

Reception Butler Style Passed Hor d' Oeuvres

Hot

Mini Bacon & Spinach Quiche
Miniature Beef Wellington
Seared Steak and Melted Gruyere on Sourdough Crouton
Ham and Gruyère Puff Pastry
Miniature Crab Cakes with Aioli
Spicy Jerk Chicken Skewers with Mango Chutney
Allspice and Chili Marinated Shrimp Skewered on Sugar Cane Stalks
Mini Baked Brie with Dried Cherry Conserve
Four Cheese Roasted Garlic Fritters
Spinach, Bacon and Cheese Stuffed Mushrooms
Wild Mushroom Tarts with Truffle Essence

Shrimp Toast with Soy-Ginger Dipping Sauce
Creamy Mushroom Soup Sip
Corned Beef and Melted Swiss on Rye Crouton
Roasted Butternut Squash Bisque Sip
Chicken Fried Steak Skewer with Cream Gravy
Buttermilk Breaded Artichoke Hearts with Cucumber Feta Cream
Cilantro Chicken Quesadilla with Pepper Jack Cheese
Coconut Crusted Shrimp with Orange-Horseradish Sauce
Herb Seared Lamb Loin with Mediterranean Salsa on Parmesan Crouton
Phyllo Wrapped Spinach & Feta Triangles
Grilled Cheese Sandwich Triangle

Cold

Shredded Chicken with Ancho-Honey Vinaigrette
Tomato, Mozzarella and Pesto on Crostini
Lobster and Chile Salad on Cucumber
Sesame Seared Ahi Tuna on Crispy Wonton with Wasabi Cream
Herbed Goat Cheese and Sweet Pepper Tart
Shrimp Ceviché on Asian Tostada
Creole Duck Salad on Mini Cornbread Muffin
Jumbo Lump Blue Crab with Coconut, Cilantro and Ginger in Asian Soup Spoon
Lime Marinated Snow Crab Claw
Chilled Gazpacho Soup Sip
Smoked Salmon and Dill Roulade
California Roll Canapé on Rice Cracker
Port Wine and Blue Cheese Tartlets
Herb Roasted Cherry Tomato and Feta Canapé

5 Selections 30 Minutes – \$9.00 per person 45 Minutes - \$12.00 per person 1 Hour - \$18.00 per person







Micro Plate Menu's

Lobster Mac n' Cheese Station

Lobster Macaroni and Cheese Made with Heavy Cream, Brie and Boursin Cheeses **

Side of Baby Greens with Tarragon Vinaigrette \$16.00 per person

Brazilian Flat Iron Steak Station

Sliced Brazilian Marinated Flat Iron Steak Topped with Chimichurri Sauce Served Inside (2) Corn Tortillas with Black Bean Paste

> Served with Cilantro Rice \$13.00 per person

Lamb Station

(2) Miniature, Frenched Australian Lamb Chops Risotto Cake with Wild Mushrooms and Parmesan Cheese

Garnished with Skewered Mozzarella Balls, Grape Tomatoes and Basil Leaves Drizzled with Balsamic Syrup

\$18.00 per person

Dad's Meat Loaf Station

Miniature Meat Loaf Sandwiches Served on Warm Dinner Roll

Roasted Garlic and Herb Red Bliss Mashed Potatoes \$13.00 per person

Chicken Coq Au Vin Station

(1) 5 oz. Chicken Breast Coq Au Vin Mushrooms and Caramelized Onions

Bacon and Blue Cheese Mashed Potatoes \$12.00 per person

Blackened Chicken Slider Station

Sliced Blackened Chicken Breast on Warm Bun Prepared to Order with Lettuce, Purple Onion, Tomato and Pickle Spear

> Classic Tater Tots \$10.00 per person

Kobe Beef Burger Slider Station

Miniature Kobe Beef Burger Served on Mini Roll (with or without cheese) Made to Order with Lettuce, Purple Onion, Tomato and Pickle Spear **

> Classic Tater Tots \$13.00 per person

Shrimp Tostada Station

Diced Shrimp, Black Beans, Monterey Jack Cheese, Spicy Guacamole and Pico de Gallo **

> Served on Crispy Corn Tortilla Tostada \$16.00 per person







Micro Plate Menu Continued

Caribbean Island Station

Carved Spicy Jerk Pork Loin with Mango Chutney Mayo Served on a Slider Roll

Brown Sugar & Rum Braised Plantains \$12.00 per person

Short Rib Station

Beer Braised Boneless Beef Short Ribs, Natural Jus

Chive and Cheddar Mashed Potatoes \$14.00 per person

Beef Brisket Tacos Station

Braised Beef Brisket Served in a Warm Flour Tortilla Jalapeno Pepper Jack Cheese, Black Beans, Chipotle Salsa

> Served with Cilantro Rice \$12.00 per person

Turkey Roulade Station

Sliced Roasted Turkey Stuffed with Dried Cranberry Sage Dressing

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Cinnamon Brown Sugar Sweet Potatoes \$12.00 per person

Turkey Saltimbocca Station

Sautéed Turkey Scalloppini with Prosciutto, Mozzarella and Sage

Spiral Pasta and Garlic Bread \$15.00 per person

Ahi Tuna and Soba Noodle Station

Coriander Crusted Ahi Tuna Loin

Sliced on a Bed of Soba Noodles and Stir Fried Vegetables With Asian Scallion Soy Sauce \$15.00 per person

All Stations Require Attendants







Display

Mediterranean

An Assortment of Imported Olives, Tapenades, Hummus, Baba Ghanoush and Pita Chips \$9.00 per person

Vegetable Crudités

Fresh Market Vegetables with Herb Dip \$6.50 per person

Antipasto/Salumi

A Display of Assorted Cheeses, Artichoke Hearts, Mushrooms, Peppers, Onions, Tomatoes, Olives, Italian Meats and Multigrain Crackers \$12.00 per person

Assorted Domestic and Imported Cheeses Artisan Breads, Berries and Crackers \$10.00 per person

Assortment of the Season's Freshest Fruits and Berries \$5.75 per person

Carving Stations

All Carving Stations Require a Chef Attendant

Honey Roasted Ham (Serves 50) \$290.00 Roasted Turkey Breast (Serves 50) \$310.00 Jerk Marinated Pork Loin (Serves 50) \$275.00

Rosemary Roasted Leg of Lamb (Serves 50) \$675.00 Classic Beef Wellington (Serves 50) \$900.00 Angus Beef Tenderloin (serves 50) \$800.00

Smoked Beef Brisket (Serves 50) \$675.00 Vegetarian Wellington (Serves 50) \$290.00 Herb Roasted Beef Sirloin (Serves 50) \$650.00







Reception Station

All Action Station Require a Chef Attendant

Specialty Pasta Station

Gourmet Three Cheese Ravioli and Rotini Pasta
Marinara and Basil Cream Sauces
Asparagus, Mushrooms, Artichoke Hearts, Tomatoes, Pine Nuts and Parmesan
\$12.00 per person

Traditional Pasta Station

Rigatoni Pasta Marinara and Roasted Garlic Cream Sauces Asparagus, Mushrooms, Tomatoes, Pine Nuts and Parmesan \$10.00 per person

Risotto Station

Mushroom Risotto with Parmesan, Herb, and Mushroom Toppings \$13.00 per person

Stir Fry Station

Asian Vegetable Stir Fry with Fried Rice Served in Chinese "To Go" Boxes with Chopsticks \$10.00 per person

Additions for Pasta Stations

With Sliced Chicken or Broiled Shrimp - \$5 per person
Pork and Beef Meatballs - \$4.00 per person
Sweet Italian Sausage - \$3.00 per person
Diced Chicken Parmesan - \$4.00 per person
Breaded Eggplant Parmesan - \$3.00 per person
Veal Scalloppini Strips - \$5.00 per person

Casserole Trio Station Choose 3 of the following

Tuna & Noodle Casserole
Beef & Lamb Shepherd's Pie
Beef Enchilada Casserole
Beef & Cheddar with Macaroni
King Ranch Chicken Casserole
Yellow Squash Casserole
Hatch Green Chile, Pork & Rice
Broccoli & Rice Casserole
Steak & Potato Casserole
Green Bean & Mushroom Casserole
Corned Beef Reuben Casserole with Rye Crumb Topping
\$15.00 per person

With Beef - \$15.00 per person / With Shrimp - \$16.00 per person / With Chicken - \$13.00 per person







Reception Display

Raw Bar

Display of Jumbo Shrimp, Freshly Shucked Oysters, Steamed Mussels, King Crab Legs and Lime Marinated Snow Crab Claws Served with Spicy Cocktail Sauce and Lemon Wedges \$22.00 per person

With Lobster Tail \$33.00 per person

Shredded Beef Fajita Station

Shredded Beef Brisket Fajitas Served with Sour Cream, Pico de Gallo, Guacamole, Lettuce, Diced Tomato, Shredded Cheeses and Warm Flour Tortillas \$14.00 per person

Chicken Taco Bar

"Mole" Marinated Chicken Breast Served with Lettuce, Guacamole, Diced Tomato, Sour Cream, Cheese and Soft Flour Tortillas \$12.00 per person

Dessert Station

Chef's Selection of Miniature Desserts \$9.00 per person

Home Style Dessert Station

Milk Chocolate Chip Cookies, Individual Banana Puddings, Chocolate Dipped Oreos, Sticky Buns, Home-made Fudge and Mini Coconut Cream Pie \$12.00 per person

Coffee Station

Gourmet Illy Coffee with Hazelnut, Kahlua and Amaretto Syrups Served with Cubed and Swizzle Stick Sugars, Whipped Cream, Shaved Chocolate and Cinnamon Sticks
\$65.00 per gallon







Private Dining Bar Information

Hosted Bar Pricing – Based on Two to Three Hours Unlimited Open Bar Service One Bartender Per 75 – 100 Guests Bartender Fee \$75.00

Central 214

Grey Goose Vodka
Bombay Sapphire Gin
Cruzan Single Barrel
Reposada Tequila
Chivas Regal Scotch
Maker's Mark Bourbon
Crown Royal Canadian Whiskey
Cavit Pinot Grigio
Tangley Oaks, Chardonnay, Cabernet and Merlot
Robert Mondavi Private Selection, Pinot Noir
Domaine Ste. Michelle Sparking Wine
Domestic and Imported Beer - Budweiser, Bud Light,
Miller Lite, Coors Light, Corona, and Heineken

2 Hours - \$28.00 per person 3 Hours - \$42.00 per person Additional Hours - \$8.00 per hour

Palomar

Absolut Vodka
Tanqueray Gin
Captain Morgan Rum
Cuervo1800 Tequila
Johnny Walker Red Scotch
Jack Daniels Whiskey
Canadian Club Canadian Whiskey
Cavit Pinot Grigio
Tangley Oaks, Chardonnay, Cabernet and Merlot
Robert Mondavi Private Selection, Pinot Noir
Domaine Ste. Michelle Sparking Wine
Domestic and Imported Beer - Budweiser, Bud Light,
Miller Lite, Coors Light, Corona, and Heineken

2 Hours - \$26.00 per person 3 Hours - \$39.00 per person Additional Hours - \$7.00 per hour

Premium Brands

Smirnoff Vodka
Bombay Gin
Bacardi Rum
Jose Cuervo Silver Tequila
Dewars Scotch
Jim Beam Bourbon
Seagram's 7 Canadian Whiskey
Cavit Pinot Grigio
La Terre, Chardonnay, Cabernet and Merlot
Robert Mondavi Private Selection, Pinot Noir
Domaine Ste. Michelle Sparking Wine
Domestic and Imported Beer - Budweiser, Bud Light,
Miller Lite, Coors Light, Corona, and Heineken

2 Hours - \$24.00 per person 3 Hours - \$34.00 per person Additional Hours - \$6.00 per hour







Private Dining Bar Information Consumption Bar Pricing

Central 214

Grey Goose Vodka
Bombay Sapphire Gin
Cruzan Single Barrel
Reposado Tequila
Chivas Regal Scotch
Maker's Mark Bourbon
Crown Royal Canadian Whiskey
\$9.00 per drink

Palomar

Absolut Vodka
Tanqueray Gin
Captain Morgan Rum
Cuervo1800 Tequila
Johnny Walker Red Scotch
Jack Daniels Whiskey
Canadian Club Canadian Whiskey
\$8.00 per drink

Premium Brands

Smirnoff Vodka
Bombay Gin
Bacardi Rum
Jose Cuervo Silver Tequila
Dewars Scotch
Jim Beam Bourbon
Seagram's 7 Canadian Whiskey
\$7.00 per drink

House Red and White Wine
La Terre Chardonnay, Cabernet and Merlot
\$36.00/bottle

Premium Red and White Wine
Tangley Oaks Chardonnay, Cabernet and Merlot
\$46.00/bottle

Cavit Pinot Grigio \$28.00

Domaine Ste. Michelle Sparking Wine \$40.00

Domestic Beer - Budweiser, Bud Light, Miller Lite and Coors Light \$4.00/bottle

Imported Beer – Corona and Heineken \$5.00/bottle

Soft Drinks and Assorted Juices \$3.25/each



