

## RECEPTION PACKAGES

*Quote does not include Service Charge, Taxes, Rental Charges or Delivery Charges where applicable  
Additional Hors D' Oeuvres can be included, for an additional cost. All packages are customizable.*

### PACKAGE 1 \$14

#### GOURMET CHEESEBOARD DISPLAY...to include:

Wedges of Your 2 Favorite Cheeses,  
Molded Cream Cheese Spread or Brie En Croute,  
Assorted Melons Display w/Brown Sugar Vanilla Bean Dip  
Assorted Grilled & Fresh Veggies Display w/Fresh Herb Aioli  
Fresh Seasonal Berries,  
Dried Apricots, Figs & Dates  
Sweet Spiced Pecans & Savory Toasted Almonds  
Fresh Herb-marinated Olives  
Assorted Gourmet Crackers & Baguette

### PACKAGE 2 \$18

#### GOURMET CHARCUTERIE DISPLAY...to include:

Gourmet Cheeseboard Display, plus...  
Locally Sourced Cured Meats & Sausages  
Italian-style Cured Meats  
Fresh Deli Sliced Meats  
Gourmet Chocolates

#### *Please Note:*

*All buffets require 15 guest minimum & are priced "Per Person".*

*There are no substitutions, but a custom buffet may be created upon request.*

*Additional items may be added to all buffets at a per person cost, based on the item chosen.*

*All buffets include Assorted Mini Desserts & Iced Tea & Water Service. Coffee Service and/or Punch Service can be added upon request.*

*Cake Service may be substituted for dessert, in most cases- ask about options.*

*A 20% Service Charge includes silver/china serviceware, high-end disposable plasticware, buffet linens, set up, break down & clean up.*

*Additional Servers may be required, based on guest count & menu, and are available at an additional charge.*

## CUISINE INSPIRED BUFFETS

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### MODERN ITALIAN \$26

*SALAD TO START...to include Fresh Rolls & your choice of 1:*

Traditional Caesar with Greens, Shaved Parm & Homemade Croutons- Caesar Vinaigrette  
Italian Chop with Greens, Blk Olives, Parmesan & Tomato- Zesty Italian Vinaigrette  
Bowtie Pasta with Blk Olives, Artichoke Hearts, Sundried Tomatoes- Citrus Vinaigrette  
Caprese Salad with Roma Tomato, Fresh Buffalo Mozzarella- Fresh Basil Olive Oil & Sea Salt

*PASTA COURSE...to include your choice of 2:*

Radiatore with Artichokes & Spicy Sundried Tomatoes Cream  
Penne with Fresh Tomato Basil Sauce  
Fusilli with Creamy Homemade Basil Pesto  
Cavatini with Capers, Tomatoes & White Wine Butter  
Farfalle with Fresh Spinach, Grape Tomatoes & Garlic Alfredo

*MAIN COURSE...to include your choice of 1:*

Garlic Lemon Grilled Chicken Breast  
Sautéed Basil Chicken Breast  
Pesto Crusted Pork Lion  
Meatballs in Marinara  
Italian Sausage with Peppers & Onions

*VEGGIE ON THE SIDE...to include your choice of 1:*

Roasted Zucchini, Carrots, Cherry Tomatoes  
Roasted Haricot Verts with Shaved Parmesan  
Thyme Roasted Baby Carrots  
Sugar Snaps with Criminis  
Italian Veggie Gratin

## TEXAS STYLE BBQ \$28

MAIN COURSE...*to include your choice of 2:*

Smoked Sliced Brisket  
Chipotle Pulled Pork  
Smoked Sausage or Jalapeno Sausage  
Smoked Turkey Breast  
Grilled Chicken Breast

VEGGIES ON THE SIDE...*to include your choice of 3:*

Baked Beans  
Pinto Beans  
Cheddar Mac & Cheese  
Loaded Baked Potato Casserole  
Cheesy Hashbrown Casserole  
Southern Green Beans  
Fluffy Corn Casserole  
Buttery Corn

ALL THE FIXINS...*to include:*

Dilled Potato Salad, Spicy Cabbage Salad,  
Homemade BBQ Sauce, Pickles, Onions, Jalapenos, Steakhouse Rolls & Real Butter

## FAR EAST FLARE \$26

*Includes Veggie Spring Rolls, Napa Cabbage Salad w/Sesame Vinaigrette, Crunchy Wonton Strips & Fortune Cookies*

MAIN COURSE...*to include your choice of 2:*

Teriyaki Chicken Breast  
Ginger Miso Glazed Pork Loin  
Sweet & Sour Grilled Chicken  
Black Pepper Beef & Peppers

VEGGIES ON THE SIDE...*to include your choice of 2:*

Fluffy White Rice  
Classic Fried rice  
Stir Fry Veggie Medley  
Garlic Green Beans  
Soy Glazed Roasted Broccoli & Baby Carrots  
Steamed Zucchini with Red & Green Peppers

## TEX MEX TACOS & NACHOS \$28

MAIN COURSE FILLING...*to include:*

Traditional Seasoned Ground Beef & Shredded Chipotle Chicken

VEGGIES ON THE SIDE...*to include:*

Borracho Beans or Traditional Refried Beans & Classic Spanish-style Rice

ALL THE FIXINS...*to include:*

Fresh Flour Tortillas, Crunchy Taco Shells, Black Olives, Shredded Lettuce, Diced Tomatoes,  
Secret Recipe Guacamole, Sour Cream, Sliced Jalapenos, Shredded Cheddar Cheese,  
Homemade Salsa, Fresh Tortilla Chips & Classic Queso

## AUTHENTIC MEXICAN \$28

MAIN COURSE...*to include your choice of 2:*

Spicy Shredded Brisket Tacos  
Green Chile Pulled Pork Enchiladas  
Citrus Grilled Tilapia Tacos  
Classic Beef Enchiladas

VEGGIES ON THE SIDE...*to include:*

Green Chile Black Beans or Refried Black Beans & Cilantro Lime Rice

ALL THE FIXINS...*to include:*

Handmade Flour & Corn Tortillas, Spicy Cabbage Salad, Diced Tomatoes, Roasted Corn & Avocado Relish,  
Mexican Crema,  
Queso Fresco, Chopped Cilantro, Diced Onions, Diced Fresh Jalapenos, Lime Wedges,  
Homemade Salsa, Fresh Tortilla Chips & Spicy Queso Blanco

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