

# ~ Reception Menus ~

## Chef Attended Stations...

### *Pasta, Pasta, Pasta...*

9

#### **Choice of (2) Pastas**

*Cheese Ravioli, Penne, Farfalle, Fettuccini, Tri-Colored Cheese Tortellini*

#### **Choice of (3) Sauces**

*Bolognese, Alfredo, Clam Sauce, Marinara, Puttanesca, or Pesto Sundried Tomatoes, Fresh Garlic, Scallions, Crushed Red Peppers, Pine Nuts, Olive Oil, Served with Freshly Grated Parmigiano Reggiano Cheeses and Crusty Italian Breads*

**Add: Grilled Chicken**

2

**Gulf Shrimp**

3

**Lobster Pieces**

4

### *Oriental Stir-Fry...*

6

*Julienne of Oriental Style Vegetables with Garlic, Fresh ginger, and Scallion Steamed or Fried Rice*

**Add: Chicken**

2

**Beef or Gulf Shrimp**

3

**Scallops**

4

### *Taco Bar...*

8

*Seasoned Ground Beef, Shredded Lettuce, Cheddar Cheese, Diced Tomatoes, Sour Cream, Guacamole, Salsa, Tortilla Chips and Taco Shells with Choice of Spanish Rice or Refried Beans*

### *Fajita Bar...*

10

*Thinly Sliced Grilled Beef Flank Steak and Chicken Breasts, Warm Flour Tortillas, Shredded Lettuce, Cilantro, Diced Tomatoes, Jalapeno Peppers, Guacamole, Salsa, Sour Cream, Cheddar Cheese, Diced Black Olives and Tortilla Chips*

### *Smashed Potatoes Martinis...*

10

*Fresh Whipped Mashed Potatoes, Bacon Bits, Sour Cream, Southern Style Gravy, Cheddar Cheese, Scallions, Steamed Broccoli Florets and Whipped Butter Served in a Jumbo Martini Glass*

### *Bruschetta Bar...*

9

*Grilled Baguette Breads, Italian Cracker Breads and Grissini*

#### **Choice of (3) Toppings**

*Roma Tomatoes with Cold Pressed Olive Oil, Basil and Slivered Garlic, Imported Olive Tapenade, Roasted Sweet Garlic and Feta Spread, Rosemary Infused Ricotta, Diced Vine Ripe Tomatoes and Bocconcini (Baby Mozzarella)*

*To Preserve Quality and Freshness of your Food, Prices are based on a Two Hour Reception Presentation.  
Please Apply All Applicable Tax and Service Charges*