



Banquet Menu

Receptions & Hors D'oeuvres

FROM THE CARVERY

\$75.00 Chef Attendant Fee (1 Chef per 75 Guest)

Herb Crusted Slow Roast Prime Rib
Served With Silver Dollar Rolls
Horseradish Cream And Au Jus
\$375.00 (Serves 25)

Honey Clove Glazed Ham With
Mango And Pineapple Chutney
\$200.00 (Serves 25)

Pepper And Herb Seared Beef Tenderloin With
Roasted Shallot And Garlic Demi Glacé
\$400.00 (Serves 25)

Oven Roasted Turkey Breast
Orange Cranberry Sauce, Pan Gravy And Silver Dollar Rolls
\$250.00 (Serves 25)

Herb Roasted Colorado Leg Of Lamb
With Cucumber Mint Sauce
\$300.00 (Serves 25)

Brined And Smoked Porkloin
With Cranberry Barbeque
\$250.00 (Serves 25)

Herb Crusted Slow Roasted Steamship Round
Served With Silver Dollar Rolls
Horseradish Cream And Au Jus
\$825.00 (Serves 150)

RECEPTION STATIONS

Prices Are For One-Hour Reception - 25 Person Minimum

ASIAN FIRE STATION - **\$15.00**

Crab Rangoon With Sweet And Sour Dipping Sauce
Seared Pork Pot Stickers
Vegetable Egg Rolls Asian Dipping Sauce
Teriyaki Beef Or Chicken Breast Satay
Assorted Sushi With Wasabi, Ginger And Soy
Fortune Cookies

AMERICAN CLASSICS - **\$16.00**

Cheese Burger Sliders
Mini Pizza Bites
Fried Mac And Cheese Triangles
Chili Cheese Dip And Tortilla Chips
Dessert S'mores Bar

EUROPEAN CHALET STATION - **\$14.00**

Assorted Warm Mini Quiches
Smoked Salmon Canapé, Capers, Caramelized Onion On Rye Crostini With Dill Crème Fraiche
Sliced And Skewered Sausage, Peppers And Onions
Emmental Cheese Fondue With Cubed Fresh Breads



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Mini Cheese Cakes

SPANISH FIESTA - **\$14.00**

Chili Chicken Chimichangas
Beef Empanadas
Pork Verde And Mini Corn Shells
House Made Chips, Salsa And Guacamole
Churro Bites With Cinnamon And Sugar

DESSERT STATION - **\$13.00**

Chocolate Mousse Parfaits With Berries
Fried Cheesecake Bites With Raspberry Sauce
Warm, Seasonal Fruit Cobbler With Vanilla Whipped Cream
Petit Fours
Dessert Bars

LIVE ACTION STATIONS

\$75.00 CHEF FEE (1 Chef Per 50 People Required)

PASTA STATION - **\$19.00**

Tortellini And Penne Pastas
Alfredo Sauce And Marinara Sauce
Roasted Bell Peppers, Olives, Artichoke Hearts, Spinach, Mushrooms, Tomatoes, Onions, Garlic, Toasted Pine Nuts,
Grated Parmesan Cheese And Pesto
Italian Sausage
Grilled Chicken
Sauteed Shrimp
Garlic Bread

FAJITA STATION - **\$17.00**

Flour Tortillas
Sauteed Peppers And Onions
Fajita Steak
Fajita Chicken
Southwest Spiced Sauteed Shrimp
Shredded Pork
Pinto Beans
Cilantro Cumin Rice
Salsa
Sour Cream
Guacamole
Fresh Lime Wedges

COLD HORS D'OEUVRES

Per 25 pieces

Gulf Shrimp With Cocktail Sauce Or Wasabi Aioli - **\$75.00**
Oyster Shooters With Champagne Mignonette - **\$100.00**
Smoked Chicken With Mango On Toast Round - **\$75.00**
Gorgonzola Cream Cheese On Endive With Candied Walnuts And Dried Cranberries - **\$90.00**
Triple Cream Brie In A Mini Phyllo Shell With Mango Chutney - **\$75.00**
Cucumber Rounds With Salmon Mousse - **\$75.00**
Roasted Vegetable Pinwheels - **\$60.00**
Chefs Selection Of Cold Canapés - **\$60.00**
Antipasto Kabobs - **\$85.00**
Fresh Fruit Skewers - **\$50.00**



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Cranberry Cream Cheese In A Mini Philo Cup
With Duck Confit - **\$85.00**
Seared Ahi Tuna Loin With Asian Coleslaw On Fried Wonton Square With Wasabi Aioli - **\$85.00**
Prosciutto Wrapped Melon - **\$75.00**
Sushi Roll Bites - **\$85.00**
Bacon, Chive And Cream Cheese Stuffed Cherry Tomatoes - **\$60.00**
Crab Salad On Corn Tortillas - **\$75.00**

HOT HORS D'OEUVRES

Per 25 Pieces

Crab Cakes With Saffron Aioli - **\$85.00**
Beef Kebob With Chipotle Raspberry Sauce - **\$75.00**
Coconut Shrimp With Mango Chutney - **\$85.00**
Italian Sausage Stuffed Mushrooms - **\$75.00**
Scallops Wrapped In Bacon With Pineapple Glaze - **\$100.00**
Boursin Stuffed Fried Artichoke Hearts With Mustard Sauce - **\$75.00**
Crispy Pork Pot Stickers With Soy-Ginger Sauce - **\$75.00**
Vegetable Egg Rolls With Sweet & Sour Dipping Sauce - **\$60.00**
Sesame Chicken Skewer With Spicy Thai Peanut Sauce - **\$75.00**
Feta, Olive And Sundried Tomato On An Asiago Crostini - **\$65.00**
Spanakopita: Spinach, Feta, And Pine Nuts Wrapped In Phyllo - **\$75.00**
Asian BBQ Chicken Wings With Toasted Sesame Seeds - **\$75.00**
BBQ Hot Wings Served With Blue Cheese And Celery Sticks - **\$75.00**
Chile Rubbed Lamb Chop With Cucumber Mint Sauce - **\$85.00**
Chipotle-Garlic Shrimp Skewers - **\$85.00**

DISPLAYS

Prices are per person

Domestic Cheese Platter With Dried Fruit, Candied Nuts And Crackers - **\$6.00**
Imported Cheese Platter With Dried Fruit, Candied Nuts And Crackers - **\$9.00**
Antipasto With Olives, Grilled Seasonal Vegetables, Peppercinis, Salami, and Provolone - **\$12.00**
Tomato Sampler With Basil, Buffalo Mozzarella & Sweet Balsamic Reduction - **\$8.00**
Side Of Smoked Salmon With Capers, Red Onions, Chopped Hard Boiled Egg & Crème Fraiche With Assorted Crackers - **\$13.00**
Fresh Vegetable Crudités With House Dips - **\$6.00**
Fresh Seasonal Fruit With Yogurt - **\$5.00**
Baked Brie Stuffed With Seasonal Fruit And Served With Baguette Crostinis - **\$9.00**
Artichoke Spinach Dip With Grilled Pita Bread - **\$7.00**
Fresh Rolled Sushi Displays - **\$18.00**