



Cocktail Receptions

We're just going for drinks.

How often have you
heard that said?

When we serve
cocktails, we're going
for something more.

For elegance. And style.

Colorful hors d'oeuvres,
stunningly prepared.

And pleasant, make-yourself-
at-home style service.

That delivers fun, with a
refreshing twist.

BEVERAGE PROGRAM

PLATINUM BAR PACKAGE

Johnny Walker Black Scotch, Crown Royal, Maker's Mark Bourbon, Grey Goose Vodka
 Bacardi Rum, Tanqueray Gin, Patron Tequila, Triple Sec, Apple Pucker
 Tamas Double Decker Red and Pinot Grigio, Due Torri Merlot, Fetzer White Zinfandel
 Michelob Ultra, Corona, Sam Adams Seasonal Brew, Local Microbrew
 assorted sodas, juices and bottled water

UP TO TWO HOURS	\$22 PER PERSON
EACH ADDITIONAL HOUR	\$5 PER PERSON

PREMIUM BAR PACKAGE

Dewar's Scotch, Canadian Club Whiskey, Jack Daniels, Idôl Vodka, Captain Morgan Spiced Rum
 Bacardi Rum, Tanqueray Gin, Jose Cuervo Tequila, Triple Sec, Apple Pucker
 Estrada Creek Chardonnay and Cabernet Sauvignon, Fetzer White Zinfandel
 Michelob Ultra, Budweiser, Corona, Local Microbrew
 assorted sodas, juices and bottled water

UP TO TWO HOURS	\$18 PER PERSON
EACH ADDITIONAL HOUR	\$4 PER PERSON

CORDIAL BAR PACKAGE ADD ON

Hennessy VS, Kahlua, Grand Marnier, Bailey's Irish Cream, Sambucca, Amaretto Di Saronno

UP TO TWO HOURS	\$5 PER PERSON
EACH ADDITIONAL HOUR	\$2 PER PERSON

WINE AND BEER BAR PACKAGE

Estrada Creek Chardonnay and Cabernet Sauvignon, Fetzer White Zinfandel
 Michelob Ultra, Budweiser, Corona, Sam Adams Seasonal Brew, Local Microbrew
 assorted sodas, juices and bottled water

UP TP TWO HOURS	\$12 PER PERSON
EACH ADDITIONAL HOUR	\$3 PER PERSON

SODA AND WATER BAR PACKAGE

Bottled Spring Water
 Assorted Canned Coke Soft Drinks

UP TO TWO HOURS	\$4 PER PERSON
EACH ADDITIONAL HOUR	\$2 PER PERSON

SIGNATURE COFFEE STATION

Freshly brewed coffee, select Tazo teas, Monin flavored syrups, whipped cream shaved chocolate, and rock candy sugar sticks

FIRST HOUR	\$5 PER PERSON
EACH ADDITIONAL HOUR	\$2 PER PERSON

INTERNATIONAL COFFEE BAR

Freshly brewed coffee, Kahlua, Grand Marnier, Bailey's Irish Cream, Sambucca, Amaretto Di Saronno whipped cream, shaved chocolate, orange peels, cinnamon sticks and rock candy sugar sticks

FIRST HOUR	\$8 PER PERSON
EACH ADDITIONAL HOUR	\$4 PER PERSON

CONSUMPTION AND CASH BAR PRICING FOR PREMIUM TO PLATINUM

Specialty Martinis	\$9 / \$11
Cordials	\$9 / \$11
Cocktails	\$7 / \$9
House Wine	\$6 / \$8
Imported Beer	\$5 / \$6
Domestic Beer	\$4 / \$5
Juices	\$3
Soft Drinks	\$2
Poland Springs 8 oz. bottled water	\$2

WINE SERVICE

Estrada Creek Chardonnay, Cabernet Sauvignon	\$20
Due Torri Sera Pinot Grigio	\$22
Tamas Pinot Grigio	\$24
Sunday Morning Sauvignon Blanc	\$26
River Bank Riesling	\$26
Wente Morning Fog Chardonnay	\$32
Wente River Ranch Chardonnay	\$45
Due Torri Merlot	\$22
Morse Code Shiraz	\$24
Giriole "Organic" Cabernet Sauvignon	\$24
Tamas Double Decker Red	\$24
Cannonball Cabernet Sauvignon	\$28
Lang Willamette Valley Pinot Noir	\$34
Rosambo Zinfandel	\$34
Z 52 Zinfandel	\$34
Haywood Zinfandel	\$38

Two Angels Cabernet Sauvignon	\$45
Pearly Bay Sparkling	\$20
Dom Bertiol Prosecco Sparkling	\$30
Veuve Clicquot Champagne	\$74

Please inquire for additional wine selections

Cash and Consumption Bars require one bartender per every 100 guests, \$100 for up to four-hours, and \$35 for each additional hour.

Cash and Consumption Bars do not contribute to your Food and Beverage Minimum and do not qualify for non-profit discounts.

All food and beverage is subject to a 22% staffing charge, prices are subject to change.

TRAY PASSED HORS D'OEUVRES

HOT

Applewood smoked bacon wrapped shrimp
Korean short rib, fried noodles in take out container with chopsticks
Lobster bisque, caviar, crème fraiche
Tomato soup, miniature grilled cheese
Caribbean coconut chicken, mango sauce
Chicken samosas seasoned lightly with Indian spices
Mini cheeseburger sliders
Vietnamese spring roll, spicy mustard sauce
Peking duck roll, hoisin sauce
Kalamata olive tart
Truffled risotto cake, warm artichoke tapenade
Sun-dried tomato, artichoke goat cheese tartlet
Creole Chicken, house-made Cajun sauce
Fried oysters, remoulade sauce
Island conch fritters, sambal mayo

COLD

Herb parmesan crusted tenderloin, red onion chutney
Pepper-seared ahi, Asian slaw
Crispy duck, butter fried brioche, fig marmalade
Bruschetta with olive tapenade
Bruschetta with eggplant and roasted pepper
Grilled tenderloin crostini, brie and caramelized onion
Argentine beef, chimichurri sauce
Crab-avocado salad wrap
Roasted Shrimp, sweet chili sauce

(please select six items from above)

\$16 PER PERSON FOR ONE HOUR

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STATIONARY HORS D'OEUVRES

FONDUE STATION

BRIE AND WILD MUSHROOM FONDUE
cubes of french bread and focaccia, hand rolled breadsticks, sliced apple
roasted rosemary new potatoes, julienne raw red and yellow bell pepper
blanched broccoli florets, green beans

BITTERSWEET CHOCOLATE-ORANGE FONDUE
candied orange peels, almond macaroons
strawberries, seedless red and green grapes
dried apricots, sliced melon, fresh pineapple chunks
angel food cake, pound cake, pretzel sticks, marshmallows

IRISH CHEDDAR AND STOUT FONDUE
baby red potatoes, brussel spouts, grilled apple chips, cauliflower florets
caramelized leeks, roasted carrots and turnips, grilled lamb, toasted soda bread

(please select two from above)

NACHO STATION

HOUSE MADE NACHO CHIPS
corn and black bean salsa, roasted tomatillo salsa , yellow tomato avocado salsa, tomato-serrano salsa
jalapenos, chopped black olives, hand ground guacamole, sour cream, melted cheddar cheese
shredded chicken, roast pork tacquito

Add Spicy Shrimp Ceviche “Shooters” with cilantro and tortilla crisps, \$2 PER PERSON

MASHED POTATO MARTINI STATION

MASH OF YUKON GOLD POTATOES WITH CREAMERY BUTTER
shredded szechwan duck, ground mongolian lamb, scallions, sour cream
crumbled blue cheese, caramelized onions, blanched broccoli
shaved parmesan, sautéed Kennett mushrooms, frizzled leeks

TASTING TABLE

BAKED BRIE WHEEL WITH APRICOT AND ROSEMARY CHUTNEY
individual crudités of jicama, haricot vert, wax bean, carrot and cucumber with lemon crème fraiche
country pâté with caper berries, gherkins, cippolini onion in balsamic vinegar, whole grain mustard
sliced baguette and seasoned lavash

PAELLA STATION

PAELLA
saffron rice, chorizo, shrimp, chicken, mussels, clams, saffron
white bean hummus with flatbreads
corn and potato salad
quinoa salad
black bean salad

BRUSCETTA STATION

HERBED CROSTINI, GARLIC CROUSTADES, BRIOCHE TOAST POINTS
Sicilian caponata,
roma tomato and basil
white bean puree with truffle oil and parmesan
three olive tapenade
asparagus and sardine with lemon, parsley, and sea salt

MEDITERRANEAN STATION

FLATBREADS, LAVASH AND ARTISAN LOAVES WITH GRILLED VEGETABLES
baba ghanoush and hummus, olive bar, lentil mint salad
roasted stuffed peppers filled with pine nuts and spices
classic Greek salad
tomato, cucumber, bell pepper, onions, oregano, olives and feta

Add International Cheeses and Cured Meats, \$5 PER PERSON

CURED SALMON STATION

TRIO OF GRAVLOX
brandy and dill, whiskey and pepper, aquavit
diced egg yolk and whites, capers, caper berries, cured olives, potato pancake
diced red onion, crème fraîche, and butter fried brioche toast

ALL STATIONARY HORS D' OEUVRES \$13 PER PERSON FOR ONE HOUR

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ENOTECA TASTING STATION WITH WINE

TRAY PASSED HORS D'OEUVRES

Apple-wood smoked bacon wrapped Shrimp
Crispy Widow's Hole Oyster
Fennel and Blood Orange Cured Hamachi
White Bean and Truffle Bruschetta
Grill Roasted Baby Lamb Chops

Served with tray passed Prosecco Sparkling Wine

ENOTECA STATIONS

Saffron Rice Croquettes
Meat Stuffed Deep Fried Olives
Crab Salad on Polenta Crostini
Baked Clams with Oregano
Raw Beef with Olive, Garlic & Anchovy
Golden Goat Cheese

Served with Vila Rossa Gavi di Gavi, Moletto Sauvignon Blanc, Bigi Est

Grilled Flat Bread
Oven Baked Pasta with Bolognese Sauce
Pasta Gratin with Leeks, Sausage, Mushroom
Risotto Pancake
Little Pork Meatballs
Sautéed Mushrooms

Served with Renzo Masi Chianti, Bigi Vipro Rosso Merlot, Moletto Refosco, Rencto Rotti Dolcetto D'Albe

DESSERT & SIGNATURE COFFEE STATION

Bittersweet Chocolate Fondue Station
Candied Orange Peels, Almond Macaroons, Strawberries, Seedless Red and Green Grapes, Dried Apricots,
Sliced Melon, Fresh Pineapple Chunks, Angel Food Cake, Pound Cake, Pretzel Sticks, Marshmallows
Tray Passed Bite-Sized House-made Desserts

Freshly Brewed Coffee, Select Tazo Teas, Monin Flavored Syrups, Whipped Crème,
Shaved Chocolate and Rock Candy Sugar Sticks

\$50 PER PERSON FOR THREE HOURS
\$40 PER PERSON FOR TWO HOURS

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SOUTHERN COMFORT

Popcorn Shrimp with spicy mayonnaise
Carolina Pulled Pork
Mashed potatoes and gravy
Creamed spinach

CLASSIC BISTRO

Marinated French Green Beans with crumbled goat cheese and pine nut vinaigrette
Asparagus Salad with horseradish vinaigrette
Braised Boneless Beef Short Ribs
Creamy Parmesan Polenta

CLASSIC ITALIAN

Roman Style Artichoke Salad with roasted peppers and parmesan
Eggplant Parmesan with vine-ripened tomatoes
Cavatappi with caramelized vegetable bolognese and toasted pine nuts
Chicken Francese with lemon and capers

MEXICAN FLAVORS

Jicama, Bean and Corn Salad with shrimp
Traditional Carnitas with warm corn and flour tortillas
Lobster and Chili Quesadillas
Dirty rice

ASIAN FLAVORS

Asian Salad, napa cabbage, shredded carrot, cucumber, green onion sesame vinaigrette
Stir Fried Rock Shrimp Lettuce Wraps
with carrots, bean sprouts, chopped peanuts and thai peanut sauce
Pad Thai
Stir Fried Jasmine Rice with crunchy vegetables

FLAVORS OF THE CARIBBEAN

Red Beans and Rice
Jerk Chicken
Fried Plantains
Braised Summer Greens jamaican style

BRASSERIE

Arugula Salad, pancetta, egg and truffle vinaigrette
Asparagus Risotto
Chicken Roulade of Spinach and Morel Mousse with thyme jus lia
Mashed Clementine Carrots

PASTAS

Rigatoni, sausage, garlic and rapini
Cavatappi, caramelized vegetable bolognese and toasted pine nuts
Grilled Chicken Arrabiata, penne pasta with roasted tomato and caramelized eggplant
Garlic Cheese Bread

SOUTHERN FLAVORS

BLT Salad
Pulled Carolina Pork BBQ
Artesian Stone Ground Grits
Biscuits and Cornbread with honey butter

(please select three stations from above)

DESSERT STATION

Bite sized House-baked assorted Cookies, Brownies, Blondies and Dessert Bars
Freshly brewed Coffee, select Tazo Teas, Monin flavored syrups
Whipped cream, shaved chocolate, and rock candy sugar sticks

\$45 PER PERSON FOR TWO HOURS

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