

Menu Selections

To assure the availability of menu items, your selections must be submitted to the Catering/Convention Services Department three weeks prior to your scheduled event.

Continental Breakfast Buffet

(Service time for Food and Beverage Buffets is 2 hours)

Continental Breakfast

Freshly Squeezed Orange and Grapefruit Juices

Fresh Market Muffins, Danish,
New York Bagels and Croissants served with
Sweet Butter, Cream Cheese and Preserves

Freshly Brewed Regular and Decaffeinated Coffee and Assorted Tazo Teas
Clover Honey, Lemon, Sugar 3 Ways, Cream and Milk

Deluxe Continental Breakfast

Freshly Squeezed Orange and Grapefruit Juices

Seasonal Sliced Fruits garnished with Berries

Fresh Market Muffins, Danish, New York Bagels and Croissants
served with Sweet Butter, Cream Cheese and Preserves

Freshly Brewed Regular and Decaffeinated Coffee and Assorted Tazo Teas
Clover Honey, Lemon, Sugar 3 Ways, Cream and Milk

Breakfast Pastry Retray:

Upon request, the Banquet Team will retray leftover breakfast pastries for your break.



Hot Breakfast Selections

Breakfast Buffet

(Service time for Food and Beverage Buffets is 2 hours)

Freshly Squeezed Orange and Grapefruit Juices

Seasonal Sliced Fruits garnished with Berries

Fresh Market Muffins, Danish, New York Bagels and Croissants
served with Sweet Butter, Cream Cheese and Preserves

Farm Fresh Scrambled Eggs with Chives

Apple Wood Smoked Bacon and Hudson Valley Pork Sausage
Cresskill Valley Fingerling Potato Hash

Freshly Brewed Regular and Decaffeinated Coffee and Assorted Tazo Teas
Clover Honey, Lemon, Sugar 3 Ways, Cream and Milk

Minimum of 25 Guest required

Plated Breakfast

Seasonal Sliced Fruits garnished with Berries

Fresh Market Muffins, Danish, New York Bagels and Croissants
served with Sweet Butter, Cream Cheese and Preserves

Scrambled Eggs with Fine Herbs and Grilled Tomatoes

Apple Wood Smoked Bacon or Hudson Valley Pork Sausage
Cresskill Valley Fingerling Potato Hash

Freshly Brewed Regular and Decaffeinated Coffee and Assorted Tazo Teas
Clover Honey, Lemon, Sugar 3 Ways, Cream and Milk

Minimum of 50 Guest required



Breakfast Enhancements

Cold

Selection of Market Fruit Smoothies
Bare Naked Granola
Natural and Fruit Flavored Yogurts
Bowls of Market Fresh Berries
Dried Cured Meats and Breakfast Cheeses
Scottish Smoked Salmon, Diced Tomatoes, Red Onions,
English Cucumbers, Diced Eggs and Capers

Hot

Steel Cut Oatmeal with Spiced Apples, Golden Raisins & Brown Sugar
Quinoa Oatmeal with Soymilk, Dried Fruits, Nuts and Orange Juice
Egg White and Spinach Frittata
Baked Eggs with Spinach and Gruyere
Brioche French Toast Served with Vermont Maple Syrup, Powdered Sugar
and Caramelized Bananas
Hudson Valley Chicken Apple Sausage



Break Suggestions

(Service Time for Food and Beverage Buffets is 2 hours)

Coffee Break

Freshly Brewed Regular and Decaffeinated Coffee and Assorted Tazo Teas
Clover Honey, Lemon, Sugar 3 Ways, Cream and Milk

Mid Morning Break

(Available for service after 10:00am)

All breaks come with Freshly Brewed Regular and Decaffeinated Coffee and Assorted Tazo Teas
Clover Honey, Lemon, Sugar 3 Ways, Cream and Milk

(Service time for Food and Beverage Buffets is 2 hours)

Refresher

Blueberry Streusel Coffee Cake, Chocolate Covered Espresso Beans, Mini Cannoli's,
Hazelnut Biscotti and Starbucks' Double Shots and Frappuccino's

Minimum of 25 Guest required

Health Break

Cliff Bars and Luna Bars, Woodstock Farms Antioxidant Trail Mix, Bags of Veggie Chips,
Baskets of Whole Seasonal Fruit, Fresh Cucumber and Mint Infused Spring Water and an
Assortment of Odwalla Fruit Smoothies

Minimum of 25 Guest required

Citrus Break

Lemon Poppy Seed Cake, Lemon Squares, Mini Key Lime Pie Tarts, Orange Macarons,
Fresh Squeezed Lemonade Infused with Fresh Basil and a Hint of Strawberry

Minimum of 25 Guest required



Afternoon Breaks

(Service Time for Food and Beverage Buffets is 2 hours)

All Breaks come with Freshly Brewed Regular and Decaffeinated Coffee and Assorted Tazo Teas
Clover Honey, Lemon, Sugar 3 Ways, Cream and Milk

Sweet Surrender

Assortment of Freshly Baked Cupcakes, Hand Rolled Truffles, Chocolate Chip Cookies and
Assorted Hershey Bars, Starbucks Mocha Frappuccino's and Chocolate Milk

Minimum of 25 Guest required

Chips and Dip

Assorted Bags of Artisanal Potato Chips, Corn Tortillas Chips, Fresh Salsa and Guacamole, Crispy
Pita Chips with Lemon, Individual Bags of Popcorn and EVOO Hummus with Assorted Carbonated
Beverages

Minimum of 25 Guest required

English Break

Assorted Freshly Baked Scones with Devonshire Cream and Fruit Preserves, Lemon Short Bread
Cookies and Assorted Miniature Pastries and Assorted Hot and Cold Infused Teas

Minimum of 25 Guest required



Mid Morning or Afternoon Break Enhancements

Fresh Orange Juice
Fresh Made Lemonade
Selection of Bottled Fruit Juices
Artisanal Waters Still and Sparkling
Fresh Fruit Smoothies
Whole Seasonal Fruit
Individual Chocolate and Vanilla Mousse Shooters
Natural and Fruit Flavored Yogurts
Cliff Bars and Luna Bars
Classic Candy Bar Collection
Assorted House Baked Cookies and Brownies
A Variety of Cupcakes
Assorted Haagen Dazs Bars
Fresh Biscotti and Tea Cakes
House Made Trail Mix and Dried Fruit
Mad House Potato Chips and Dale and Thomas Popcorn
Greek Yogurt Parfaits Macerated Berries and Home-Made Granola
Bowls of Tropical Fruits and Berries
Chilled Bottled Starbucks Double Shot Espresso Drinks & Frappucinos
Red Bull and Sugar Free Red Bull
New York Giant Soft Pretzels with Stone and Red Mustard
Farm House Cheese Tasting



Lunch Selections

(Service Time for Food and Beverage Buffets is 2 hours)

"The Deli"

Cobb Salad, Romaine Lettuce, Eggs, Grilled Chicken, Blue Cheese and Cherry Tomatoes

Couscous Salad, Tomatoes, Feta, Kalamata Olives, Toasted Pine Nuts,
Roasted Fennel with Harissa Vinaigrette

Fingerling Potato Salad with Roast Shallot Vinaigrette

Sliced Cresskill Farm Roast Beef, Boars Head Ham, Oven Gold Turkey Breast
and Genoa Salami accented with Local Pickles, Vine Ripened Tomatoes,
Marinated Olives and Lettuce Leaves

Chilled Poached Salmon with Fermented Onions and Dijon Dill Sauce

Sliced Farmhouse Cheese

Baskets of Sliced Breads, Pretzel Breads, Kaiser Rolls and Stone Ground Wheat Rolls

A Selection of Brownies, Blondies and Cookies

Freshly Brewed Regular and Decaffeinated Coffee and Assorted Tazo Teas
Clover Honey, Lemon, Sugar 3 Ways, Cream and Milk

Soft Drinks available on Consumption



“The Gourmet Sandwich Buffet”

Organic Baby Greens with Dried Apricots, Cranberries and Cherries with Toasted Sesame and Chia Seeds, Sherry Vinaigrette

Wheat Berry Salad with Walnuts, Scallions and Raisins, Pomegranate Vinaigrette

Slow Roasted Shallot Yukon Gold Potato Salad

Sandwiches

(Please, Select Three)

Curried Chicken with Shaved Radish and Fresh Greens on Grilled Pita Bread

Shaved New York Strip, Horseradish Aioli, Butter Lettuce, Grilled Onions on a Crusty Roll

Grilled Ahi Tuna, Herb Sprouts, Dill Caper Sauce on Wheat Ciabatta

Grilled Vegetables in a Wrap with a Cabbage Slaw

Chili Rubbed Turkey, Sweet Corn, Shaved Onions, Romaine and Chipotle Mayo

Buffalo Mozzarella & Tomato Wrap with Roasted Piquillo Peppers, Basil and Cold Pressed Olive Oil

Individual Bags of Madhouse Potato Chips

Raspberry Bars and Lemon Bars

Freshly Brewed Regular and Decaffeinated Coffee and Assorted Tazo Teas
Clover Honey, Lemon, Sugar 3 Ways, Cream and Milk

Soft Drinks available on Consumption



Cold Buffet Luncheon Enhancements

Classic Caesar Salad

Marinated Grilled Vegetables with Aged Red Wine Vinaigrette

Boccoccini Mozzarella, Kalamata Olive, Roasted Tomatoes
with Torn Basil and First Press Olive Oil

Pulled Free Range Rotisserie Chicken, Herb Aioli on Fresh Ciabatta Bread

Black Forest Ham, Jarlsberg Cheese, Citrus Aioli on Sourdough Roll

Brie & House Made Cranberry Jam with Green Apple Slaw on a
Petit Baguette

Cold Water Baby Shrimp, Avocado, Dill and Bibb Lettuce Wrapped
in a Flour Tortilla



Hot Lunch Buffets

(Service Time for Food and Beverage Buffets is 2 hours)

"The Madison Lunch Buffet"

Fresh Cucumber Salad, Jicama, Roast Corn, Queso Fresco finished with a Mint Lime Vinaigrette

Marinated Artichoke Salad with Roasted Peppers, Grilled Baby Fennel
and Sliced Breakfast Radish and finished with Sherry Vinaigrette

Asparagus Salad with Fava Beans, Roast Cipolini Onions and a Lemon Thyme Vinaigrette

*** Served from Chafing Dishes**

Sherry Braised Short Ribs with a Madeira Wine Reduction, Mushrooms and Potatoes

Chili Rubbed Chicken Breast, Spanish Chorizo and Saffron Piquillo Pepper Risotto

Pan Seared Salmon, Kalamata Crushed Yukon Gold Potatoes finished with Roasted Tomato Ragout

Penne Pasta tossed with Pennsylvania Cultivated Mushrooms, Sweet Peas and Swiss Chard

Market Bread Basket

Dessert

Black Forest Cheese Cake and Tiramisú

Freshly Brewed Regular and Decaffeinated Coffee and Assorted Tazo Teas
Clover Honey, Lemon, Sugar 3 Ways, Cream and Milk

Minimum of 25 Guest required

Soft Drinks available on Consumption



“Vanderbilt Lunch Buffet”

Arugula, Radicchio Salad, Candied Hazelnuts, Smoked Blue Cheese Crumbles and Grapes,
Stoneground Mustard Vinaigrette

Orzo Salad with Copanata

Boccoccini Mozzarella, Kalamata Olives, Roasted Tomatoes with Torn Basil and First Press Olive Oil

*** Served from Chafing Dishes**

Sautéed Rock Shrimp Tossed with Marcona Almond Rice Pilaf garnished with Roasted Lemon

Roast New York Strip with Caramelized Vidalia Onions, Mushroom Merlot Thyme Reduction

Grilled Chicken Breast, White Bean and Speck Ham Ragout, served with Marinated French Beans

Artisanal Bread Basket

Dessert

Chocolate Crunch and Lemon Tart

Freshly Brewed Regular and Decaffeinated Coffee and Assorted Tazo Teas
Clover Honey, Lemon, Sugar 3 Ways, Cream and Milk

Minimum of 25 Guest required

Soft Drinks available on Consumption



Hot Buffet Enhancements

Orzo Pasta Salad, Grilled Asparagus, Cherry Tomatoes
and Aged White Cheddar

Asparagus Salad, Fava Beans, Onions and Lemon Thyme

Cracked Grain Salad with Bitter Orange, Toasted Coriander
and Cold Pressed Olive Oil

Roasted Beets, Coach Farms Triple Cream Goat Cheese, Mache Greens,
and Roasted Walnuts

Buffalo Mozzarella Salad, Heirloom Tomatoes and Chiffonade Basil Oil
and Lemon Olive

Seafood and Black Truffle Risotto

Vanilla and Honey Rubbed Berkshire Pork Loin,
Truffled Cannellini Beans Ragout and Tomato Confit

Seared Creekstone Farms Beef Tenderloin, Shallot Compote Served with
Seasonal Vegetables with Toasted Thyme and Potatoes

Plated Lunch

Our Lunch Menus are offered with a 3-course minimum,
with choice of Appetizer, Entrée, and Dessert.
Minimum of 25 Guest required

Appetizers

(Please Select One Item)

Organically Grown Baby Greens, Coach Farm's Goat Cheese, Toasted Pignoli,
Planed Asiago Cheese and a Tomato Vinaigrette

East Coast Farmer's Greens and Vegetable Salad, Avocado & Herb Dressing

Classic Caesar Salad with Boquerón's, Garlic Crostini and Shaved Rocca Parmesan

Entrees

(Please Select One Item)

Herb Roasted Chicken over Ratatouille and Couscous, Lemon Preserve Reduction

Grilled Chicken Breast, Roasted Cipolini Onions, Fresh Oregano, Roasted Tomatoes, and Black Olives

Pan Seared Free Range Chicken Breast, Sautéed Asparagus and Fava Beans,
Mascarpone Potatoes and Local Cultivated Shitake Mushroom

Pan Seared Salmon, Seasonal Succotash

Grilled Swordfish, Basmati Rice and a Caper Salsa, Smoked Paprika Drizzle

Miso Glazed Mahi Mahi, Wasabi Root Mashed Potatoes and Baby Bok Choy



Luncheon Entrees continued

Creek Stone New York Strip, Truffled Beef Aujus
Salt Baked Yukon Gold Potatoes with Mushrooms and Leeks

Braised Short Ribs, Smoked Bacon Asparagus Risotto and Bordelaise Sauce

Grilled Filet Mignon, Vidalia Onion Stuffed Potatoes and Market Vegetables
Smoked Blue Cheese Bordelaise Sauce

Wild Mushroom Risotto, Oregon Truffle Shavings and Shaved Rocca Cheese

Faro with Braised Artichokes, Smoked Marcona Almonds, finished
with Capers and Herb Infused Extra Virgin Olive Oil

* Additional charges will be applicable for a choice of two or more entrees

Dessert

(Please Select One Item)

Apple Tart with Caramel Sauce and Cinnamon Cream

New York Cheese Cake
Chambord Sauce and Espresso Whipped Cream

Chocolate Praline Tart with Hazelnut Crunch and Anglaise

Lemon Meringue Tart, Toasted Meringue and Blackberry Coulis

Seasonal Fresh Berry Tart

Freshly Brewed Regular and Decaffeinated Coffee and Assorted Tazo Teas
Clover Honey, Lemon, Sugar 3 Ways, Cream and Milk



Dinner Selections

Buffet

(Service Time for Food and Beverage Buffets is 2 hours)

"The Roosevelt"

Chef's Selection of Seasonal Soup

Local Gathered Greens, Wild Berries and Candied Pecans, Wine Vinaigrette

Saffron Couscous flaked with Fresh Blue Crab and Cucumber Shavings
Tomato Gazpacho Dressing

Grilled Chicken or Shrimp Caesar Salad

* Served from Chafing Dishes

Braised Short Ribs, Roasted Tomatoes, Speck Ham and Mushroom Marsala Ragout
with Spinach and Leek Potato Hash

Pan Seared Salmon, Three Grain Risotto with Cherry Tomato Relish

Herb Roasted Chicken, Ratatouille, Basmati Rice, Lemon Preserve Reduction

Market Vegetables

Dessert

Tiramisú and Black Forest Cheese Cake

Freshly Brewed Regular and Decaffeinated Coffee and Assorted Tazo Teas
Clover Honey, Lemon, Sugar 3 Ways, Cream and Milk

Minimum of 50 Guest required



Dinner Buffet Enhancements

Grilled Market Vegetables, Bucheron Cheese and
Sautéed Porcini Mushrooms, Toasted Hazelnut Vinaigrette

Gnocchi with Fresh Tomatoes, Rapini & Herb Vegetable Broth

Whole Roast New York Strip, Caramelized Shallot Palmer Vineyard
Merlot Reduction, Cresskill Valley Potato Cake, Rosemary Sea Salt Sugar Snaps
and Morel Mushroom & Fava Bean Succotash

Plated Dinner Selection

Our Dinner Menus are offered with a 3-course minimum,
with choice of Appetizer, Entrée, and Dessert
Minimum of 25 Guest required

Appetizers

(Please Select One Item)

Farmer's Greens, Fresh Mint, Crisp Apples, Heirloom Tomatoes, Cherry Vinaigrette

Local Seasonal Greens, Grilled Asparagus, Organic Honey Comb, Toasted Pistachio Dust,
Panko Crusted Haloumi Cheese, Sweet Lime Vinaigrette

Classic Caesar Salad with Boquerones, Garlic Crostini and Shaved Rocca Parmesan

Organic Greens, French Beans, Artichoke, Kalamata Olives with Balsamic Raspberry Dressing

Bibb Salad with Speck Ham Cracklings, EVOO Tossed Heirloom Tomatoes,
and Blackened Scallions, Dijon Dill Dressing

Potato Gnocchi tossed with Braised San Marzano Tomatoes, Smoked Chipotle Peppers and Duck Confit

Wild Mushroom Risotto, Rendered Berkshire Pork Bellies, Shaved Asiago Cheese

Entrée

(Please Select One Item)

Lemon Thyme Roasted Chicken Breast, Shiitake Leek and Dry Vermouth Sauce,
Herbed Gratin Yukon Gold Potatoes with Market Fresh Vegetables

Grilled Free Range Chicken Breast, Roast Cipolini Onions, Fresh Oregano, Tomatoes,
Black Olives, Market Vegetable and Lemon Balm Scented Basmati Rice

French Cut Chicken Breast with Grilled Marinated Artichoke,
Pancetta Cracklings with Toasted Sage and Roasted Cresskill Potatoes

Pan Seared Salmon, Marinated Potatoes, Black Olives, French Beans
and Finished with a Sorrel Sauce



Dinner Entrée continued

Chatham Cod, Basmati Rice with Shitake Mushrooms and Wheat Berries,
Market Vegetables, Warm Tomato Vinaigrette

Maple Soy Glazed Sea Bass with Gingered Butternut Squash and Shimeji Mushrooms

Sherry Braised Short Ribs with Manchego Fingerling Potato Hash

Grilled Filet Mignon, Madeira Wine Reduction
Pancetta and Gigante Bean Risotto and Market Vegetables

Alder Planked NY Strip Steak, Hudson Valley Peppered Bacon Bourbon Reduction
Spinach and Three Onion Bread Pudding and French Brean Beans

* Additional charges will be applicable for a choice of two or more entrees

Desserts

(Please Select One Item)

Chocolate Praline Tart with Hazelnut Crunch and Anglaise

New York Cheese Cake, Chambord Sauce and Espresso Whipped Cream

Lemon Meringue Tart, Toasted Meringue and Blackberry Coulis

Seasonal Fresh Berry Tart

Apple Tart, Orange Caramel Sauce and Cinnamon Cream

Freshly Brewed Regular and Decaffeinated Coffee and Assorted Tazo Teas
Clover Honey, Lemon, Sugar 3 Ways, Cream and Milk

Reception Menu Selections

Butler Passed Hot Hors d'oeuvres and Cold Canapés

Minimum of 25 Guest required

Hot Hors d'oeuvres

South Western Carnita Quesadillas
Philly Cheese Steak Burrito with Chipotle Ketchup
Quinoa, Kale and Feta Croquette
Kobe Slider, Caramelized Onions and Mad Dipping Sauce
Tasso Arancini with Smoked Paprika Remoulade Sauce
Buffalo Chicken Spring Roll with Blue Cheese Dipping Sauce
Veal Meatballs with Raisins and Tomatoes
Macadamia Duck Morsels with Pickled Ginger Sauce
Lump Crab Cakes with Roasted Pepper Aioli
Mini Beef Wellington with Wasabi Cream Sauce
Grilled Vegetable Samosas with Peach Chutney
Duck Spring Roll with Sweet and Sour Sauce
Maple Glazed Scallops with Bacon
Thai Chicken and Rice Noodle Chop Stick with Coconut Sauce
Teriyaki Glazed Shrimp Sate
Mini Kobe Sliders
Truffled Mac and Cheese Fritters
Grilled Moroccan Style Lamb Chops with Yogurt Cucumber Sauce

Cold Canapés

Wasabi and Sesame Tuna Tartar
Eggplant Copanata with Goat Cheese Mousse Crostini
Peekytoe Crab and Whipped Avocado Tart
Grilled Shrimp with Cajun Remoulade
BLT Cones
Blackened Tenderloin with Gorgonzola Mousse
Curried Chicken and Tomato Profiteroles
Sweet Dates Filled with Goat Cheese and Candied Walnuts
Honey Pecan Maytag Blue Cheese Forks
Beef Tenderloin served with a Green Tomato Chow Chow with Corn Salsa
House Cured Gravalox, Pommery Mustard, Pumpernickel Toast
Black Figs with Boursin & Candied Walnuts
Parmesan Polenta Cake with Wild Mushrooms a la Grecque
Chilled Shrimp Cocktail Tangy Cocktail Dipping Sauce
Plum Tomato, Mozzarella and Black Olive Brushetta

Selection of 6 (either Hot or Cold)

Selection of 8 (either Hot or Cold)



Reception Enhancements

*** Please choose as an enhancement to your hot and cold canapé reception**

Cold Reception Tables

Minimum of 25 Guest required

Mediterranean Display

Tabouli, Hummus, Eggplant Dip, Tzadziki Sauce, Couscous, Mixed Olives, Feta Cheese and Pita

Vegetable Crudités

Assorted Market Vegetables with Chef's Selection of Dips

Assorted Local Farm House and Boutique Cheese

Seasonal Fruit Preserves, Berries, Water Crackers and Rustic Baguettes

Tuscan Table

Parma Ham, Sweet Coppa, Sopressata, Fresh Mozzarella, Oven Roasted Tomatoes and Basil, Grilled Vegetables, Marinated Artichokes, Fire Roasted Peppers, Eggplant Copanata and Lemon Preserve Fennel Marinated Olives.

Italian Bread Display of Rustic Ciabatta Bread, Focaccia, Bread Sticks, Parmesan Crisps

Reception Enhancements-Continued

*** Please choose as an enhancement to your hot and cold canapé reception**

Raw Bar

Chilled Gulf Shrimp, Long Island Sound Littleneck Clams, Local Blue Point Oysters and Cracked Crab Claws, served with Sweet and Sour Chili Dipping Sauce, Spicy Horseradish and Lemons

Japanese Sushi and Sashimi

Hosomaki, Futomaki, Nigiri and Vegetable Sushi, Raw Cuts of the Highest Quality Fish, Ground Wasabi Root, Pickled Ginger, Lite and Dark Soy Sauce

*One Sushi chef attendant is required per 75 guests

Hot Reception Tables

Minimum of 25 Guest required

Pasta Station

* Please Choose Two Pastas to be Prepared Tableside or Served from Chafing Dishes

Four Cheese Ravioli with Pancetta, Leek and Dry Vermouth Cream Sauce

Penne Pasta with Peas, Roasted Peppers and Pennsylvania Cultivated Mushrooms in a Tomato Basil Sauce

Cavatelli Pasta, Sweet Italian Sausage, Broccoli, Sliced Garlic and Parmesan Cheese in a Light Chicken Broth

Orecchiette Pasta Simmered in Champagne, Fresh Plum Tomatoes, Spinach and Basil

* Served with Fresh Focaccia Bread, Rustic Ciabatta Roll, Parmesan Cheese and Cracked Black Pepper and Crushed Red Chili Pepper

*If prepared tableside, one chef attendant is required per 75 guests

Carving Station

Sage Rubbed Vermont Turkey Breast with Cranberry Horseradish Relish

Harissa Rubbed Strip Steak with Cipolini Bourbon Sauce

Korean Barbeque Hanger Steak with a Cool Mint Cilantro Cream Sauce

Hudson Valley Apple Wood Smoked Bacon Wrapped Pork Loin, with Calvados Apple Sauce

Rosemary & Toasted Coriander Rubbed Beef Tenderloin, Horseradish Infused Sauce

Herb Crusted Rack of Lamb with Eggplant Chutney Sauce

* Served with Baskets of Parker House Rolls, Semolina Rolls & Sweet Butter

* One chef attendant is required per 75 guests per selection

Reception Enhancements-Continued

*** Please choose as an enhancement to your hot and cold canapé reception**

Guacamole Station

House Made Guacamole with Traditional Garnishes accompanied with Braised Short Rib Chili, Warm Corn Tortillas Chips and a Green Tomato Chow Chow



Risotto Station

Cooked to Order with an Assortment of Seasonal Ingredients Such as Caramelized Cipolini Onions, Shaved Asiago, Shrimp, Grilled Chicken, Smoked Bacon, Asparagus, Wild Mushrooms and Chorizo. Served with Crisp Baguettes, Aged Balsamic and Extra Virgin Olive Oil

* One chef attendant is required per 75 guests

Thai and Dumpling Station

Performed Tableside

Thai Coconut Marinated Chicken with Long Beans, Bell Peppers and Green Onions.
Five Spiced Beef With Local Mushrooms, Bean Sprouts and Ginger Marinated Carrots

* Accompanied with Pad Thai Noodles and Hand Crafted Dim Sum, Shao Mai, Pot Sticker Dumplings

* One chef attendant is required per 75 guests at \$225.00

Tapas Station

Seafood Paella Made to Order Along with an Assortment of Spanish Tapas Dishes Such as Red Pepper and Chorizo Spread, Marinated Garbanzo Beans, Marinated Artichokes, Olive Tapenade and Shrimp with Marinated Tomatoes

Dessert Station

Petit Fruit Tarts, Dark Chocolate Dipped Strawberries, Assorted Miniature French Pastries, Fruit and Chocolate Cheese Cakes, Assorted Mousse Shooters and Classic Tiramisu



Beverage Bars

Premium Open Bar

Unlimited Consumption of Premium Brand Liquors to include:
Ketel One, Absolut Vodka, Dewars, Johnny Walker Red, Canadian Club,
Beefeater Gin, Tanqueray, Jack Daniels, Bacardi Silver, Jose Cuervo Gold Tequila

House Red and White Wines

Imported and Domestic Beers to include:
Heineken, Amstel Lite, Budweiser
and a Non-Alcoholic Selection

Wine and Beer Bar

Canyon Road Cabernet Sauvignon, Canyon Road Chardonnay, Canyon Road Pinot Noir
Beringer California Collection Pinot Grigio

Heineken, Amstel Lite, Budweiser, Corona and a Non-Alcoholic Selection