



## RECEPTION STATIONS

25 guest minimum | price per person

<p><b>FONDUE STATION</b>            Three Cheeses            Sweet Onion &amp; Smoked Gouda, Irish Blue Cheese, Broccoli &amp; Cheddar,            Apple, Potatoes, Assorted Vegetables, Artisan Bread, Herb Crostini,            Pretzel Bites, Garlic, Lemon, Dill</p>	12.95
<p><b>STREET TACOS</b>            Caribbean Pork – Slaw, Pickled Radish, Queso Fresco            Grilled Adobo Chicken – Pico de Gallo, Avocado Crema, Pepper Jack Cheese            Carna Asada – Roasted Pineapple Salsa, Cilantro, Chevre Cheese</p>	13.75
<p><b>MEATBALL STATION</b>            Chicken Green Chili Meatballs – Spicy Adobo Sauce, Cilantro, Queso Fresco            Sicilian Meatballs – Sweet Pepper Arrabbiata Sauce            Blackberry Demi Meatballs            Swedish Meatballs            Grilled Focaccia</p>	13.95
<p><b>RISOTTO STATION</b>            Creamy Asparagus &amp; Fontina            Wild Mushroom &amp; Butternut Squash            Swiss Chard &amp; Garlic Saffron Shrimp            Caramelized Onion &amp; Fennel            French Bread &amp; Herb Crostini</p>	13.95
<p><b>BRUSCHETTA STATION</b>            Focaccia Crostini            Tomato Basil            Smoked Bacon            Cucumber &amp; Feta            Mushroom &amp; Artichoke            Cantaloupe &amp; Prosciutto Ham</p>	8.50



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<b>MASHED POTATO BAR</b>	10.25
Roasted Garlic Yukon Mashed	
Sweet Potato Mashed	
Sour Cream Red Bliss Mashed	
Toppings: Smoked Bacon Bits, Scallions, Herbed & Maple	
Brown Sugar Butter, Cheddar & Blue Cheese, Short Rib Demi Glaze	
<b>PHO</b>	16.95
Chicken & Vegetable Broths	
Poached Chicken, Rare Beef, Grilled Tofu	
Bean Sprouts, Carrots, Baby Corn, Cilantro Leaves, Jalapenos	
Rice & Ramen Noodles	
Lime	
Garlic Chili Paste	
<b>TAPAS EXPERIENCE</b>	19.95
Tuna Poke – Micro Celery	
Schezwan Shrimp – Asian Slaw	
Ginger Seared Watermelon – Colorado Chevre Cheese, Rice Wine Vinaigrette	
Serrano Ham & Melon	
Roasted Beets – Feta Cheese, Lemon Vinaigrette	
Brie & Pomegranate Crostini	
Scallop Ceviche	
Chicken with Chili & Lime	
Caprese Shooter	
Manchego Cheese, Sausage & Caramelized Onion	



## FROM THE BUTCHER'S BLOCK

Slow Roasted & Chef Attended Carving Stations.  
Served with Assorted Rolls and Accompanied by a Chef Attendant for 2 hours

<b>PEPPER &amp; ROSEMARY SPICED PRIME RIB OF BEEF</b> Jus Lie, Horseradish serves 20	MARKET PRICE	<b>SPRING LEG OF LAMB</b> Rosemary Jus & Jalapeno Mint Jam serves 25	215
<b>HARVEST ROAST TURKEY BREAST</b> Garlic & Sage Pan Gravy, Apple Curry Relish serves 25	175	<b>STRIP LOIN OF BEEF</b> Dijon Mustard, Creamy Horseradish Sauce serves 20	MARKET PRICE
<b>HERB CRUSTED LOIN OF PORK</b> Orange Balsamic Glaze serves 40	195	<b>VIRGINIA HONEY COUNTRY HAM</b> Brown Sugar Bourbon Glaze serves 50	245