

Reception Packages

Bar & Snack Selections ~ Served for Two Hours

Spiced Candied Whole Almonds
Truffle Butter Popcorn
Assorted California Olives
Mini Pretzels & Mustard
Tortilla Chips & Homemade Salsa
Veggie Chips & Dip

Passed Hors D'oeuvres ~ Served for One Hour

Vine Tomatoes with Feta Cheese & Chives
Mini Ratatouille Vegetable Pastry Puff
Fried Parmesan Artichoke Hearts
Vegetable Samosas
Wild Mushroom Empanada
Endive Spears with Roquefort & Candied Pecans
Spinach & Feta Cheese Wrapped in Crispy Phyllo
Vegetarian Spring Roll with Scallion Sauce
Comice Pear & Brie with Toasted Almonds Wrapped in Phyllo
Shrimp Spring Roll
Mini Crab Cake with Tartar Sauce
Potato Wrapped Shrimp & Seville Orange with Dijon Sauce
Spicy Popcorn Shrimp with Mango & Papaya on Endive Spears
Tempura Shrimp with Chili Lime Dressing
Glazed Alaskan Salmon Cube served on a Toasted Crouton
Seafood Pot Stickers with Ginger Coriander-Soy Sauce
Thai Style Shrimp in Crisp Wonton Wrapper
Tandoori Chicken Satay
Indonesian Chicken Curry on Grilled Naan Bread
Mini Chicken Quesadillas
Applewood Smoked Bacon Wrapped Chicken
Buffalo Chicken Spring Rolls
Crispy Coconut Chicken with Sweet and Sour Sauce
Sesame Chicken Nugget with Honey Sauce
Chicken & Cheese Empanada
Steak Tartar on Melba Toast
Mini Rubeen Sandwich Triangles
Wood Fired Sirloin with Smoked Pepper Sauce
Vienna Franks Wrapped in Puff Pastry with Whole Grain Mustard
Grilled Andouille with Yellow Mustard Seed Dressing
Spicy Beef Satay with Homemade Steak Sauce

Table Top Items
Served Platter Style for One Hour

Signature Mac & Cheese with Aged Cheddar, Camembert & Brie
Mini Burgers with Cheddar Cheese & Spicy Ketchup
Roasted Chicken Baguette with Fresh Arugula, Tomato, Jalapeno & Cilantro Dressing
Barbeque King Salmon Cube with Crouton
Sliced Filet Mignon served with Steak Sauce & Country Bread
Roasted Vegetable Risotto with Buffalo Mozzarella and Pecorino Cheese
Tempura Style Rock Shrimp served alongside Chili Lime Dressing
Sliced Roast Pork Loin with Sage, Garlic & Lemon
Smoke Pit Slow Roasted Meat Nachos
Prepared with Chicken, Beef, Pork, & Cheddar cheese
Lentil Chili with Smoked Andouille Sausage
Cured Sausages with Farmhouse Cheeses
Vegan Vegetable Skewers and Citrus Dressing

Buffet Style Menus

Salads

Chopped Salad tossed with Carrots Cucumber, Tomato & Feta Cheese
Classic Caesar Salad with Shaved Parmigianino Reggiano Cheese & Garlic Croutons
Chicory, Roquefort & Comice Pear Salad
Vine Ripened Tomato & Red Onion Salad with Cracked Black Pepper Vinaigrette
Wild Arugula, Apple, & Dried Cherries tossed with Hazelnut Dressing
Garden Salad of Mixed Greens, Carrots, Tomatoes & Cucumber

Entrées

Roast Sliced Tenderloin of Beef with Chimichurri Sauce
Garlic Roasted Leg of Lamb
Roast Sirloin of Black Angus Beef
Roast Veal Tenderloin with Peppercorn Sauce
Black Angus Sliced Filet Mignon with Homemade Steak Sauce
Roast Chicken Breast with Pearl Onion Sauce
Grilled Boneless Chicken Breast with Toasted Pine Nuts & Goat Cheese
Seared French-Cut Chicken Breast with Curried Fruits
Oven Roast Half Chicken with Bar-B-Q Sauce
Pan Seared Pacific King Salmon with Cucumber Dill Sauce
Roast Sea Trout with Citrus Olive Oil Emulsion
Grilled Salmon with Tomato Coriander Sauce
Shrimp Fra Diavolo

Grilled Mahi Mahi with Tomato, Olive, & Portabello Mushrooms
Bar-B-Q Shrimp served alongside South Carolina Grits
Pan Roasted Tilapia with Champagne Chive Sauce
Penne Pasta with Roasted Tomato & Olive
Risotto with Fresh Eggplant, Zucchini, Yellow Squash, & Tomato Compote
Heirloom Tomato Risotto with Roast Vegetable Panache
Rigatoni Pasta and English Peas served in Creamy Tomato Basil Sauce
Acorn Squash and Portabella Mushroom Risotto
Farfalle Pasta with Baby Spinach, Pear Tomato, Basil & Olive Oil
Bouquet of Young Summer Vegetables with Basmati Coconut Rice

All Buffets Include:

Chef's selection of fresh seasonal vegetables, carefully chosen to enhance your dining experience

Selection of Passed Desserts

Luncheon Buffets are served for (60) Minutes/Dinner Buffets are served for (90) Minutes