

Cocktail Reception

Customize your Menu:

Reception Includes Fresh Brewed French Roast Coffee, Decaffeinated Coffee and Assorted Teas.
Minimum of 50 Guests - Priced per Person
One hour of service - Carving Attendant: \$100 each

Raw Bar Station ~ \$15

- Iced Gulf Shrimp, Snow Crab and Oysters on the Half Shell
- Horseradish Cocktail Sauce, & Lemons

Sushi Station ~ Market Price

- Hand rolled Sushi with Pickled Ginger, Wasabi and Soy Sauce

Pasta Station ~ \$8

- Tortellini, Penne, Bowtie and Rigatoni Pasta
- Tossed with choice of Alfredo, Basil Marinara or Pesto Cream Sauce
- Artisan Bread and whipped butter

Carving Station

- Served with petite house made rolls, appropriate sauces and condiments
- Maple Glazed Ham, \$8
- Roasted Turkey Breast, \$8
- Salmon En Croute, \$10
- Herb Crusted Beef Tenderloin, \$14
- Prime Rib, \$12

Customized Stations

- Create your own menu with cuisine from around the world

Antipasto Platter ~ \$4

- Grilled vegetables, roasted red peppers, olives, prosciutto, provolone, artichoke hearts and balsamic vinaigrette

Choice of One Starch ~ \$2

- Mashed Potatoes
- Wild Rice
- Macaroni & Cheese

Choice of Two Salads ~ \$4

- Garden Salad
- Caesar Salad
- Pasta Salad

Additional Entrées

- One Pasta Entrée ~ \$8
- One Chicken Entrée ~ \$8
- Pork Tenderloin ~ \$10
- Pan Roasted Salmon ~ \$10
- Carved Prime Rib ~ \$12
- All served with Artisan bread and whipped butter

~ Prices are subject to a 20% gratuity, 3% service charge and 8% sales tax ~

