

HORS D'OEUVRE | CHILLED SELECTIONS

minimum 25 pieces per item

pesto chicken, sweet pepper tapenade | **6 per piece**
 medjool dates, bleu cheese, mint chutney | **6 per piece**
 smoked chicken, boursin, red pepper, chives on a parmesan crostini | **6 per piece**
 seared beef tenderloin, mascarpone, sweet polenta round, onion relish | **7 per piece**
 chipotle roasted chicken, avocado crème, tomatillo chutney in a tortilla cup | **6 per piece**
 baked plantain nacho, pico de gallo, spicy tomato chutney | **6 per piece**
 bruschetta of avocado, basil, tomato, jalapeño, cracked pepper | **6 per piece**
 prosciutto wrapped asparagus, candied lemon zest | **6 per piece**
 spicy shrimp on coconut cornbread, candied pineapple | **7 per piece**
 vanilla smoked scallop, habanero glaze on a cucumber, mango chutney | **7 per piece**
 miso shrimp, sesame ginger rice cake, sweet chili sauce | **7 per piece**
 vietnamese summer roll, spearmint, rice noodles | **6 per piece**
 vegetable napoleon parmesan crisp | **6 per piece**
 spicy apple, brie on a crostini, candied walnuts | **6 per piece**

HORS D'OEUVRE | WARM SELECTIONS

minimum 25 pieces per item

chick pea, 24 hour bbq pulled beef croquette | **6 per piece**
 southwestern chicken skewer, cilantro crème | **6 per piece**
 chili lime chicken kabob, onion, poblano, red pepper | **6 per piece**
 chipotle steak skewers, onion, poblano, red pepper | **7 per piece**
 sonoran chicken quesadilla | **6 per piece**
 pork, mango empanada, avocado crème | **6 per piece**
 empanada of chorizo, spinach, ricotta, lemon thyme | **6 per piece**
 lime, cilantro marinated salmon skewer | **7 per piece**
 tallegio cheese, baked pancetta cheese puff | **6 per piece**
 brie, raspberry phyllo star | **6 per piece**
 sonoran chicken spring roll, cilantro sauce | **7 per piece**
 coconut breaded lobster tail, spicy cocktail sauce | **10 per piece**
 steak, cheese spring roll, southwest chili sauce | **7 per piece**
 mini green rice, manchego cheese chimichanga, tomatillo dipping sauce | **6 per piece**
 southwest beef tortilla crisp | **6 per piece**
 granola crusted wedge of brie | **7 per piece**

HORS D'OEUVRE | SUBSTANTIAL

minimum 25 pieces per item

shrimp, dill risotto | reggiano parmesan, green oil, petite herb salad | **10 per piece**
braised short rib | port wine demi, whipped horseradish potato, micro watercress | **11 per piece**
potato gnocchi | garden peas, mint, olive oil, parmesan cheese | **9 per piece**

HORS D'OEUVRE | SUSHI

minimum 100 pieces per order

action station \$330 per chef

assorted sushi | pickled ginger, wasabi | **6 per piece**
red neck sushi | chef's assortment | **6 per piece**

innovative cuisine | dramatic presentation | impeccable service

*administrative charge is not intended to be a tip, gratuity, or service charge for the benefit of employees and no portion of this administrative charge is distributed to employees

**Consuming raw or undercooked meats, poultry, seafood, shellfish, or eggs may increase your risk of foodborne illness.

RECEPTION | DISPLAYED*minimum 50 guests***middle east, raw**

baby vegetables, roasted red pepper hummus dip
ranch dip
9 per guest

chef's hand selected cheese board

dried fruit, lavosh, flatbread, crackers
11 per guest

charcuterie display

cured meats, salami, citrus rosemary marinated olives, sweet cherry peppers
provolone cheese, parmesan cheese, bread sticks, focaccia
12 per guest

tropical fruit, berries display

sliced fruit, berries, honey yogurt dipping sauce
9 per guest

bruschetta bar

grilled flatbread, crostini, lavosh
parmesan cheese shavings, berry goat cheese spread, herb garlic cream cheese
tomato basil concassé, julienne red, yellow roasted peppers
sun-dried tomato, olive tapenade
10 per guest



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RECEPTION | ACTION STATIONS

*minimum 50 guests
\$165 charge for each action station attendant*

beef slider station

mini burger sliders, caramelized red onion, watercress salad
sonoran aioli, jalapeño ketchup
served from the grill on steamed buns
12 per guest

thai crab cakes

red curry crab cakes, fennel, daikon, apple slaw
13 per guest

guacamole crushing bar

avocado, cilantro, red onion, jalapeño, lemon juice, tomato
fried tortilla chips
10 per guest

tex mex

spicy chicken, sonoran ground beef
shredded lettuce, diced tomato, shredded cheese
sour cream, sliced jalapeño, pico de gallo, spicy salsa
taco shells, steamed flour tortillas
12 per guest

grits bar

smoked gouda grits
topped with grilled shrimp, andouille sausage, bacon
bleu cheese, cheddar cheese
pepper onion hash, fried onion straws, hot sauce
15 per guest

fresh pasta

duo of freshly made pastas
penne pasta, white wine cream sauce, fire roasted peppers, sautéed mushrooms, garlic
bow tie pasta, rich tomato basil sauce, kalamata olives, grilled red onions, garlic, parmesan cheese
12 per guest
add chicken or sausage
2 per guest
add shrimp
3 per guest

asian dumplings

pork, chicken, vegetable dumplings served in bamboo baskets atop woks
soy sauce, cilantro sweet chili sauce, ginger cucumber pickled relish
14 per guest

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RECEPTION | CARVING STATIONS

*minimum 50 guests
stations have a \$165 charge for each attendant on carving station*

marinated beef strip loin
creamy cheese polenta, port demi
14 per guest

wild honey, clove spiced turkey breast
whipped sweet potato, cranberry orange relish
11 per guest

herb crusted tenderloin of beef
roasted corn, sweet pea risotto, port demi
17 per guest

apple cider baked ham
corn bread stuffing, dijon sauce, apple chutney
9 per guest

char siu roasted pork loin
asian bbq pork, fried rice, green onions, spicy plum sauce
12 per guest

RECEPTION DESSERT STATIONS

*minimum 50 guests
subject to a \$165 charge for each attendant where indicated*

viennese table
apple strudel, sacher torte, linzer cookies, fruit tartlets
15 per guest

italian dessert station
assorted biscotti, cannoli, tiramisu cups
14 per guest

southwestern dessert station
green chili apple tartlets, mexican wedding cookies, tequila-lime tartlets, tres leches shots
13 per guest

cheesecake bar
cheesecake with graham crust
toppings of:
salted caramel sauce, chocolate or strawberry sauce
chopped roasted peanuts, chopped candied pecans
fresh berries, whipped cream
12 per guest

nitrogen ice cream station | chef attendant station
choice of one: vanilla, chocolate, bourbon-maple, passion fruit
candied pecans, pretzel pieces, mini m&m® candy, rainbow sprinkles, house-made hot fudge
salted caramel sauce, whipped cream, cherries
13 per guest

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