**Pricing below reflects a la cart, when included as stations pricing is adjusted**

**Build Your Own “Mexican Theme Bar”**

$16.95 Per Person

Choose (1)

* Tacos
* Fajitas
* Burritos
* Tostadas

Choose (2)

* Spicy Ground Beef
* Pulled Chicken Breast
* Grilled Chicken
* Grilled Steak
* Spicy Ground Chicken
* Spicy Ground Beef
* Carnitas
* Chile Rellano Stacks
* Braised Shredded Spiced Beef

Vegetarian: Grilled Vegetables

Spanish Rice OR Tomatillo Rice

Refried Beans OR Black Beans

Condiments: Shredded Lettuce, Diced Tomatoes, Diced Onions, Cheddar Cheese, Sour Cream, and Fresh Roasted Tomato Salsa

Roasted Corn and Black Bean Salad

Flour and Corn Tortillas OR Crunchy Corn Tortilla Shells OR Crispy Tostada Shells

**Special Events Stations**

Stations and food bars make the perfect addition to any reception menu.

Stations and food bars may also replace items in any reception menu

Prices do not include attendants or chefs.

**Quesadilla Bar**

Choose (2):

Grilled Chicken, Grilled Steak, Grilled Shrimp, Seasoned Ground Beef, or Pork Adobo

Diced Tomato, Green Onion, Jalapeños, Green Chiles, Spinach, and Olives

Served with Home Made Salsa, Home Made Salsa, and Guacamole

$15 Per Person

**Fajita Bar**

Choose (2): Grilled Chicken, Beef, Shrimp, Carnitas, or Pork Adobo

Served with Grilled Peppers, Onions, Spanish Rice, Salsa, Sour Cream, Pico de Gallo, Beans, Shredded Lettuce, Shredded Cheddar Cheese, Guacamole, and Flour Tortillas

$16.95 Per Person

**Taco Bar**

Choose (2): Seasoned Ground Beef, Shredded Chicken, Shredded Beef, or Pulled Pork

Served with Shredded Lettuce, Diced Tomatoes, Green Onions, Sliced Olives, Jalapeños, Diced Onions, Shredded Cheese, Sour Cream, Salsa, Flour Tortillas, and Crunchy Corn Tortillas; Home Made Guacamole available for an additional charge

$16.95 Per Person

**Interactive Stations**

Attendant(s ) Required On-Site to Serve

**Mashed Potato Bar**

Choose (2)

* Filipino Pork Stew
* Thai Red Curry Beef
* Guinness Braised Beef Short Ribs with Caramelized Onions
* Beef Bourguignon with Bacon and Red Wine
* Pork Vindaloo
* Mongolian Beef with Snow Pea Bites
* Greek Lamb Stew with Lemon and Oregano
* Duck Confit with Bing Cherries and Arugula
* Chicken Marsala Bites

Choice of Vegetables or Polenta

$22 Per Person

**Vegetarian**

Choose (1)

* Porcini Mushroom Ragout served Over Creamy Polenta
* Spicy Eggplant and Chickpea Masala Served over Steamed Rice
* Spring Asparagus, Pea, and Spring Onion Ragout *\*seasonal ingredients\*Choice of Rice or Polenta*
* Tofu with Peppercorn Sauce Served with Jasmine Rice

$19.95 Per Person

**Pasta Station Please Choose 3 Sauces, 2 Proteins, 2 Pasta Options**

Choice of Ditalini, Penne, Orecchiette, or Macaroni

* Bolognese
* Pesto
* Creamy Gorgonzola
* Smoked Cheddar Bacon Cream (for Macaroni)
* Creamy Corn with Shrimp and Garlic (Fresh Maine Lobster add $8)
* Pork Sugo with Orange and Fennel
* Heirloom Tomato and Goat Cheese Vinaigrette *\*seasonal ingredients\**
* Italian Sausage with Peppers and Onions

$20 Per Person

**Ceviche Bar**

Choose (2)

* White Fish Ceviche with Peppers
* Shrimp Veracruz with Tomatoes and Onions
* Tofu Ceviche
* Scallop Ceviche with Mango and Passion Fruit
* Mahi Mahi with green Curry and Sweet Potato

$20 Per Person

**Martini Presentations**

**Served on Martinis or Tapa Plates**

* Moroccan Chicken served over Orange Couscous
* Braised Angus Beef served over Creamy Polenta with Green Olive Fig Tapenade
* Cuban Pork Served over Sweet Potato Plantain Puree
* Chili Beef Colorado served over Creamy Masa Puree
* Chicken Puttanesca served over Creamy Polenta
* Chicken Adobo served over Steamed Asian Rice

$15 Per Person

**Bruschetta and Mozzarella Bar**

Home Made Garlic Crostini with Roma Tomatoes, Fresh Basil, and Balsamic Reduction

$5 Per Person

**Salsa and Cheese Nacho Bar**

White and Black Corn Tortilla Chips with House Made Smokey Chipotle Salsa, Black Bean Salsa, Roasted Corn Salsa, Queso Cheese Dip, and Pico de Gallo with Avocado and Jalapeño $7 Per Person

**Mediterranean Hummus Bar**

Traditional Creamy Chickpea Hummus with Roasted Garlic, Roasted Red Peppers, Feta Cheese, Cucumber relish, Olives, and Artichoke Tapenade with Toasted Pita

$4 Per Person

**Seafood Bar** (Market Price)

Served on Ice

Choose (3): Jumbo Peel and Eat Shrimp, Peeled Shrimp, Split Crab Legs, Whole Cajun Crawfish, Oysters on the Half Shell, Sliced Smoked Salmon, Blackened Salmon Filet, or Scallop Ceviche

Served with Cocktail Sauce, Lemons, Cajun Remoulade, or Dill Sauce

**Macaroni and Cheese Bar**

House Made Creamy Macaroni and Cheese with Maplewood Bacon, Tomatoes, Jalapeños, Cheddar Cheese, Sweet Peas, Bleu Cheese Crumbles, and Toasted Parmesan Bread Crumb Topping

$16.95 Per Person

**Kentucky Home Style Grits Bar**

Buttery Home Style Grits Prepared Fresh

Choose (6) Toppings: Parmesan Cheese, Cheddar Cheese, Brown Sugar with Cinnamon, Jalapeños, Green Onions, Baby Shrimp, Roasted Garlic, Maplewood Bacon, and Pulled Pork BBQ

$16.95 Per Person

**Gourmet Slider Bar**

Petite Burgers, Grilled Chicken Breast, and Bakery Buns

Choose (6) Toppings: Cheddar Cheese, Swiss Cheese, Dill Pickle Slices, Jalapeños, Tomatoes, Lettuce, Maplewood Bacon, Caramelized Onions, BBQ Sauce, Ketchup, Mayonnaise, Spicy Mustard, and Honey Mustard

Vegetarian: Grilled Veggie Sliders with Goat Cheese Spread and Roasted Red Pepper Vinaigrette

Vegan: Roasted Sweet Potato & Black Bean Sliders with House Guacamole

$6 Per Person Based on 2 Sliders Each

**Pad Thai Bar**

Rice Noodles lightly seasoned with Asian Spices and Sesame Oil

Choose (2): Baby Shrimp, Grilled Chicken, Asian Pork, Peanuts, Bean Sprouts, Garlic, or Chili Sauce

$16.95

**Curry Bar**

Yellow Curry Sauce with White Rice

Choose (2): Grilled Chicken, Beef, Shrimp, Golden Raisins, Pineapple, Mango Chutney, Cashews, or Peanuts

$16.95 Per Person

**Dessert Station**

**Custom Cupcake Bar**

May be offered as a Reception Parting Gift

House Made Chocolate, Vanilla Bean, or Carrot Spice Cupcakes with Assorted Icings and Toppings

$6 Per Person

**Shortcake Bar**

House Made Shortcake with Assorted Fruit Toppings *\*seasonal ingredients\**

Choose (3): Apple, Peach, Cherry, Strawberries, Seasonal Fresh Berries, Blueberries, or Whipped Cream

$6 Per Person

**Hot Fudge Brownie Bar**

House Made Chocolate or Blonde Brownies with Vanilla Ice Cream, Hot Fudge, Caramel Topping, Whipped Cream, Cherries, and Nuts

$6 Per Person

**Sundae Bar**

Vanilla Ice Cream with Assorted Toppings, M & M’s, Crushed Oreo’s, Sprinkles, Crushed Butterfingers,

Sliced Strawberries, Sliced Bananas, Whipped Cream, Bananas, Nuts, and Cherries

$6 Per Person

**Candy Bar**

**Displayed in Apothecary Jars**

Assorted Candy, Soft, Sour, and Chocolate Candies

Great For Give Aways as parting Gifts Cutomize your Candy to be all One Color,

$10 Per Person

**Hors D’Oeuvres Menu**

**Labor, Tax, Gratuity, and 20% Service Charge Not Included**

**Latin** ($24 Per Person/20 Person Minimum)

Smoked Chicken Taquitos with Mole Negro

White Fish Ceviche with Cilantro and Mexican Key Lime

House Made Tortilla Chips with Pico de Gallo and Guacamole

Pumpkin Empanadas with Poblano Pear Chutney

Garlic-Cumin Roasted Prawns with Romesco Sauce **(CONTAINS NUTS)**

**Italian** ($26 Per Person/20 Person Minimum)

Mediterranean Bruschetta Bar

Grilled Prawns with Garlic, Rosemary, and Lemon Aioli

Arancini – Risotto Fritters with Prosciutto, Peas, and Mozzarella

Twice Baked Baby New Potatoes Topped with Black Truffle Aioli

Porcini Mushroom Tartlets with Smoked Fontina

Fennel-Cured Salmon Crostini with Lemon Mascarpone

**International -** Requires Chef Onsite **–** ($28 Per Person/20 Person Minimum)

Cascading Fruit and Cheese Display

Smoked Salmon on Buttered Rye Toast with Pickled Beets and Dill

Crab and Artichoke Fritters with Meyer Lemon Aioli

Pakoras – Mini Potato Cakes with Raisin Tamarind Chutney

Mini Caesar Salad Bites

Kobe Beef Tartar on a Warm Potato Pancake with Horseradish Crème Fraîche

Pita Chips and Flatbreads with Hummus and Indian Dahl

**Cocktail Party Menu (Minimum $500 for Deliveries Plus Tax and 20% Service Charge)**

**Option 1**

~ Creamy Spinach and Artichoke Dip with Sliced Baguette

~ Grilled Seasonal Vegetable Display

~ Lightly Breaded Chicken Skewers with Pesto and Marinara Dipping Sauces (Room Temp)

~ Meatballs with a Demi Cognac Glaze

~ Mini Caprese Sandwiches with Roma Tomatoes, Mozzarella, and drizzled with Pesto

~ Roasted Pork Loin on Mini Buns served with Brandied Apple Chutney and Pistachio Mustard

$28 Per Person

**Option 2 $28 Per Person**

~ Herbed Goat Cheese Dip with Sun Dried Tomatoes and Toasted Pine Nuts served with Crispy Pita Chips

~ Creamy Butternut Squash Bisque Shooters

~ Slider Assortment (1 Each)

* Roasted Turkey, Stuffing, Caramelized Onions, and Port Cranberry Jam
* Grilled Beef Tenderloin with Gorgonzola, Caramelized Onions, and Balsamic Aioli

~ Southwestern style Egg Rolls with Black Beans, Roasted Red Peppers, Spicy Jack, Roasted Corn, and Ancho Sour Cream Dipping Sauce

~ Bacon Wrapped Dates

~ Twice Baked Baby Potatoes with Bacon, Cheddar, Sour Cream, and Scallions

**Option 3 $34 Per Person**

Cascading Fruit and Cheese Display with Assorted Nuts, Dried Fruits, Flatbreads, Crostini, and Crackers

Trio of Nachos

Roasted Lobster Thermador with Squash on a Wonton Crisp drizzled with Hollandaise

Shredded Mole Chicken tossed in a Rich Mole Sauce on a Crispy Corn Tortilla

Mojo Pork Quesadillas with Smoked Gouda and Poblano Peppers with Ancho Sour Cream

Mini Beef Wellingtons with Mushroom Duxelle served with Creamy Horseradish

Peppered Goat Cheese on Crostini with Apricot Chutney

Smoked Duck and Apricot Wontons with Ginger Miso Dipping Sauce

**Option 4 $17 Per Person**

~ Bruschetta Station – Seasoned Herb Crostinis with Tomato Basil Dip and Sage White Bean Dip

~ Potato and Smoked Chicken Taquitos with Salsa Verde

~ Glazed Fig and Goat Cheese Tartlets with Candied Walnuts

~ Mini Smoked Tri-Tip Sandwiches with Caramelized Onions, Arugula, and Mustard Herb Aioli

**Option 5 $22 Per Person**

~ Mini Sweet Potato Frittata with Prosciutto and Sage Aioli

~Mini Gorgonzola Tartlets with Balsamic Roasted Grapes and Pine Nuts

~ Platter of Grilled Prawns with Lemon Rosemary Aioli

~ Crostini with Capanata of Eggplant, Tomatoes, and Sweet Peppers

~ Chicken Milanese Skewers with Marinara and Pesto

**Option 6 $28 Per Person**

~ Garlic Crostini and Toasted Pita Chips served with Tomato Basil, Roasted Eggplant Caponata, and Garlic ~ Hummus Dipping Sauces

~ Lemon Rosemary Chicken Skewers (Room Temp)

~ Warm Artichoke Dip with Crostini (Chafer)

~ Moroccan Eggplant Fritters with Harissa

~ Grilled Portobello Mushrooms Sandwiches with Chimichurri, Roasted Tomato, and Pickled Squash

~ Pad Thai Noodle Salad with Red Curry Peanut Dressing

**Option 7 $26 Per Person**

~ Mini Cuban Pork Sandwiches

~ Potato and Wild Mushroom Tortilla Espanola with Truffle Oil

~Catalan Meatballs in Romesco Sauce (Chafer)

~ Warm Seafood Dip with Crostini

~ Steak and Potato Skewers with Chimichurri Sauce

~ Gourmet Cheese Platter with Traditional Garnish of Quince Paste, Figs, Dates, Marcona Almonds, Crackers, and Baguettes

**Option 8 $35 Per Person**

~ Charcuterie Platter: Assorted Pâtes and Spreads, Dry-Cured Sausages with Brie, Herbed Goat Cheese, and Roquefort

~ Garnishes: Celery Root Remoulade, Cornichon, Pickled Pear, Onions, Balsamic Figs, and Assorted Mustards served with Country Breads

~ Crudités of Roasted, Grilled, and Marinated Farmer’s Market Vegetables with Lemon Basil Aioli

~ Sesame Shrimp Skewers with a Sweet Ginger Sauce

~ Mini Sweet Potato Frittatas with Prosciutto and Sage

~ Moroccan Lamb Sandwiches with Pickled Cucumber, Roasted Tomatoes, and Mint Aioli

~ Calypso Chicken Wings with Spicy Orange Chili Dip

Mini Desserts: Chocolate Caramel Tartlets, Key Lime Bars, and Pecan Bars