



RECEPTION STATION

Pricing Based on 2 Hours of Service

MARKET TABLE \$30 per guest

Assorted Meats & Artisanal Cheeses
Dried Fruit, Nuts, Olives, Honeycomb
Assorted Breads & Crackers

MEDITERRANEAN STATION \$40 per guest

Spiced chicken shawarma · Roasted falafel ·
Classic hummus · Roasted eggplant dip ·
Tzatziki & tahini

Served with cucumber-tomato salad, pickled
vegetables, olives, and crumbled feta. fresh herbs,
lemon wedges, and warm pita for a flavorful build-
your-own experience.

PREMIUM RAW BAR \$75 per guest

Oysters on the half shell · White fish ceviche ·
Chilled jumbo shrimp · Crab claws · Lobster tails

SUSHI STATION \$60 per guest

Hand-rolled sushi and sashimi prepared to order,
served with traditional accompaniments

SLIDERS STATION \$40 per guest

Wagyu Beef
Pulled Pork
Falafel Fritters

Served on potato buns
Sauces & Toppings
Waffle Fries

TACO STATION \$45 per guest

Served with Guacamole, Salsa & Corn Tortillas
Chopped Salad, Avocado, Queso, Pumpkin Seeds, Cilantro Ranch

- Slow-Braised Short Rib
- Marinated Grilled Chicken
- Garlic Citrus Shrimp
- Seasonal Vegetable with Mushroom, Kale, Black Beans

ITALIAN STATION \$40 per guest

Includes Garlic Bread and House Italian Salad

Choose three proteins:

- Chicken or Eggplant Parmesan, Mozzarella, Basil, Parmesan
- Sausage, Onions & Peppers
- Rigatoni Pomodoro, Basil, Parmesan, Garlic Breadcrumbs
- Cavatelli Bolognese, Parmesan
- Focaccia Pizza, Basil, Tomato, Mozzarella

CARVING STATION \$65 per guest

Choose two proteins:

- Herb-Crusted Prime Rib, Au Jus & Horseradish Cream
- Roasted Turkey Breast, Sage Gravy, Cranberry Relish
- Peppercorn-Crusted Beef Tenderloin, Red Wine Demi
- Honey & Brown Sugar Glazed Ham, Whole Grain Mustard, Pineapple Chutney

Served with freshly baked dinner rolls,
Garlic Mashed Potatoes, Butter, Cream, Chives
Roasted Root Vegetables, Carrots, Parsnips, Butternut Squash



AFTER-DINNER & DESSERTS

SEASONAL DESSERT GRAZING TABLE *\$50 per person*

*Assorted Petit Fours · Mini Cupcakes · Macarons ·
Matcha Tiramisu Cups · Cheesecake Bites · Citrus Tart
Mini Seasonal Pies · Cookies · Chocolate Pretzels*

MAD HATTER'S TEA TIME *\$38 per person*

*Assorted mini sandwiches · jam tarts · macarons · cake
pops · scones · savory pies · sugar cookies ·
iced tea mocktail · hot tea*

DONUTS, ÉCLAIRS & CHOCOLATES *\$32 per person*

Assorted Donuts, Eclairs & Artisanal Chocolates

SMORES STATION *\$50 per person*

*S'mores Station: roast your own marshmallows over an open flame.
S'mores station includes a variety of marshmallows, chocolates,
graham crackers & cookies*

SIMPLY SWEET CANDY BAR *\$35 per person*

Premium Candy displayed for guests to mix, fill, and take home

DESSERT PLATTERS

*Churros with Chocolate & Dulce de Leche
Dipping Sauces 40 pieces – \$150

Mini Cupcakes 40 pieces – \$200

Donuts 40 pieces – \$200

Fruit Platter with Dark Chocolate Ganache
Dipping Sauce, serves 25 people – \$150*

PASSED DESSERT *\$25 per person*

*Mini Cupcakes
Mini Churros
Cheesecake Bites
Macarons
Matcha Tiramisu Cups
Lemon Bars*