn	\$17.00
Roasted Peanuts	\$19.00
Mixed Nuts	\$23.00
Cashews	\$25.00
Pistachios	\$29.00

DIPS

Per Quart

	Hot	
Chili Con Queso		\$29.00
Spinach & Artichoke		\$34.00
Crab & Spinach		\$40.00
	Cold	
Salsa		\$23.00
Ranch		\$25.00
French Onion		\$27.00
Hummus		\$27.00
Southwestern		\$27.00
Guacamole		\$29.00

Prices subject to 8.9% Sales Tax & 24% Service Charge

RECEPTION

COLD HORS D'OEUVRES

Minimum Order is Three Dozen Pieces per Item

Assorted Finger Sandwiches

Deviled Eggs

Brie Cheese, Strawberries & Walnuts on Toast

Prosciutto & Melon

Chicken Salad in Potato Cup

\$44 per Dozen

Prosciutto & Brie, Truffle Oil & Honey on Toasted Brioche

Peppered Beef Tenderloin, Onion Jam & Micro Greens on Toasted Baguette

Beef Tenderloin Carpaccio, Parmesan, Fried Capers & Olive Oil on Garlic Toast

Cucumber Cup with Crab Meat

Jumbo Shrimp

Shrimp Ceviche Shots

Add three other items

Trout Tartare?

Smoked Salmon on Buckwheat Blini

\$50 per Dozen

Butler Passed \$130 per Server

RECEPTION

HOT HORS D'OEUVRES

Minimum Order is Three Dozen Pieces per Item

Buffalo Chicken Quesadillas
Spicy Buffalo Chicken Wings, Ranch Dressing
Fried Chicken Drumsticks, Ranch Dressing
Chicken Fingers, Honey Mustard Dip
Baked Brie, Raspberry Coulis
Bacon & Gorgonzola Cheese Wrapped Artichoke Heart
Jalapeño Poppers, Ranch Dressing
Santa Fe Potato Cups
Red Potatoes with Cheddar Cheese, Bacon & Chives
Spinach & Feta Wrapped in Phyllo Dough
Asian Eggrolls, Sweet Chile Dipping Sauce
Meatballs (BBQ, Polynesian, Swedish or Marinara)
Pork Char Sui Lollipops

Getting List from CISC0 to add more items or substitute

\$44 per Dozen

Chicken Satay
Chicken Skewers
Chicken & Gruyère Cheese Mushroom Caps
Mini Beef Wellingtons
Teriyaki Beef Brochettes
Chimichurri Beef Skewers
Coconut Shrimp, Apricot Chutney
Prosciutto & Basil Wrapped Shrimp
Bacon Wrapped Sea Scallops
Tempura Shrimp, Asian Dipping Sauce
Mini Crab Cakes, Remoulade Sauce
Pork Pot Stickers, Soy Dipping Sauce

\$50 per Dozen

Butler Passed \$130 per Server

RECEPTION

SPECIALTY STATIONS

Minimum 20 Guests/Less than 20 Guests add \$5 per Guest
Minimum of (3) Stations

CAESAR SALAD

Grilled Chicken Breast & Marinated Shrimp
Romaine, Herbed Croutons, Parmesan Cheese, Traditional Caesar Dressing
\$9

SALAD PRESENTATION

Spinach, Field Greens, Iceberg Lettuce, Tomatoes, Artichokes, Black Olives
Grilled Chicken, Shrimp, Bacon, Sunflower Seeds, Candied Walnuts, Cheddar & Parmesan Cheeses
Red Onions, Cucumbers, Croutons, Chickpeas, Kidney Beans, Red Beets
Ranch, Balsamic & Peppercorn Parmesan Dressings
\$10

BRUSCHETTA

Toasted Pitas & French Bread
Olive Tapenade, Eggplant Tapenade, Goat Cheese
\$12

POTATO BAR

Select Three

Whipped Potatoes – Garlic Butter, Scallions, Bacon, Cheddar Cheese
Whipped Sweet Potatoes – Honey, Cinnamon Butter, Toasted Pecans
Baked Idaho Potatoes – Scallions, Bacon, Cheddar Cheese, Chili Con Queso
Baked Sweet Potatoes – Honey, Cinnamon Butter, Toasted Pecans
\$12

NACHOS

Tortilla Chips, Refried Beans, Chili Con Queso
Jalapeños, Sour Cream & Guacamole
\$7

PASTA

Penne Alfredo, Orecchiette Pomodoro, Mushroom Ravioli Marinara
Garlic Bread, Fresh Pepper, Parmesan Cheese
\$8

PIZZA

Pepperoni, Vegetarian, Hawaiian
BBQ Chicken, Combination
\$10

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TACOS

Beef or Chicken Tacos
Lettuce, Tomatoes Onions, Monterey Jack & Cheddar Cheeses
Guacamole, Sour Cream, Salsa
\$10

HAMBURGERS & HOT DOGS

1/3 Pound Hamburgers & All Beef Hot Dogs
Cheddar & Swiss Cheeses, Lettuce, Tomatoes, Onions, Pickles
Mustard, Mayonnaise, Ketchup, Pickle Relish
\$10

MACARONI & CHEESE

Select Three

Seafood
Smoked Cheddar & Country Ham
Traditional V
Spinach & Feta Cheese V
Smoked Chicken & Monterey Jack Cheese
Andouille Sausage, Blackened Chicken & Roasted Peppers
\$15

CHEF ATTENDED SAUTÉ

\$130 Chef's Fee per 20 Guests for 2 Hour Reception

Shrimp with Garlic & Olive Oil GF
(3 pieces per guest)
\$14

Tournedos of Beef, Green Peppercorn or Sherry Mushroom Sauce GF
(4 ounces per guest)
\$15

Colorado Lamb Lollipops with Rosemary Lamb Jus & Mint Jelly GF
(4 ounces per guest)
\$16

BEEF & CHICKEN FAJITAS

Lettuce, Tomatoes, Red Onions, Monterey Jack & Cheddar Cheeses
Lime, Sour Cream, Guacamole, Salsa, Corn & Flour Tortillas
\$16
(Add Shrimp \$6)

Prices subject to 8.9% Sales Tax & 24% Service Charge

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SPECIALTY STATIONS

Minimum 20 Guests/Less than 20 Guests add \$5 per Guest

GRILLED CHEESE

Select Three

\$130 Chef's Fee per 50 Guests for 2 Hour Reception

The Classic - Cheddar Cheese, Country White Bread

California Turkey Melt - Avocado, Sprouts, Tomatoes, Monterey Jack Cheese, Whole Wheat Bread

Black Forest Melt - Black Forest Ham, Gruyère Cheese, Marbled Rye Bread

Santa Fe Chicken Melt - Spiced Chicken, Jalapeño Jack Cheese, Guacamole, Red Onions, Country White Bread

Texas BBQ Melt - BBQ Beef, Sharp Cheddar, Caramelized Onions, Texas Toast

South of the Border Stuffed Tortilla - Pepper Jack Cheese, Flour Tortillas, Salsa, Sour Cream

Midwestern BLT - Applewood Bacon, Tomatoes, Cheddar Cheese, Country White Bread

Tuna Melt - Tuna, Cheddar Cheese, Tomatoes, Whole Grain Bread

\$16

TAPAS

Select Four

Cold

Marinated Spanish Olives & Vegetables

Spanish Hard Cheese with Apricot & Honey

Endive with Bleu Cheese, Walnuts & Piquillo Peppers

Roasted Eggplant with Goat Cheese & Capers

Grilled Romaine Hearts, Capers & Manchego Cheese

Serrano Ham Wrapped Melon

Hot

Shrimp with Garlic, Olive Oil, Basil & Red Pepper

Bacon Wrapped Dates

Spanish Sausage with Sherry Aioli & Arugula

Chorizo Meatballs with Crème Fraîche & Basil

Bacon Wrapped Scallops with Lemon & Micro Mint

Marinated Chicken Skewers with Romesco Sauce

Mini Paella with Chicken & Mussels

\$19

RECEPTION

CARVING STATIONS

\$130 Chef's Fee per Station
All Stations Include Freshly Baked Rolls

ROASTED BREAST OF TURKEY

Mayonnaise & Cranberry Sauce
\$260 for approximately 50 servings

BAKED SUGAR-GLAZED HAM

Assorted Mustards & Mayonnaise
\$290 for approximately 70 servings

TOP ROUND OF BEEF

Creamy Horseradish, Mustard & Mayonnaise
\$315 for approximately 50 servings

PEPPERED TENDERLOIN OF BEEF

Creamy Horseradish, Mustard & Mayonnaise
\$315 for approximately 25 servings

HERBED LEG OF LAMB

Rosemary Mayonnaise, Mint Jelly
\$315 for approximately 50 servings

SALMON & SPINACH EN CROÛTE

Wrapped in Delicate Puff Pastry
Sun Dried Tomato Aioli
\$340 for approximately 30 servings

SLOW ROASTED PRIME RIB

Creamy Horseradish, Mustard & Mayonnaise
\$395 for approximately 50 servings

STEAMSHIP OF BEEF

Creamy Horseradish, Mustard & Mayonnaise
\$865 for approximately 220 servings

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CONFECTIONS

CHANGE SOME OF THE ITEMS?

Minimum 20 Guests/Less than 20 Guests add \$5 per Guest

GRANDMA'S PIE & COBBLER TABLE

Select three

Apple, Mixed Berry, Coconut Cream, Banana Cream, Chocolate Silk, Lemon
\$12

MINIATURE DESSERT BUFFET

Select Four

Rice Pudding Shooters
Peanut Butter Mousse Pie
Oreo Cheesecake
Cream Puffs
Lemon Panna Cotta
Crème Brûlée Cheesecake
\$13

FROM THE PASTRY SHOP

Select Four

Éclairs, Fruit Tartlets, Napoleons, Chocolate Raspberry Dobos Tortes, Passion Fruit Tarts
\$11

GOURMET COFFEE STATION – MOVE TO BEVERAGES OR SPECIALTY BREAKS

Freshly Brewed Regular & Decaffeinated Coffee
Shaved Chocolate, Whipped Cream, Flavored Syrups
\$11

Add Cordials \$9 per Drink & \$130 Bartender Fee per 75 Guests

CHOCOLATE FOUNTAIN

\$130 Attendant Fee per Station

Dark Chocolate Fondue, Pound Cake, Strawberries, Pretzels, Marshmallows
\$10

LIQUID NITROGEN ICE CREAM

Minimum 50 Guests

\$130 Chef's Fee

Prepared to Order

Vanilla Bean, Strawberry, Caramel Ice Cream
Seasonal Fruit Compote, Nutella, Peanut Butter Powder
Pop Rocks & Dragons Breath
\$17

S'MORES STATION?