



RECEPTION SELECTIONS

Chef's Carving Stations

(Offered Only for Cocktail Events. Calories based on portion size)

WHOLE ROASTED TURKEY
(serves 15-20) \$95 80 cal

WHOLE ROASTED TENDERLOIN OF BEEF*
(serves 15-30) \$270 150 cal

Craveable Displays

(Calorie range based on portion size)

ARTISANAL CHEESE & FRUIT
marinated fresh mozzarella, smoked aged gouda, marbled gorgonzola, sharp cheddar, complemented by honey, fresh and dried fruits, cajun spiced pecans & toast points
Full *(serves 25-30) \$125 260-310 cal*
Half *(serves 10-15) \$65 340-510 cal*

MEDITERRANEAN ROASTED VEGETABLES & DIPS
medley of farm-fresh roasted vegetables & antipasto skewers, served with a trio of house made dips- red pepper hummus, chunky bleu cheese & creamy ranch
Full *(serves 25-30) \$95 70-90 cal*
Half *(serves 10-15) \$45 60-100 cal*

SCOTTISH SMOKED SALMON
smoked salmon served with lemon crème fraiche, freshly diced tomatoes, sliced red onion & herbed flatbread crisp
Full *(serves 25-30) \$140 190-230 cal*
Half *(serves 10-15) \$65 190-290 cal*

SEARED AHI-TUNA*
sushi-grade tuna accompanied by spicy mustard sauce, our oriental salad & pickled ginger
Full *(serves 30-40) \$125 15-25 cal*

Salads

(Price and calories per person)

STEAK HOUSE SALAD \$4 50 cal
(calorie count does not include dressing)
CAESAR SALAD* \$4 500 cal

Accompaniments

(Price per person, served family style)

GARLIC MASHED POTATOES \$3 440 cal
CREAMED SPINACH \$3 440 cal
CREMINI MUSHROOMS \$3 360 cal

Signature Mini Desserts

(Prices and calories listed by piece)

APPLE CRUMB TART 320 cal	5	CHOCOLATE SIN CAKE 600 cal	6
CHEESECAKE WITH BERRIES 320 cal	5	BANANA CREAM PIE 270 cal	5
CHOCOLATE MOUSSE CHEESECAKE 270 cal	5	FRESH SEASONAL BERRIES 210 cal	6
		<i>Served with sweet cream</i>	

2,000 calories a day is used for general nutrition advice, but calorie needs vary.
Not all menu items are available for all party sizes; please speak with your sales manager to confirm availability.
Please add applicable sales tax and 3% administration charge. Gratuity is not included.

*Items are served raw, or undercooked, or may contain raw or undercooked ingredients. Consuming raw or undercooked meats, poultry, seafood, shellfish or eggs may increase your risk of food-borne illness.

