

## 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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