

Event Planning

RECEPTION PACKAGE #6

(2 hours)

\$100 per person

*Minimum 50

Chef's Specialty Passed Hors d'oeuvres – Select Two
Premium Passed Hors d'oeuvres – Select Two

Chef Station – Select Two

- Gyros
- Kansas City Carvery
- Sushi Bar (add \$10 per person)
- Taqueria

Food Display – Select Two

- Americana
- Churascaria
- Crudit  Vertical
- Fromage and Fruit
- Old World Antipasto
- Satay
- Oceans of Seafood (add \$22 per person)
- Jumbo Gulf Shrimp (add \$12 per person)

Patisserie Dessert Bar & Fondue Bar

Premium Bar

- Coke, Diet Coke, Sprite, Mineral Water
- Club Soda, Tonic Water, Bloody Mary Mix, Cranberry Juice, Orange Juice
- Imported and Domestic Bottled Beer + Red and White Reserve Wines
- Sapphire Gin, Bacardi Rum, Jack Daniel's Bourbon, Dewar's Scotch, Absolut Vodka, Campari, DiSaronno Amaretto, Vermouth

Additional hours

\$25 per person, per hour

HORS D'OEUVRES

Chef Specialties

Cheese / Vegetable

- Tomato Bruschetta with Fresh Mozzarella, Capers, and Black Olives
- Caramelized French Onion Tartlet
- Crisp Parmesan Rounds with Goat Cheese, Candied Walnuts and Kalamata Olives
- Toasted Flat Bread with Oven Roasted Tomatoes, Kalamata Olives, Feta, Fresh Oregano and Olive Oil
- Roasted Red Pepper, Zucchini and Eggplant with Creamy Feta on Pumpernickel
- Bleu Cheese and Pine Nut Canapé
- Scallion Flatbreads with Tzatziki
- Mini Roasted Vegetable Frittatas

Poultry / Pork

- Thai Turkey Sausage Rolls in Puff Pastry with Apricot Chutney
- Andouille Sausage and Sharp Cheddar in Puff Pastry

Seafood

- Shrimp and Avocado Cocktail on Grilled Flatbread
- Spanish Shrimp Pancake

PREMIUM SELECTIONS

Cheese / Vegetable

- Roasted Wild Mushroom and Boursin Quiche in Crisp Phyllo Cups
- Asparagus, Serrano, Manchego Cheese on Spanish Tortilla with Crème Fraîche

Beef / Poultry

- Sliced Beef Tenderloin Crostini Mustard Sauce and Horseradish Cream **(\$175)**
- Toasted Corn Cups Cilantro, Shredded Chicken, Romaine, Fresh Tomato Salsa
- Moroccan Chicken Bisteeya Phyllo Shell Stuffed with Shredded Chicken, Almonds and Spices
- Smoked Duck, Caramelized Onions and Fontina Quesadillas with Apricot Chutney **(\$175)**

Seafood

- Smoked Salmon and Dill Egg Salad on Marble Rye Toast
- Smoked Salmon on Rye with Dill Cream and Capers
- Tuna and Spanish Cheese Empanadillas
- Assorted Caviar with Blinis, Crème Fraîche, Hard Cooked Eggs and Minced Onion **(add \$2 per person for Reception Packages)**

CHEF STATIONS

Kansas City Carvery – Select One

Slow roasted and carved to order with fresh baked rolls

- Honey Basted Turkey Breast with Cranberry Relish
- Virginia Bone-In Ham with Bourbon Maple Glaze
- Dry Rub Kansas City Strip Loin with Horseradish Sauce
(add \$2 per person)

Gyros – Includes All

Traditional Greek Sandwich, carved to order and served on warm pita

- Roasted Lamb, Grilled Onion, Roasted Peppers, Kalamata Olives, Cucumbers, Feta Cheese and Tzatziki Sauce

Sushi Bar – Includes All

Presented on an Iced Bar and served by a sushi chef

- Nigiri Sushi (Raw)
- Sushi Rolls (Cooked)
- Vegetable Rolls

Taqueria – Includes All

Authentic Mexican Tacos and Burritos prepared to order and served with fresh tomato salsa and salsa verde

- Grilled Steak, Marinated Chicken and Sauteed Shrimp
- Corn or Flour Tortillas folded around Black Beans and Rice, Cheese and Pico De Gallo

FOOD DISPLAYS

Americana

Regional American specialties served with traditional sauces and accompaniments

Buffalo Sausage with Cumberland Sauce, Quail Wrapped in Bacon with Apricot Glaze, Maryland Crabcakes with Sauce Remoulade, Petit BLT on Toast, Concorde Grape Tartlets

Churascaria

Served with traditional sauces, breads and relishes to complement

Featuring Smoked Beef, Grilled Chicken Breast, Roasted Pork Loin and Brazillian Sausages and Meatballs

Crudité Vertical

Grilled, roasted, raw and marinated seasonal vegetables with sweet and savory dipping sauces

Artichoke Hearts, Asparagus, Broccoli, Carrots, Celery, Green Beans, Red and Yellow Peppers, Summer Squash, Turnips, Olives, Portobello Mushrooms Grape Tomatoes and Zucchini
(Vegetable Selections May Vary Based on Seasonal Availability)

Fromage and Fruit

Assortment of imported and domestic cheeses accompanied by seasonal fresh fruits and berries

Jarlsberg Swiss, English Cheddar, Fresh Mozzarella, Smoked Gouda, French Boursin, Baked Brie and Wisconsin Pepper Jack Sliced Artisan Breads, Assorted Gourmet Crackers and Lavosh

Jumbo Gulf Shrimp

Iced Display with Bloody Mary Cocktail Sauce

Old World Antipasto

Old World Style assortment of meats, cheeses, marinated vegetables, artisan breads, bruschetta and grissini

Genoa Salami, Pepperoni, Provolone, Mozzarella, Artichokes, Olives, Mushrooms, Sundried Tomatoes, Roasted Peppers, Smoked Sardines

Oceans of Seafood

Served with Horseradish Cocktail Sauce, Mignonette Sauces, Lemon Wedges, Capers and Tabasco

Assortment of Smoked and Steamed Seafood Featuring Shrimp, Crab, Oysters, Mussels and Salmon
(Seafood selections may vary based on seasonal availability)

Patisserie

Artfully displayed assortment of fresh baked petit pastries and fondue

Cheesecakes, Fruit Tarts, Cream Puffs, Tortes, Parfaits, Ganache Brownies, Dessert Bars Belgian Chocolate Fondue with a Variety of Fruits and Sweets for Dipping

Satay

Southeast Asian inspired served with spicy peanut, black bean chili and hoisin dipping sauces

Marinated, Seasoned and Barbecued Skewers of Beef, Chicken, Pork and Shrimp