

Station Style Reception

Cocktail Hour

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 •



Station Service

Salad Station

Served with Warm Artisan Rolls and our Signature Cinnamon Butter

- Spring & Romaine Mix • Shredded Carrots • Crisp Cucumbers • Cherry Tomatoes • Black Olives • Shredded Parmesan Cheese • Crumbly Blue Cheese • Garlic Croutons • Raisins • Ranch • Italian •

Station Style Reception

Carving Station

(Please Select One)

Santa Fe Flank Steak

Marinated in our Signature Southwestern Marinade., Accompanied by Grilled Seasonal Vegetables

Top Round of Beef

Seasoned and Roasted to Perfection, Accompanied by Green Beans Amandine

Prime Rib of Beef (Add \$5.00 Per Person)

Served Medium Rare, Accompanied by Roasted Broccolini

Beef Tenderloin (Add \$7.00 Per Person)

Lightly Seasoned and Pan Seared, Served with Cabernet Demi-Glace and Caramelized Balsamic Onions, Accompanied by Caramelized Brussels Sprouts

Roast Turkey Breast

Served with Fried Mushrooms, Lemon Caper and Herb Aioli, Accompanied by Parmesan Green Beans

Honey Baked Ham

Served with Grilled Pineapple Rings and a Creole Honey Mustard Sauce, Accompanied by Glazed Baby Carrots

Beef Selections Served with Bourbon Chipotle BBQ and Creamy Horseradish Sauce
All Selections Garnished with Roasted Garlic, Button Mushrooms, and Jalapeños

Pasta Sauté Station

(Please Select One)

Cognac Buttered Shrimp

Served Over Gemelli Pasta with Lemon Beurre Blanc and Toasted Panko Crumbs

Rigatoni Marinara

Served with Italian Sausage, Grilled Peppers, Caramelized Onions, Marinara, and Parmigiano Reggiano

Gorgonzola Alfredo Tortellini

Served with Grilled Chicken, Fresh Basil, Tomato, and Grilled Asparagus

Portobello Mushroom Ravioli

Served with Pancetta, Roasted Broccolini, and Marsala Cream Sauce

All Pasta Selections are Served with Fresh Garlic, Red Pepper Flakes, Cracked Black Pepper, Shredded Parmesan Cheese and Warm Garlic Bread

Whipped Potato Station

• Roasted Garlic Whipped Potatoes •

Toppings

- Smoked Bacon • Sharp Cheddar • Crumbly Blue • Chives • Sour Cream •
- Chipotle Aioli • Fried Onions • Roasted Button Mushrooms • Jalapeños •

(2018) - \$34.25 Per Guest

(2019) - \$36.25 Per Guest

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