PASSED HORUS D’ŒUVRES

Price per dozen. Minimum order of 4 dozen.

CHICKEN

Mini Buffalo Chicken Cups | blue cheese crumbles
Chicken Cordon Blue Bites
Chicken Pot Sticker | sweet soy sauce
Chicken Meatballs | green chile verde sauce
Tandoori Chicken Satay | mango salsa

BEEF & LAMB

Beef Wellington Bites | horseradish cream
Antipasti Skewer | Klement’s sausage | marinated artichoke | mozzarella | roasted tomato | Kalamata olive
Grilled Beef Tenderloin Bruschetta | caramelized Vidalia onion | horseradish cream
Ancho Chili Lamb Chop | jalapeno citrus salsa

PORK

Pulled Pork Biscuit Slider
Bacon Wrapped Dates | red pepper coulis
Stuffed Mushrooms | fennel sausage | garlic breadcrumbs

SEAFOOD

Crab Cake | lemon aioli
Coconut Shrimp | pineapple ginger coulis
Tuna Tartare Taco | sesame seeds | micro greens | spicy aioli | taro root shell
Smoked Salmon Cracker | crème fraiche | capers | red onion
Chipotle Marinated Shrimp | mango salsa
Thai Crab Salad Cucumber Cups

VEGETABLE

Parmesan & Artichoke Beignets | herb sauce
Vegetable Spring Roll | sweet chili sauce
Beet Tartare | orange zest | balsamic | Greek yogurt | endive
Strawberry Goat Cheese Crostini | balsamic roasted strawberries | whipped goat cheese | mint
RECEPTION CHEF TABLES

Our signature chef table concepts are proven to be our guest’s favorite. All tables served for a minimum of 50 guests.

MEDITERRANEAN SALADS, SPREADS & FLATBREADS

Mediterranean vegetarian antipasti with herb flatbreads and pita chips

Spiced Israeli Chickpea Salad
Roasted Cauliflower Salad
Char-grilled Zucchini
Tabbouleh
Ranch Hummus
Chimichurri
Butternut Squash Tahini
Caprese Relish
Greek Yogurt Molasses Dressing
Assorted Greek Olives
Flavored Olive Oils & Vinegars

MEATBALL BAR

Traditional Beef | marinara sauce
Chicken | green chile verde sauce
Thai Pork | ginger-soy barbecue sauce

Brioche slider rolls

SEAFOOD DISPLAY

Jumbo Shrimp Cocktail
Crab Claws
Rock Shrimp Ceviche
Old Bay Gazpacho
Zesty Cocktail Sauce | horseradish
Tarragon Mustard Sauce
Lemon Wedges
RECEPTION CHEF TABLES

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GOURMET MAC-N-CHEESE BAR

**Buffalo Chicken** | Jack cheese | blue cheeses
**Smoked Pork** | green chile | cheddar
**Chorizo** | Jack cheese | tortilla crust
**White Cheese** | spinach | artichokes

**Cheese Lovers Mac** | Wisconsin sharp cheddar | mild cheddar | mozzarella

**Pico de Gallo** | Chihuahua cheese | tortilla strips

Choose Three
Choose Four

WORLDWIDE WING TABLE

Choose from a variety of classic and exotic flavors, served with a variety of dipping sauces and crisp vegetables

**Classic Spicy Buffalo**
**Salt & Vinegar**
**Beer Cheese Dry Rubbed**
**Sesame Apricot Habanero**
**Sweet & Smoky BBQ**
**Pony Boy Spice Rubbed**
**Hoisin BBQ Glazed**

Choose Four
Choose Five
Get them all!
RECEPTION CHEF TABLES

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BISTRO BURGERS

Mini burgers to meet all your guests’ cravings! Served on brioche buns.

Turkey Burger | Swiss cheese | sautéed mushrooms
Beer Cheese Burger | sliced dill pickle | tomato
Cheddar Cheese Burger | caramelized onion jam
Southwest Burger | Habanero cheese | tomato | lettuce | red onion | applewood bacon | southwest ranch
Impossible “Burger” (100% plant based) | American cheese | tomato | lettuce | sweet pickle | chipotle lime aioli

Choose Three
Choose Four

LOADED TATER TOT BAR

Crisp Tater Tots
Nacho Cheese Sauce
Laughing Taco Ground Beef
Applewood Smoked Bacon Crumbles
Green Onions | Caramelized Onions | Pico de Gallo
Sour Cream | Jalapenos
RECEPTION CHEF TABLES

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LAUGHING TACO “STREET TACOS”
Choice of two entrees and served with corn tortillas

Meat Selections (choose two)
- Ground Beef
- Shredded Chicken
- Achiote Pork
- Achiote Papas (potatoes)

Included Sides
- Stewed Black Beans
- Cilantro Lime Rice
- Fiery Cheese Elote
- Diced White Onions
- Pickled Onions & Radishes
- Avocado Mash
- Cilantro Crema
- Serrano Salsa
- Lime Wedges

CARVED ITALIAN SAUSAGE

Grilled Italian Rope Sausage
- Sautéed Tri-color Peppers
- Grilled Onions
- Tomato-basil sauce
- Giardiniera
- Mini Torpedo Rolls
RECEPTION CHEF TABLES

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PORK STEAMSHIP CARVING TABLE

- Roasted Pork Steamship
- Mac & Cheese Stuffed Potatoes
- Hickory Bacon
- Romesco
- Harissa
- Chermoula
- Pineapple, Jicama & Cucumber Slaw

CARVED SMOKED RIBEYE

- Arkansas Barbecue Sauce
- Smoking Hot & Sweet Barbecue Sauce
- Three Mustard Barbecue Sauce
- Hot Sauce
- Mini Baguettes

CARVED SALMON TEPPANYAKI

- Green Cabbage Salad
- Honey Soy Glaze
- Sweet Soy Vinaigrette
- Edamame Guacamole
- Wonton Chips
- Sweet Chili Glaze