

APPETIZER

PASSED HORS D'OEUVRES

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

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
- Chargrilled 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

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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!

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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

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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

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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