

RECEPTION PACKAGES

Minimum 50 people

RECEPTION #1

Chef's Assortment of Canapés
Seasonal Fresh Fruit Display
Deli Meat and Cheese Display
Spanakopita
Vegetable Spring Rolls
London Broil
with Petite Rolls and Condiments
Chef's Selection of Desserts
Coffee, Decaffeinated Coffee and Tea
\$24.95 per person
(8 - 9 pieces per person)

RECEPTION #2

Chef's Assortment of Canapés
Jumbo Prawns on Ice
Bacon Wrapped Scallops
Filo Wrapped Asparagus with Fontina and Asiago
International Cheese Display
Grilled Seasonal Vegetable Display
Garlic Roast Prime Rib*
With Petite Rolls and Condiments
Fresh Strawberry Shortcake
Coffee, Decaffeinated Coffee and Tea
\$29.95 per person
(10 - 12 pieces per person)

RECEPTION #3

Beef Crostini
Assorted Canapes
Shrimp Cocktail in Avocado Boats
Vegetable Wraps and Lobster Wraps
International Cheese Display
Grilled Seasonal Vegetable Display
Jumbo Prawns on Ice
Seasonal Fresh Fruit
Deviled Eggs
Baked Brie En Croute
Spanakopita
New York Striploin* with Petite Rolls and Condiments
Assorted Petit Fours, Tortes and Cheesecake
Coffee, Decaffeinated Coffee and Tea
\$38.95 per person
(12 - 14 pieces per person)

*\$75.00 Carver Fee Per Carver

All items are subject to 21% service charge
Prices and selections are subject to change

HORS D'OEUVRES

Price per 50 pieces

Minimum of 50 pieces per selection

COLD SELECTIONS

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|---|----------|
| Hummus with Pita Bread Triangles | \$125.00 |
| Beef Asparagus Horseradish Pinwheels | \$150.00 |
| Italian Caprese Crostinis | \$125.00 |
| Smoked Salmon and Cream Cheese Pinwheels | \$95.00 |
| Assorted Canapes | \$100.00 |
| Lobster Wraps | \$200.00 |
| Deviled Eggs | \$95.00 |
| Danish Ham and Chive Cream Cheese Rolls | \$95.00 |
| Seared Tuna with Ginger Lime Cilantro Sauce | \$200.00 |
| Asparagus Wrapped in Prosciutto | \$125.00 |
| Assorted Tea Sandwiches | \$100.00 |
| Shrimp Cocktail in Avocado Boats | \$275.00 |
| Jumbo Prawns on Ice with Cocktail Sauce and Lemon | \$165.00 |
| Bloody Mary Rock Shrimp Cocktail | \$250.00 |

HOT SELECTIONS

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|---|----------|
| Artichoke, Shrimp and Cheese Stuffed Portobello Mushrooms | \$150.00 |
| Bacon Wrapped Scallops | \$175.00 |
| Crab and Parmesan Stuffed Mushrooms | \$170.00 |
| Churrasco Beef Skewers with Chimichurri Sauce | \$140.00 |
| Teriyaki Beef Skewers | \$140.00 |
| Chicken Satay with Peanut Sauce | \$150.00 |
| Spanakopita | \$115.00 |
| Vegetable Spring Rolls | \$100.00 |
| Barbecue Meatballs | \$100.00 |
| Mozzarella Cheese Sticks with Marinara | \$100.00 |
| Bratwurst with Dijon Barbecue Sauce | \$100.00 |
| Beef Sliders | \$100.00 |
| Pork Pot Stickers | \$100.00 |
| Spicy Vegetable Pot Stickers | \$100.00 |
| Filo Wrapped Asparagus with Fontina and Asiago | \$120.00 |
| Chicken Strips with Honey Mustard Dip | \$100.00 |

\$175.00 Fee per Hour for Butler Service

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SPECIALTY SELECTIONS

SPECIALTY DISPLAYS AND STATIONS

Antipasto Display

Genoa Salami, Banana Wax Peppers, Sweet Red Peppers, Olives, Artichoke Hearts,
Cherry Tomatoes, Pepperoncini and Feta Cheese
(Serves 50) \$175.00 (Serves 100) \$275.00

Lox and Bagels

Side of Lox, Mini Bagels, Minced Onion, Capers and Herbed Cream Cheese
(Serves 25) \$175.00

Vegetable Crudit 

Carrots, Broccoli, Celery, Cherry Tomatoes, Cauliflower and Baby Corn
with Ranch Dip and Hummus
(Serves 50) \$175.00 (Serves 100) \$275.00

Northwest Salmon Platter

Whole Decorated Northwest Salmon Served with Lemon Caper Remoulade,
Smoked Salmon, Cream Cheese and Lemon
(Serves 75) \$295.00

Deli Meats and Cheeses

Turkey, Ham, Roast Beef, Cheddar and Swiss Cheese
with Assorted Petite Rolls and Condiments
(Serves 50) \$255.00 (Serves 100) \$455.00

Artichoke and Spinach Dip

Simmered Sweet Onion, Spinach and Artichoke in Feta Cream,
Served with Grilled Pita Bread and Tortilla Chips
(Serves 50) \$195.00

Brie en Croute

A Full Wheel of Brie Wrapped in Puff Pastry
Decorated with Your Company Name Upon Request
Baked with Blackberry Jam and Roasted Pecans (Serves 75) \$250.00
Baked with Dungeness Crab and Fresh Dill (Serves 75) \$270.00

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SPECIALTY SELECTIONS

SPECIALTY DISPLAYS AND STATIONS (CONTINUED)

International Cheeseboard

Assorted Domestic and International Cheeses With Gourmet Crackers

(Serves 50) \$195.00 (Serves 100) \$295.00

Seasonal Fresh Fruits

An Array of Seasonal Fresh Fruits with Yogurt Dip

(Serves 50) \$175.00 (Serves 100) \$275.00

Traditional Fondue

Gruyere and Swiss Cheese Simmered with White Wine, Served with Assorted Breads

(Serves 50) \$165.00

CHEF CARVED SPECIALTIES

Served with Petite Rolls and Appropriate Condiments

\$75.00 Setup Fee Per Carver

Roasted Turkey Breast

(Serves 40 people) \$185.00

New York Striploin

(Serves 50 people) \$350.00

Black Peppercorn Beef Tenderloin

(Serves 25 people) \$295.00

Baked Honey Glazed Ham

(Serves 50 people) \$185.00

Dijon Pork Loin

(Serves 35 people) \$175.00

Roast Prime Rib of Beef

(Serves 50 people) \$375.00

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