



RECEPTION



All prices subject to 23% service charge and to applicable taxes.

RECEPTION

displays & carving

Priced per person (pp)

Display Trays

25 person minimum

Imported Cheeses \$10.00 pp | served with gourmet olives, sliced baguettes, seasonal berries, lavosh and crackers

Domestic Cheese \$8.00 pp
cheddar, Monterey jack, and Swiss cheeses. served with gourmet crackers

Sliced Seasonal Fruit \$7.00 pp
with yogurt dipping sauce

Vegetable Display \$6.00 pp | onion dip, hummus, and mini breadsticks



Antipasto Display \$9.00 pp
prosciutto, genoa salami, mozzarella & provolone cheeses, marinated grilled vegetables, an assortment of olives, tarragon aioli, deli mustard, and an assorted rustic breads

Jumbo Shrimp Display \$10.00 pp
lemon wedges, hot sauce, spicy house made cocktail sauce
based upon 3 pieces per person

Mini Croissant Sandwiches \$4.00 ea
Ham & Swiss, Turkey & Cheddar, Chicken Salad & Jack – All with Lettuce & Tomato – Mayonnaise & Mustard on the side

New Mexico Salsa Bar \$8.00 | Blue, Red & Yellow Corn Tortilla Chips with Tomatillo, New Mexican Red & Green Chile Salsas, Warm Queso & Sliced Jalapenos

Carving Stations

All Carving Stations are served with Sliced Artisan Rolls- Culinary Fee - \$125 per item

Roasted Beef Tenderloin \$425
with Green Peppercorn Sauce, Creamy Horseradish, Pommery Mustard & Mayonnaise
serves approximately 25 guests

Boneless Roasted Turkey Breast \$225
Herbed Mayonnaise & Cranberry Chutney
serves approximately 25 guests

Baked Honey Glazed Ham \$250
Peppercorn Mayonnaise, Deli Mustard, Dijon Mustard
serves approximately 40 guests

Round of Beef \$375
Natural Au Jus, Creamy Horseradish, Herbed Mayonnaise
serves approximately 50 guests



Pork Steamship \$375
Dijon & Pepper Rubbed – Deli Mustard, Herbed Mayonnaise
serves approximately 75 guests

Steamship Round of Beef \$695
Creamy Horseradish, Herbed Mayonnaise, Pommery Mustard
serves approximately 150 guests

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theme stations

Reception Stations

Pick 3 Stations - \$32 pp

Pick 2 Stations - \$24 pp

Pick 1 Station - \$16 pp

Reception Stations are not complete meals and are designed to compliment other packages and a la cart hors d'oeuvres.

Food Minimums Apply

Pasta Bar

Penne, Tortellini, Ziti Pastas with Alfredo, Bolognese & Marinara Sauces on the Side Accompanied with Grilled Vegetables & Sliced Italian Sausage

Fajita Bar

Seasoned Beef & Chicken with Vegetables, Sautéed Vegetables (Vegan), Warm Flour Tortillas, Salsa, Pico de Gallo, Sour Cream, Guacamole & Diced Jalapenos

Street Taco / Nacho Bar

Grilled Fish, Pork Carnitas, Beef Brisket, Sautéed Vegetables (Vegan), Corn Shells, Flour Tortillas, Tri-Colored Tortilla Chips, Pico de Gallo, Chopped Tomatoes, Warm Queso Fresco, Sour Cream, Guacamole, Diced Jalapenos

Mac & Cheese

Classic & Emmentaler Style, Blackened Chicken, Pulled Pork, Green Chile, Grilled & Sliced Ball Park Franks, Shredded Cheddar & Jack Cheese, Sautéed Mushrooms, Caramelized Onions, Jalapenos, Chopped Bacon

Dessert Station

An Assortment of Miniature Cakes & Cheesecake bites, Dessert Shooters, Mousses, Custards, Chocolate Strawberries.

Starbucks® Coffee with Flavored Syrups, Chocolate Shavings, Whipped Cream & Candied Sticks



50 Guests or more – Based Upon
1 Hour of Service – Culinary Fee
\$125 per Station. Stations can be
self-serve on request.

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hors d'oeuvres selections

hot hors d' oeuvres

priced per	50pc	100pc
Petite Crab Cakes	\$225	\$400
Stuffed Mushroom Caps	\$225	\$400
Brie & Pear in Phyllo	\$225	\$400
Bacon Wrapped Scal- lops	\$195	\$365
Seared Chicken Satay	\$195	\$365
Cocktail Tamales	\$195	\$365
Spring Rolls	\$175	\$325
Swedish Meatballs	\$150	\$295
Beef Taquitos	\$215	\$375
Coconut Chicken Skewer	\$250	\$450
Assorted Mini Quiche	\$215	\$375
Spanakopita	\$215	\$375
Mini Margherita Flat- breads	\$250	\$475
Cheese Quesadilla	\$225	\$475
Caramelized Onion Tart	\$195	\$365

cold hors d' oeuvres

priced per	50pc	100pc
Cucumber Rounds with Herbed Cream Cheese	\$195	\$365
Herbed Hummus on Pita	\$195	\$365
Green Chile Pin- wheels	\$195	\$365
Tomato & Pesto Bruschetta	\$195	\$365
Mini Chicken To- stadas	\$195	\$365
Bleu Cheese & Wal- nut Canape	\$225	\$365
Deviled Eggs with Prosciutto	\$225	\$450
Genoa Salami Coro- nets	\$150	\$270
Celery Stuffed with Maytag Blue Cheese & Toasted Walnut	\$175	\$325



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RECEPTION

Priced per person (pp) |

Premium hors d'oeuvres package

featuring: our self directed option |

1 hour reception | \$39.95 pp |

2 hour reception | \$49.95 pp |

warm spinach artichoke dip | with sliced baguettes & pita chips

fresh vegetable basket | with creamy buttermilk ranch dressing & French onion dipping sauce

displays | imported & domestic cheeses or fresh fruit & berries

Hot hors d'oeuvres selections

(choose 3)

| scallops wrapped in bacon

| ancho-rubbed beef brochette with chimichurri

| wild mushroom & brie quesadilla

| vegetable spring roll with apricot ginger sauce

| Italian sausage stuffed mushrooms

| chicken sate with peanut sauce

| Swedish meatballs with green peppercorn sauce

| chicken fingers with bbq dipping sauce

| coconut fried shrimp

| fried mozzarella with spicy marinara

| petite crab cakes

| stuffed mushroom caps

| brie & pear in phyllo

| cocktail tamales

| buffalo chicken drummies

| spring rolls

| pork pot stickers

| beef taquitos

| assorted mini quiche

| spanakopita

| mini margherita flatbreads

Cold hors d'oeuvres selections

(choose 3)

| genoa salami coronets with pesto mascarpone filling

| deviled eggs with caviar garnish

| smoked salmon pinwheels

| assorted canapés

| crab & avocado tostada

| celery stuffed with maytag bleu cheese spread & toasted walnut

| cucumber round with shrimp

| pita triangle with roasted eggplant

| bruschetta with roasted tomato & fresh mozzarella

| herbed hummus on pita

| green chile pinwheels

| tomato & pesto bruschetta

| mini chicken tostadas

| mini crab tostadas



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Nostalgic Hors D'Oeuvres Packages

| Price Per Person (PP)
Based on 1 1/2 hours of Service
No Chef's Fees

Picnic-in-The-Park \$39.95

50 person minimum, no adjustment for less than 50 person

pork steamship | dijon & pepper rubbed, with mustard & peppercorn mayo & mini slicer buns (hand carved)

mac & cheese bar: |

macaroni 2 ways | emmentaler & classic

– Meats: blackened chicken, pulled pork & grilled sliced
Ball Parks®

Fixins: smoked portabella, caramelized onions, broccoli, jalapeños, chopped tomato, onion straws & bacon bits

– cheeses: shredded cheddar & jack

buffalo style chicken wings |

mini flatbread pizza assortment |

chilled green chile pinwheels |

vegetable crudité display | fresh vegetables with French onion dip

sweet potato pie |



Asian Inspiration \$49.95

50 person minimum, no adjustment for less than 50 person

pork belly | crispy roasted with sriracha mayo & Korean bbq sauce (hand carved)

stir fry station: | – meats: chicken, beef & shrimp

– vegetables: Asian style

– sauce: teriyaki, Thai peanut & spicy garlic

– sides: lo-mein & steamed rice

seared chicken satays | with peanut & soy sauce

spring rolls | with hot mustard

pork pot stickers |

lettuce wrap station: | – Korean style beef

– fried noodles

– daikon

– tomato

– green onion

– red & green pepper

– plum, hoisin & hot sauces

chocolate dipped fortune cookies |

fried filled wonton skins |

| Add our popular seafood-less dessert style sushi, just \$5 pp

Route 66 \$49.95

All stations are self-service with Route 66 except fajita bar

50 person minimum, no adjustment for less than 50 person

fajita bar: | – meats: sizzling beef & chicken sautéed with onions & peppers
– fixins: with soft, flour tortillas, sour cream, pico de gallo, guacamole & jalapeño peppers

or choose our popular New Mexico style

taco bar: | – meats: grilled tilapia, pork carnitas & beef brisket

– fixins: soft flour tortillas, smoked paprika mayonnaise,

pico de gallo, lettuce, chopped tomatoes, queso fresco, sour cream, guacamole & jalapeño peppers

or choose both the above for additional \$9 pp

Aztec calendar display: | – traditional New Mexico 7 layer dip

– beef taquitos

– cocktail tamales

– mini chicken tostadas

dessert: | – green chile brittle

– chile chocolate cake

– sopapillas

Add our popular table side guacamole station just \$5 pp

The Speakeasy \$54.95

50 person minimum, no adjustment for less than 50 person

roasted tenderloin of beef | with green peppercorn sauce (hand carved)

antipasto display: | –

meats: prosciutto & genoa salami

– cheese: mozzarella & provolone

– fixins: marinated asparagus tips, kalamata olives,

roma tomatoes, roasted eggplant, assorted rustic breads & tarragon aioli

brie en croute | with candied pecans & apple compote

poached salmon display: | – sliced cucumbers, diced red onions, capers &

sliced lemon

– egg whites & yolks

– dilled lemon cream cheese

– crackers

stuffed Italian sausage & Boursin® |

mushroom caps |

genoa salami coronets |

bananas foster bar | “build your own”

– **vanilla ice cream topped with bananas** | sautéed in a mixture of Myers's® dark rum, brown sugar & banana liqueur

| Client may substitute cherries jubilee or baked Alaska

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