



## RECEPTIONS

### DISPLAY SELECTIONS

#### INTERNATIONAL CHEESE DISPLAY

#### DOMESTIC CHEESE DISPLAY

#### VEGETABLE DISPLAY

#### HUMMUS DISPLAY

#### SLICED FRUIT DISPLAY

### ACTION STATIONS

One Carving Attendant per Meat Selection at \$150.00 per Attendant. Served with Silver Dollar Rolls

#### SMOKED HONEY GLAZED HAM

Served with a Honey Dijon Sauce

#### HERB ENCRUSTED TURKEY BREAST

Served with a Lemon & Herb Aioli

#### DIJON & WHITE WINE ROASTED PORK LOIN

Served with Mushroom Ragout

#### ROASTED BARON OF BEEF

Served with Horseradish Sauce & Whole Grain Mustard, Au Jus

### ACTION STATIONS

One Chef Attendant recommended per 75-100 guests at \$150.00 per Chef Attendant.

#### MASHED POTATO BAR

Garlic & Herb Red Skin Mashed Potato, Buttermilk & Chive Yukon Gold Whipped Potatoes & Sweet Potato w/ Assorted Toppings

#### PASTA BAR

Penne Pasta, (Second Pasta), Fresh Vegetables, Garlic Bread Sticks, Pomodoro Sauce, Pesto Cream Sauce, Roasted Garlic & Mushroom Alfredo

#### STIR FRY STATION

Stir Fry Vegetables (Bell Peppers, Squash, Snow Peas, Broccoli, and Mushrooms), Jasmine Rice, Teriyaki Chicken, Szechuan Beef and Garlic Ginger Thai Shrimp

#### BBQ PORK MAC & CHEESE

Smokey BBQ Pulled Pork, Over Creamy Mac & Cheese w/ Caramelized Onions & Candied Bacon Garnish

#### WING BAR

Celery & Carrot Sticks, Ranch & Blue Cheese Dressing, Traditional Buffalo Drummette, BBQ Wingettes, Garlic Parmesan Boneless Wings, Teriyaki Glazed Pork Wings

#### SLIDER BAR

CHOOSE TWO OPTIONS

Kentucky Hot Brown, Korean Short Rib w/ Kimchee, Chicken Chimichurri & Tomatillo, Cod Po Boy Sliders, Chicken Parmesan Slider w/ Marinara, Pork Caritas w/ Jicama Slaw, Chicken Cordon Blue w/ Swiss & Dijonaise

#### DIP STATION

Warm Queso w/ Chorizo & Tortilla, Pico De Gallo, Baba Ganoush & Hummus. Served with Tortilla Chips, Flat Bread & Crackers