

# Receptions

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*We recommend four to six pieces per guest for a pre-dinner reception.  
All prices are per dozen.*

## **Cold Selections**

Ahi Tuna Tartar in Cucumber Rounds	\$38.00
Lobster and Mango Salad on Belgian Endives	\$40.00
Goat Cheese Crostini with Warm Lemon-Onion Marmalade	\$36.00
Smoked Pork Canapé with Avocado Aioli	\$34.00
Jumbo Prawn on Cocktail Sauce	\$38.00
Smoked Shrimp-Basil Spring Rolls	\$38.00
Smoked Salmon Rose filled with Scallion Cream Cheese	\$36.00
Cherry Tomato filled with Jalapeño Goat Cheese	\$34.00
Oysters on the Half Shell with Mignonette Sauce	\$40.00

## **Hot Selections**

Garlic Shrimp Pot Stickers	\$40.00
Southwestern Chicken and Corn Egg Rolls	\$39.00
Wild Mushroom Strudel	\$40.00
Duck Confit with Blackberry Corn Bilinis	\$41.00
Applewood Bacon Wrapped Jumbo Prawns	\$42.00
Smoked Shrimp and Tomato Quesadilla	\$42.00
Ancho Sugar Cured Wild Boar Mini Quesadilla	\$40.00
Spinach, Mushroom and Almond Mini Quesadilla	\$38.00
Fried Green Tomatoes with Green Chili-Lime Tarter Sauce	\$38.00
Fajita Marinated Chicken Skewer	\$40.00
Fajita Marinated Beef Skewer	\$42.00

*We would be pleased to customize any menu to meet the needs of our guests.  
Please contact the Catering & Conference Manager, for special requests or additions.  
Prices are subject to 20% service charge and applicable taxes. Prices also subject to change.*

# Reception Stations

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*Reception and Carving Stations require a minimum of twenty guests.*

## **Vegetables**

Spring Vegetable Crudités with Curry-Yogurt and  
Lime-Avocado Ranch and Scallion Buttermilk Dips  
*\$7.50 per guest*

## **Cheeses**

Imported and Domestic Cheese Platter with Fresh Marmalades, Grapes, and  
Seasonal Fruits accompanied by Fresh Baked Crackers and Breads  
*\$10.50 per guest*

## **Antipasti Platter**

Prosciutto de Parma, Sopressata, Bresaola, Marinated Artichokes, Pepperonata,  
Pepper Marinated Parmesano Reggiano, Tellegio, and Grilled Bruschetta  
*\$14.50 per guest*

## **Hummus Platter**

Terlingua Feta, Black-eyed Pea Hummus, Exotic Chips,  
and a Variety of Marinated and Cured Olives  
*\$6.50 per guest*

## **Smokehouse Platter**

Bacon wrapped Country Pate, Trading Post Jerky, Hot Smoked Cured Salmon,  
Pepper Crusted Pork Loin, German Tube Mustards and Gerkins  
*\$14.00 per guest*

## **Carving Stations**

*Carving Stations are accompanied by chef's traditional sauces, au jus or  
glazes to enhance the flavor of your selection.*

Cilantro-Pecan Pesto Crusted Leg of Lamb (boneless)	<i>\$200.00 serves 30</i>
Mesquite Smoked Prime Rib of Beef	<i>\$275.00 serves 40</i>
Dijon-Pepper Crusted Beef Tenderloin	<i>\$225.00 serves 20</i>
Hard Wood Smoked Roast Beef	<i>\$200.00 serves 30</i>
Fire Roasted Turkey Breast	<i>\$150.00 serves 20</i>
Orange-Ginger Barbeque Pork Loin	<i>\$175.00 serves 30</i>
<i>Dr. Pepper Glazed Whole Roasted Baby Pig (requires special notice)</i>	<i>\$350.00 serves 50</i>

*A chef is required at Carving Stations for \$125.00 per station.*

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