

receptions

THEMED RECEPTIONS



Ninety Minute Service Time

ROYAL COURTYARD RECEP-

GOURMET DISPLAYS

Imported and Domestic Cheese Board

Garnished with Fresh Fruit, Water
Crackers and Flat Bread

**Blanched, Marinated and Grilled
Vegetables** with Assorted Dips
Sliced Baguette and Water Crackers

HORS D'OEUVRES

Chicken Satay Thai Peanut Sauce

Marinated Grilled Beef Satay

Horseradish Cream

Coconut Shrimp Apricot-Pineapple
Chutney

Chef Signature Panzanella Skewer

Grilled Baguette, Bocconcino Mozzarella,
Cherry Tomato and Fresh Basil

SLIDER BAR

\$125 Chef Attendant Fee for Every 100 persons

Classic Slider with Pickles, Bleu Cheese
and Bacon

Patty Melt with Smoked Gouda and
Caramelized Onions on Marble Rye

House Potato Chips Served with Wasabi,
French Onion and Garlic Dips

\$25 per person

BLUE HERON RECEPTION

GOURMET DISPLAYS

Imported and Domestic Cheese Board

Garnished with Fresh Fruit, Water Crackers,
Flat Bread and Sliced Baguette

Grilled and Marinated Vegetables with
Assorted Dips

SELECT FOUR HORS D'OEUVRES

Chef Signature Buffalo Mozzarella

Bruschetta Spicy Tuna on Wonton

Chicken Satay Thai Peanut Sauce

Marinated Grilled Beef Satay

Horseradish Cream **Coconut Shrimp**
Apricot-Pineapple Chutney

Chef Signature Miniature 3-Way Crab

Cakes Pesto Aioli, Remoulade and Fruit
Salsa **Stuffed Mushrooms** with Wild

Mushrooms and Smoked Gouda **Beef**
Empanadas Chipotle Crema

SELECT A CARVING TABLE ITEM

\$125 Chef Attendant Fee for Every 100 persons

Herb Roasted Turkey Breast

Garlic Pepper Roast Beef

PASTA STATION

\$125 Chef Attendant Fee for Every 100 Persons

Rainbow Cheese Ravioli Gnocchi with
Sage Butter, Penne or Orecchiette Pastas

Classic Bolognese and Pesto Sauces

Shaved Parmesan **Caesar Salad** and
Garlic Breadsticks

\$35 per person



receptions

MIRAMAR CENTER RECEPTION



Ninety Minute Service Time

GOURMET DISPLAYS

Imported and Domestic Cheese Board

garnished with Seedless Grapes, Berries and Dried Fruit

Water Crackers and Flat Bread

Grilled and Marinated Vegetables featuring a Variety of Italian Olives, Marinated Artichokes, Sun-Dried Tomatoes, Skewers of Antipasti, Hummus and Assorted Tapenades

Sliced Crusty Italian Bread

SELECT FIVE HORS D'OEUVRES



Chef Signature Buffalo Mozzarella Bruschetta

Spicy Tuna on Wonton

Chicken Satay Thai Peanut Sauce

Marinated Grilled Beef Satay Horseradish Cream

Coconut Shrimp Apricot-Pineapple Chutney

Miniature Crab Cake

Stuffed Mushrooms with Wild Mushrooms and Smoked Gouda

Beef Empanadas Chipotle Crema

CHOOSE TWO CARVING BOARD ITEMS

Garlic Pepper Filet Mignon Horseradish Cream and Dijon Mustard

Pork Tenderloin Fennel and Apple Chutney

Prime Rib Horseradish Cream

Roasted Turkey Breast Cranberry Chutney and Assorted Aioli

Herb Roasted Leg of Lamb Mustard Sauce and Balsamic Vinegar Reduction

RISOTTO STATION

Creamy Risotto with Assorted Toppings and Shaved Parmesan

Crispy Pancetta Woodland Mushrooms, Mixed Seafood, Spicy Italian Sausage

PASTA STATION

Rainbow Cheese Ravioli Gnocchi with Sage Butter, Penne or Orecchiette Pastas Classic Bolognese and Pesto Sauces, Shaved Parmesan

Caesar Salad Garlic Breadsticks

SALAD STATION

Butter Lettuce, Cherry Tomato and Crispy Onion Ranch Dressing or Raspberry Vinaigrette
Mixed Greens, Sliced Strawberries, Crumbled Bleu Cheese, Caramelized Pecans, Balsamic Vinaigrette

Greek Salad Romaine, Feta Cheese, Kalamata Olives, Tomatoes and Cucumbers, Lemon-Thyme Vinaigrette

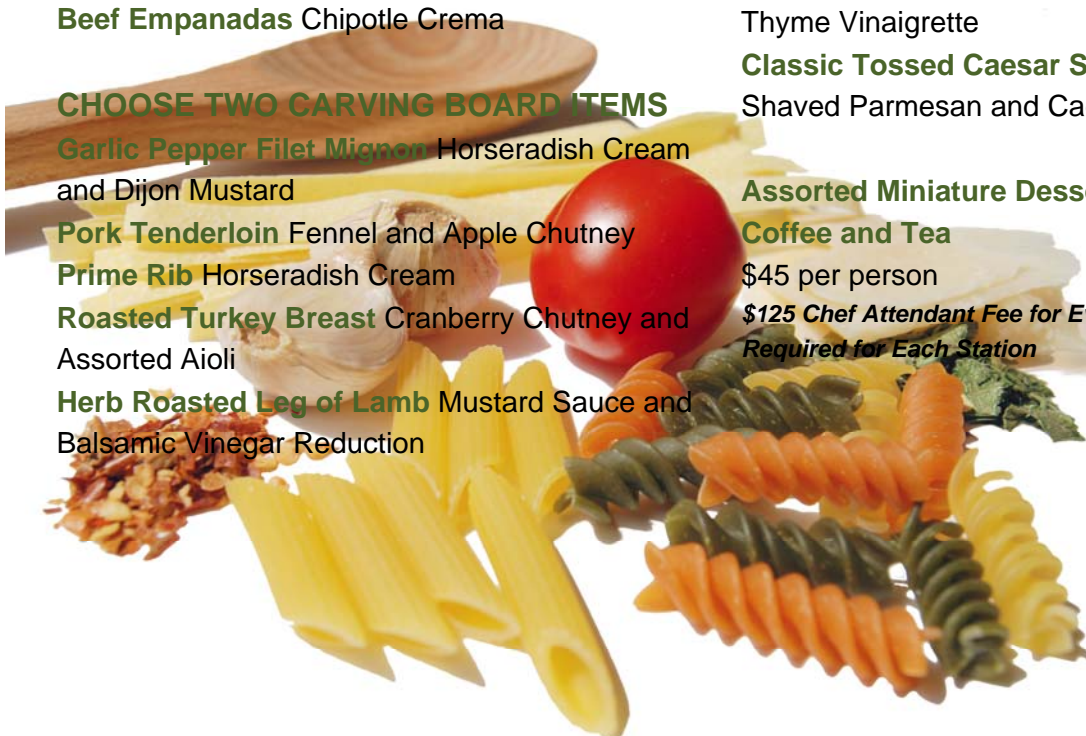
Classic Tossed Caesar Salad Garlic Crostini, Shaved Parmesan and Caesar Dressing

Assorted Miniature Desserts

Coffee and Tea

\$45 per person

\$125 Chef Attendant Fee for Every 100 Persons Required for Each Station



receptions

A LA CARTE RECEPTION ITEMS



HOT HORS D'OEUVRES

Priced By the Dozen, Based on Five Dozen Minimum Order

Chicken Satay Thai Peanut Sauce \$30

Marinated Grilled Beef Satay Horseradish Cream \$30

Coconut Shrimp Sweet and Spicy Chipotle Dipping Sauce \$38



Chef Signature Miniature 3-Way Crab Cakes Pesto Aioli, Remoulade and Fruit Salsa \$38

Stuffed Mushrooms with Wild Mushrooms and Smoked Gouda \$30

Beef Empanadas Chipotle Crema \$30

Shrimp Toast \$32

Caramelized Sweet Onion & Goat Cheese Tart \$30

Chef Signature Potato and Prosciutto Cake \$32



Crab and Chorizo Fritter \$38

Assorted Flat Bread Pizzas \$30

Assorted Pot Stickers \$30

Bacon Wrapped Scallop \$38

Chicken Taquitos Guacamole and Salsa \$30

Petite Lamb Chop \$54

Warm Pear and Brie Bouchée \$32

Sausage in Puff Pastry Maple Syrup, Dipping Sauce \$32

COLD HORS D'OEUVRES

Asparagus Wrapped in Prosciutto \$32

Herb Crostini with Peppered Tenderloin \$32

Chef Signature Panzanella Skewer Grilled Baguette, Bocconcino Mozzarella, Cherry Tomato and Fresh Basil \$32



Rice Paper Spring Rolls with Sweet Asian Chile Sauce \$32

Assorted Sushi Rolls \$38

Salmon Carpaccio \$38

Opal Basil Wrapped Grilled Shrimp \$38

Seared Ahi on Won Ton Crisp \$38

Cashew Chicken Salad on Endive \$30

Ceviche on English Cucumber \$32

Prosciutto and Melon \$32



Chef Signature Chipotle Marinated Grilled Fruit Skewers \$30

Poached Jumbo Shrimp Horseradish Cocktail Sauce \$54

Stone Crab Claws Mustard Sauce (Seasonal Item) \$54

GOURMET DISPLAYS

\$25 Per Person Minimum Order

Imported and Domestic Cheese Board

Garnished with Fresh Fruit \$8

Grilled and Marinated Vegetables Featuring a Variety of Italian Olives, Marinated Artichokes, Sun-Dried Tomatoes, Skewers of Antipasti, Hummus and Assorted Tapenades, Sliced Crusty Italian Bread \$9

Baked Brie en Croute Sweet or Savory, served with Sliced Baguette and Water Crackers (Serves 30) \$140

Vegetable Crudités Assorted Dips \$5

Seasonal Fresh Fruit, Berries and Melons \$8

receptions

CULINARY LIVE!



*At least two stations must be ordered. \$125 chef attendant fee for every 100 guests required for each station
All Prices Per Person Unless Otherwise Specified*

CARVING TABLE

Garlic Pepper Filet Mignon Horseradish Cream and Dijon Mustard \$18

Prime Rib Horseradish Cream \$16

Pork Tenderloin Fennel and Apple Chutney \$15

Roasted Turkey Breast Cranberry Chutney and Assorted Aioli \$15

Herb Roasted Leg of Lamb Mustard Sauce and Balsamic Vinegar Reduction \$16

PASTA BOWL

Cheese Ravioli, Gnocchi with Sage Butter, Penne or Orecchiette Pastas Classic Bolognese and Pesto Sauces \$10

RISOTTO SAUTÉ

Creamy Risotto with Assorted Toppings and Shaved Parmesan, Crispy Pancetta, Woodland Mushrooms, Mixed Seafood, Spicy Italian Sausage \$15

SALAD TOSS

Butter Lettuce, Cherry Tomato and Crispy Onion Ranch Dressing or Raspberry Vinaigrette **Mixed Greens** Sliced Strawberries, Crumbled Bleu Cheese, Caramelized Pecans, Balsamic Vinaigrette **Greek Salad** Romaine, Feta Cheese, Kalamata Olives, Tomatoes and Cucumbers, Lemon-Thyme Vinaigrette **Classic Tossed Caesar Salad** Garlic Crostini, Shaved Parmesan and Caesar Dressing \$8

MASHED POTATO BAR

Garlic and Shallot Whipped Potatoes Served with Assorted Toppings; Sour Cream, Chives, Shredded Cheddar Cheese, Sautéed Mushrooms, Crispy Crumbled Applewood Smoked Bacon, Vegetarian Chili \$10

Minimum Order 50 guests, at least two stations must be ordered, \$125 chef attendant fee for every 100 guests required for each station

QUESADILLA BAR

Quesadillas Made to Order

Flour Tortillas Filled with Your Choice of **Shredded Chicken** and Smoked Gouda

Filet Mignon and Crumbled Bleu Cheese

Grilled Vegetable and Manchego

Served with Tri-Colored Chips and Salsa, Sour Cream, Pico de Gallo and Fresh Guacamole \$11

WHY NOT? ENHANCE YOUR RECEPTION WITH DESSERT

Assorted Miniature French Pastries \$47 per dozen

Miniature Cheesecake, Carrot Cake, Chocolate Layer Cake Bites \$38 per dozen

Hand Rolled Truffles \$38 per dozen

Long Stem Dipped Strawberries (Seasonal) Market Price

