

Family Style Reception

Cocktail Hour

(Please Select One)

Montage

- Imported & Domestic Cheeses • Fresh Seasonal Fruits • Assorted Meats •
- Crisp Vegetables with Peppercorn Dipping Sauce • Gourmet Crackers •

Chip & Dip Bar

- Tortilla Chips • Crostini • Soft Pretzels •
- Buffalo Chicken • Spinach & Artichoke • Bruschetta • Beer Cheddar •

Three Hors d'Oeuvres

- Beef Satay with Teriyaki Glaze • NY Strip Crostini with Maître d' Butter •
- Thai Chicken Satay & Peanut Sauce • Braised Pork & Apple Cinnamon Wonton Crisps •
- Smoked Salmon & Dill Cream Cheese Tartlets • Cajun Shrimp Skewer with Chipotle Mayo •
- Mini Crab Cake with Tartar Remoulade • Florentine Stuffed Mushroom • Cheesy Tomato Soup •
- Roasted Garlic Tomato Bruschetta Baguette • Wild Mushroom Velouté •



Dinner Service

Plated Salad

(Please Select One)

Served with Warm Artisan Rolls and our Signature Cinnamon Butter

The McKinley Salad

Mesclun Greens with Crumbly Blue Cheese, Candied Walnuts, and Raisins Served with Homemade Balsamic Vinaigrette

Garden Salad

Spring and Romaine Mix with Shredded Carrots, Crisp Cucumber, and Tomatoes Served with our own Citrus Garlic Vinaigrette

Spinach Salad

Fresh Baby Spinach, Sliced Strawberries, and Toasted Almonds Served with our own Poppy Seed Dressing

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Family Style Entrée Selections

(Please Select Two)

Santa Fe Flank Steak

Marinated in our Signature Southwestern Marinade

Top Round of Beef

Seasoned and Roasted to Perfection

Roast Turkey Breast

Garnished with Fried Mushrooms, Served with Lemon Capers and Herb Aioli

Honey Baked Ham

Garnished with Grilled Pineapple Rings, Served with a Creole Honey Mustard Sauce

Marinated Grilled Chicken

Marinated and Pan Seared, Served with Lemon Beurre Blanc

Parmesan Breaded Chicken

Parmigiano Reggiano Cheese with Slow Roasted Roma Tomatoes

Chicken Piccata

Tender Chicken Sautéed in a Lemon Butter Sauce with Capers

Chicken Marsala

Tender Chicken Cutlets and Fresh Mushrooms, Sautéed in a Rich Marsala Wine Sauce

Mediterranean Stuffed Chicken (Add \$2.00 Per Person)

Sautéed Spinach and Three Cheese Blend, Served with a Roasted Garlic Cream Sauce

Maple Soy Salmon

Grilled Fresh Salmon Marinated in Pure Maple Syrup, Soy Sauce, and Secret Spices

Tilapia Filet

Broiled with Lemon and Herbs

Blackened Swordfish

Fresh Atlantic Swordfish Dredged in Cajun Seasonings and Blackened, Served with Spicy Pineapple Salsa

Chilean Sea Bass - (Add \$7.00 Per Person)

Lightly Seasoned and Pan Seared with a Flamed Brandy Cream Sauce

Potato Encrusted Black Cod - (Add \$7.00 Per Person)

Served with a Champagne Shallot Cream Sauce

Penne Ala Vodka

Penne Pasta with our Signature Vodka Sauce and Shredded Parmesan Cheese

Tortellini Pomodoro

Sweet Tomato Sauce

Farfalle

Served with Spinach Ricotta Cream Sauce

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Accompaniments

(Choice of One Vegetable and One Starch to be served with each entrée)

Vegetable Accompaniments

- Steamed Yellow Squash & Fresh Dill •
 - Glazed Baby Carrots •
 - Grilled Seasonal Vegetables •
 - Green Beans Amandine •
- Parmesan Green Beans with Crispy Fried Mushrooms •

Starch Accompaniments

- Parsley Red Steamed Potatoes •
- Red Skinned Smashed Potatoes •
- Roasted Garlic Whipped Potatoes •
 - Citrus Infused Jasmine Rice •



(2018) - \$32.25 Per Guest

(2019) - \$34.25 Per Guest

All Pricing is Subject to 20% Service Charge and 8% Tax