

Reception // ACTION STATIONS

Minimum 10 guests // \$175 chef attendant fee
All options listed require a chef to prepare

MASHED POTATO MARTINIS

Fluffy Idaho russet mashed potatoes served martini style with assorted toppings to include: applewood smoked bacon bits, sour cream, whipped butter, minced scallions, black olives, pickled jalapeno, shredded cheddar cheese, pico de gallo, salsa, and steamed broccoli floret's

\$15.95 per Person

MEDITERRANEAN PASTA

Greek salad with kalamata olives, feta cheese, red onion, tomato, and cucumber

Antipasto platter with salami, cheese, mortadella, and relishes

Mediterranean veggie wraps display

Marinated olives and roasted peppers, grape tomato and fresh mozzarella caprese

Chef prepared penne regate pasta tossed with braised mushrooms, diced plum tomatoes, pesto cream sauce, and parmesan cheese

Chef prepared penne regate fontina with chicken, olive oil, fresh garlic, roasted peppers, artichoke hearts, fresh basil and tomato

Rosemary focaccia bread basket

\$38.95 per Person

DIM SUM

Chef attended dim sum service with chicken shumai dumplings, mini pork cha su bao, and steamed shrimp har gow dumplings

Served with soy sauce and hot mustard

Presented in a traditional bamboo steamer basket

\$17.95 per Person

CALIFORNIA FRESH – MEX

Baja romaine Caesar salad with chicken, red onion, tomatoes, cheddar cheese, tortilla strips, cilantro, and chipotle caesar dressing

Farmers market diced seasonal melon and fruit with berries

Chef attended rock shrimp ceviche martinis with green peppers, green onions, and fresh citrus lime

Tri color tortilla chips with sour cream, salsa, pico de gallo, and guacamole

Chicken quesadillas
substitute shrimp for chicken \$2.00 per person

Beef empanadas

Mexican fiesta rice

Charro beans

\$38.95 per person



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Carving Stations

These items are served with artisan rolls and the appropriate condiments

STEAMSHIP ROUND OF BEEF

(serves 100 - 150 guests)

Served with au jus, creamed horseradish and whole-grain mustard

\$800.00

ROASTED TENDERLOIN FILET MIGNON

(serves 35 guests)

Served with lump crab and pesto

\$550.00

PORK LOIN ROAST

(serves 35 guests)

Served with an orange marmalade glaze

\$320.00

CHIPOTLE ROAST TURKEY BREAST

(serves 40 guests)

Served with an orange-cranberry compote

\$300.00

PRIME RIB OF BEEF

(serves 35 guests)

Served with au jus and creamed horseradish

\$550.00

ROAST ALASKAN SALMON GALETTE

(serves 30 guests)

Wild salmon wrapped in puff pastry with garlic-braised spinach

\$300.00

Dessert Stations

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DESSERT CREPES

Freshly prepared crepes with assorted fillings to include: bananas, strawberries, peaches, Nutella®, chocolate sauce, caramel, whipped cream and powdered sugar

\$12.95 per person

BANANAS FOSTER

Bananas sautéed in butter, brown sugar, cinnamon, and flamed with rum and banana liquors. Served on top of a scoop of vanilla bean ice cream

\$13.95 per person

“Laughter is brightest where food is best.”

~ Irish Proverb