

## Reception Package - \$58.00 per person

### Display (choose two)

Artisan Cheese

Domestic and European Cheeses / Dried Fruit / Spiced Walnuts / Country Breads

Antipasti

Marinated Olives / Mozzarella / Grilled Vegetables / Imported Cured Meats / Roasted Peppers / Artichokes / Crisp Grissini

Salsa Bar

Stone Ground Tortilla Chips / Spicy Salsa Fresco / Salsa Verde Spanish Queso Dip / Homemade Guacamole

Sliced Seasonal Fruit

Melons / Berries / Citrus / Lemon Poppy Seed Dressing

### Station (choose two)

Risotto

Traditional Parmesan / Mushroom and Asparagus / Seafood

Mac and Cheese

Lobster and Chorizo / Traditional / Mushroom-Truffle

Mediterranean Pasta

Penne / Pappardelle / Wild Mushrooms / Roasted Vegetables Assorted Shellfish / Rotisserie Chicken Pesto / Roasted Tomato and Garlic Sauce / Extra Virgin Olive Oil / Parmesan

Sugar and Salt Glazed Bone-in Ham

Cherry Cornbread / Cider Jus

Smoked Strip Loin of Beef

Horseradish / Poblano Cream

Dijon Crusted Carved Leg of Lamb

Minted Madeira Jus

### Hors D' Oeuvres (choose three)

Parmesan Meatballs / Roasted Tomato Sauce

Pan Fried Pork Pot Stickers / Thai Garlic Sauce

Ginger Beef Satay / Grilled Scallion Coulis

Italian Roma Tomato Bruschetta / Crostini

Polenta Crostini / Tomato and Black Olive Salsa

Port Poached Pear, Gorgonzola, Fresh Tarragon

All Food and Beverage are subject to a taxable 22% service charge and 8.375% sales tax. Prices are subject to change until confirmed on a banquet event order. A \$5.00 per person service fee will apply for groups under 30 people.