

RECEPTION

DISPLAYS

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

FRESH SEASONAL FRUIT

Sliced Fresh Fruit, Brown Sugar & Sour Cream Dip

\$9

GRILLED CRUDITÉS

Grilled Fresh Seasonal Vegetables
Creamy Balsamic Dressing & Garlic Humus Dip

\$9

INTERNATIONAL & DOMESTIC CHEESE

Sliced Fresh Fruit, Dried Fruits & Gourmet Crackers

\$15

ANTIPASTI

Charcuterie Meats & Cheeses
Olives & Pickled Vegetables
French Baguettes & Gourmet Crackers

\$17

DRY SNACKS & DIPS

Dry Snacks (select three) \$10 per Guest
Hot/Cold Dips (select three) \$15 per Guest

Dry Snacks Per Pound

Potato Chips	\$15.00
Tortilla Chips	\$15.00
Pretzels	\$16.00
Trail Mix	\$22.00
Banana Chips	\$19.00
Pita Chips	\$17.00
Assorted Popcorn	\$21.00
Roasted Peanuts	\$22.00
Mixed Nuts	\$26.00
Cashews	\$30.00
Pistachios	\$35.00

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

Red Potatoes with Applewood Bacon Cream Cheese & Chives
Assorted Finger Sandwiches
Traditional Deviled Eggs
Brie Cheese, Strawberries & Walnuts on Toast
Crostoni Trio (olive tapenade, tomato basil and wild mushroom)
Prosciutto & Melon
Thai Chicken Salad in Cucumber Cup
Caprese Skewers

\$54 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
Crab Louise Salad in Cucumber Cup
Jumbo Shrimp Cocktail, Lemons, Cocktail Sauce
Shrimp Ceviche Shots
Oysters on the Half Shell, Lemons, Cocktail Sauce
Tuna Tartare & Pickled Vegetables
Smoked Salmon and Dill Crème Fraiche on Lavosh
Artichoke Bottoms with Bay Shrimp Salad

\$60 per Dozen

Butler Passed \$150 per Server

RECEPTION

HOT HORS D'OEUVRES

Minimum Order is Three Dozen Pieces per Item

Beef Empanadas, Sofrito Aioli
Miniature Quiche, Paprika Crème Fraiche
Chicken Quesadilla Cones
Chinese BBQ Pork Bun, Ginger Soy Syrup
Spicy Buffalo Chicken Wings, Ranch Dressing
Fried Mac and Cheese, Pepper Jam
Beef Taquito, Guacamole
Chicken Fingers, Honey Mustard Dip
Baked Brie, Raspberry Jam, Toasted Almonds
Gorgonzola Mushroom Tart
Jalapeño Poppers, Ranch Dressing
Santa Fe Potato Cups
Spinach & Feta Wrapped in Phyllo Dough
Asian Eggrolls, Sweet Chile Dipping Sauce
Meatballs (BBQ, Polynesian, Swedish or Marinara)
Sheppard's Pie
Mini Sausage Pizzas

\$54 per Dozen

Chicken Satay
Chicken Skewers
Coconut Chicken Tender, Apricot Horseradish Sauce
Crab and Asiago Mushroom Caps
Mini Beef Wellingtons, Béarnaise Sauce
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
Chicken Cordon Bleu, Dijon Cream Sauce
Pork Pot Stickers, Soy Dipping Sauce

\$60 per Dozen

Butler Passed \$150 per Server

WEDDING UPGRADES

SPECIALTY STATIONS

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

CAESAR SALAD

Grilled Chicken Breast
Romaine, Herbed Croutons, Parmesan Cheese, Traditional Caesar Dressing

\$11
(Add Shrimp \$6)

SALAD PRESENTATION

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

\$12

BRUSCHETTA

Toasted Pitas & French Bread
Olive Tapenade, Wild Mushroom and Goat Cheese, Tomato Basil

\$12

POTATO BAR

Whipped Potatoes, Baked Potato and French Fries – Green Chili, Red Chili, Ranch, Sour Cream, Butter, Scallions, Bacon, Cheddar Cheese

\$13

NACHOS

Tortilla Chips, Seasoned Ground Beef, Refried Beans, Chili Con Queso
Jalapeños, Black Olives, Scallions, Sour Cream & Guacamole

\$13

PASTA

Penne and Fussili Pasta, Mushroom Ravioli
Alfredo, Ala Vodka and Marinara
Grilled Chicken Strips
Garlic Bread, Parmesan Cheese

\$15

FLATBREADS

Tomato Mozzarella, Spinach Artichoke
BBQ Chicken, Italian Sausage

\$10

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

WEDDING UPGRADES SPECIALTY STATIONS

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

TACOS

Beef Barbacoa or Chicken Tinga Tacos
Lettuce, Tomatoes Onions, Monterey Jack & Cheddar Cheeses
Guacamole, Sour Cream, Salsa

\$15
(Add Shrimp \$6)

MINI HAMBURGERS & HOT DOGS

Cheddar & Swiss Cheeses, Lettuce, Tomatoes, Onions, Pickles
Mustard, Mayonnaise, Ketchup, Pickle Relish

\$17

MACARONI & CHEESE

Select Three

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

\$17

CHEF ATTENDED SAUTÉ

\$150 Chef's Fee per 20 Guests for 2 Hour Reception

Shrimp with Scampi Sauce
(3 pieces per guest)

\$16

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

\$18

Colorado Lamb Lollipops with Rosemary Lamb Jus & Mint Jelly
(4 ounces per guest)

\$20

WEDDING UPGRADES SPECIALTY STATIONS

Minimum of (3) Stations

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

GRILLED CHEESE

Select Three

\$150 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

\$18

WEDDING UPGRADES

CARVING STATIONS

\$150 Chef's Fee per Station
All Stations Include Freshly Baked Rolls

ROASTED BREAST OF TURKEY

Mayonnaise & Cranberry Sauce

\$220 for approximately 25 servings

BAKED SUGAR-GLAZED HAM

Assorted Mustards & Mayonnaise

\$410 for approximately 50 servings

TOP ROUND OF BEEF

Creamy Horseradish, Mustard & Mayonnaise

\$425 for approximately 50 servings

PEPPERED TENDERLOIN OF BEEF

Creamy Horseradish, Mustard & Mayonnaise

\$445 for approximately 25 servings

HERBED LEG OF LAMB

Rosemary Mayonnaise, Mint Jelly

\$415 for approximately 30 servings

SALMON & SPINACH EN CROÛTE

Wrapped in Delicate Puff Pastry
Sun Dried Tomato Aioli

\$440 for approximately 30 servings

SLOW ROASTED PRIME RIB

Creamy Horseradish, Mustard & Mayonnaise

\$595 for approximately 35 servings

STEAMSHIP OF BEEF

Creamy Horseradish, Mustard & Mayonnaise

\$965 for approximately 220 servings

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

WEDDING UPGRADES CONFECTIONS

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

GRANDMA'S PIE & COBBLER TABLE

Apple, Mixed Berry, Coconut Cream, Banana Cream, Chocolate Silk, Lemon

\$14

MINIATURE DESSERT BUFFET

Select Four

Rice Pudding Shooters
Peanut Butter Mousse Pie
Oreo Cheesecake

Cream Puffs
Lemon Panna Cotta
Crème Brûlée Cheesecake

\$16

BUILD YOUR OWN SHORTCAKE STATION

Brioche Wafer, Pound Cake, Chocolate Puff Pastry
Strawberry, Mint, Orange Guava & Pear Rum Fillings
Pastry Cream, Toffee Chocolate Pudding, Passion Fruit Lemon Cremeux

\$15

FROM THE PASTRY SHOP

Éclairs, Fruit Tartlets, Napoleons, Chocolate Raspberry Dobos Tortes, Passion Fruit Tarts

\$14

GOURMET COFFEE STATION

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

\$12

Add Cordials \$9 per Drink & \$150 Bartender Fee per 75 Guests

CHOCOLATE FOUNTAIN

\$150 Attendant Fee per Station

Dark Chocolate Fondue, Pound Cake, Strawberries, Pretzels, Marshmallows

\$15

TABLESIDE FLAMBÉ

\$150 Chef's Fee per 50 Guests

Cherries Jubilee
Crêpes Suzette
Bananas Foster

\$14

LIQUID NITROGEN ICE CREAM

Minimum 50 Guests

\$150 Chef's Fee

Prepared to Order
Vanilla Bean, Strawberry, Caramel Ice Cream
Seasonal Fruit Compote, Nutella, Peanut Butter Powder
Pop Rocks & Dragons Breath

\$19

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

WEDDING UPGRADES

BALLROOM ACCENTS

CHIVARI CHAIRS

\$20 each

FABRIC BACKDROP WITH UP-WASH LIGHTING

(Based on 25 Feet)

\$600 each

SOUND PACKAGE

In House Sound System

Mixer

Microphone

\$200 each

UP-WASH LIGHTING IN RECEPTION ROOM

Available in a Variety of Colors

\$55 per light

WEDDING SLIDE SHOW PROJECTION PACKAGE

Screen, Projector, & Proper Cabling

\$200 each

GOLD OR SILVER PLATE CHARGERS

\$2 each

BALLROOM ACCENTS

SPECIALTY TABLE LINENS

132" Round Cotton Table Linens

Select Colors Available

\$45 each

(\$75 delivery fee)

BEAUTIFUL CHAIR COVERS WITH SASH

Select Colors Available

\$10 each

(\$75 delivery fee)

SPECIALTY NAPKINS

Select Colors Available

\$4 each

(\$75 delivery fee)