

## Reception Selections

### Hot and Cold Hors D'oeuvres Butler Passed Selections

#### *Beef*

House Smoked Beef Brisket Sliders on Buttermilk Biscuits  
Angus Filet Carpaccio on Crostini with Shallot Aioli  
Mini House Smoked Beef Brisket Chimichanga  
Southwest Beef Tenderloin with Black Bean Pepper Jack Relish  
Kobe Beef Roulade with Gorgonzola Cheese  
Beef Tenderloin with Corn Salsa on Flour Tortilla Crisp  
Mushroom-Seared Beef Tenderloin on Potato Tuille  
Mini Rubeen Sandwiches

#### *Chicken*

Buffalo Chicken Beggar's Purse  
Smoked Chicken on Rye Crostini with Horseradish Cream  
Macadamia Crusted Chicken Tenderloins with Lemon Grass Cream  
Curried Chicken with Apple on Polenta Triangle  
Sweet and Spicy Orange Peel Chicken Skewer  
Sesame Chicken Tempura with Plum Sauce  
Smoked Chicken with Thai Chili Coulis on Veggie Chip

#### *Seafood*

Crab and Scallion Tostadas with Mango and Red Onion Salsa  
Salmon and Avocado Tartar on Potato Cake  
Taco Shimi on Crisp Tortilla Triangle  
Coconut Shrimp with Marmalade Remoulade  
Crab and Avocado with Mint on Brioche  
Sweet Chili Shrimp Sate  
Dungeness Crab Cakes  
Crabmeat Stuffed Mushroom Cap  
Lobster Avocado Crisp

#### *Vegetarian*

Southwest Black Bean Spring Roll with Chipotle Dip  
Risotto Ball Filled with Fontina Cheese  
Potato Pancake with Sour Cream and Chives  
Grilled Pita Triangles with Heirloom Tomatoes, Hummus and Feta  
Charred Sweet Bell Peppers with Boursin and Basil on Crostini  
Vegetarian Tostado with Wasabi Aioli  
Spinach Pesto Phyllo Pouch  
Brie on Warm Toast with Peach Salsa  
Parmesan Tuille with Goat Cheese

Above Hors D'oeuvres \$6.00 each  
Minimum Order of 25 each

#### **Seafood Shooters**

Grilled Jumbo Prawns with Tequila Cocktail Sauce  
Bay Scallops with Sour Apple Schnapps and a Splash of  
Absolut Citron

\$8.00 each

#### **Vegetable Shooters**

Shot Glasses Filled with  
Carrot, Celery and Zucchini Sticks  
Southwest Bleu Cheese Dressing

\$5.50 each

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## Interactive Reception Stations

Enjoy each interactive assembled-to-order station featuring the freshest and best of organic, sustainable and certified humane ingredients. All Chef-Attendant fees are included in the price of each station.

### Lamb Lollipops Assembled-to-Order

Featuring Jalapeno Merguez  
With Creamy Gorgonzola Polenta and Chipotle Mint Honey  
\$21.00

### Mesquite Smoked Game Hen Carved-to-Order

Presented with Whipped Sweet Acorn Squash,  
Pomegranate Molasses and Toasted Pumpkin Seeds  
\$18.00

### Braised Beef Short Ribs Assembled-to-Order

Accompanied by Deep Roasted Baby Potatoes and  
Herb Gremolata  
\$21.00

### Chile Rubbed Pork Tenderloin Carved-to-Order

Complimented by Creamy Fennel Slaw and  
Buttermilk Biscuits  
\$19.50

### Shrimp, Shrimp, Shrimp Cooked-to-Order

Colossal Shrimp Scampi with Truffle Crostini,  
Fiery Diablo Prawns and Rice,  
Thai Coconut Curry Shrimp with Sugar Snap Peas, Edamame  
and Ponzu Sauce  
\$26.00

### Land and Sea Cooked-to-Order

Beef Tenderloin and Seasoned Lobster Medallions  
Sautéed with Garlic, Shallots, Red or White Wine  
Presented with Micro Greens  
\$28.00

### Torn Lasagna Tossed-to-Order

House Made Ricotta, Fennel Sausage, Reduced Tomato Fennel Sauce Tossed Together  
Served with Herbed Breadsticks  
\$19.00

### Slider Bar Made-to-Order

Crab Cake Sliders with Lime Aioli  
Ground Tenderloin Sliders with Spicy BBQ Sauce and Oaxaca Cheese  
Chorizo and Black Bean Sliders with Home Made Salsa  
Boneless Buffalo Chicken Sliders with Crumbled Blue Cheese  
All Presented on Mini-Buns  
\$27.00

### Burritos Rolled-to-Order

Glant Flour Tortillas Prepared with Your Choice of:  
Barbacoa Beef, Chili Spiced Beans, Nogales Chicken, or  
Nopales Salsa Lobster in Green Chili Rajas  
Served with Sour Cream, Salsa, Guacamole,  
Shredded Cheese and Tomatoes  
\$25.00

### Huarache Station Made-to-Order

*"Huarache Station for a Taste of the Real Southwest"*  
Featuring Pulled BBQ Pork, Chipotle Chicken or  
Lime Tequila Grilled Shrimp  
Enjoy your House Made Masa Huarache Garnished with  
Made-to-Order Guacamole, Salsa and Sour Cream  
\$22.00

### Fajita Station Carved-to-Order

Chipotle Marinated Skirt Steak  
Tequila-Citrus Marinated Chicken and Sonoran Baja Shrimp  
With Onions, Bell Peppers, Sliced Jalapenos, Black Beans,  
Pico de Gallo, Salsa Fresca, Guacamole,  
Sour Cream and Shredded Cheese  
Warm Soft Flour, Wheat and Corn Tortillas  
\$23.00

### Quesadilla Station Made-to-Order

Cilantro Smoked Chicken, Chili and Cheese  
Marinated Lime Shrimp and Prosciutto  
Dungeness Crab Meat and Fontina Cheese with Truffle Oil  
Grilled Steak, Carmelized Onions, Bleu Cheese and Avocado  
Vegetarian with Queso Fresco, Poblano Chili and Onions  
Served with Guacamole, Salsa and Sour Cream  
\$17.00

### Mexican Hot Dog Station Assembled-to-Order

#### *"Sonoran Style"*

All Beef Hot Dogs Wrapped in Bacon and Grilled  
Warmed Hot Dog Bun with Grilled Onions, Pinto Beans, Chopped Tomato, Jalapeno Relish and Mayonnaise  
Served with a Grilled Pepper on the Side  
Pico de Gallo and Wildly Hot Sauce  
\$20.00

All Receptions require minimum of three station selections, to be selected from the Interactive Stations, Help-Yourself Stations and Carving Stations.

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## Interactive Reception Stations

*Enjoy each interactive assembled-to-order station featuring the freshest and best of organic, sustainable and certified humane ingredients. All Chef-Attendant fees are included in the price of each station.*

### Salad Stations

#### **Baby Iceberg Wedge Salad Assembled-to-Order**

With Marinated Heirloom Tomatoes and  
Chunky Bleu Cheese Dressing  
\$13.00

#### **Chili Dusted Mango and Papaya Salad**

With Pomegranate Seeds and  
Simple Syrup  
\$12.00

#### **Caesar Salad Station Tossed-to-Order**

Crisp Romaine Leaves with Caesar Style Dressing, Shaved Parmesan and Spicy Croutons  
\$9.00

With Sliced Oven Roasted Chicken – Please add \$5.00  
With Baja Shrimp – Please add \$6.00

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## "Help-Yourself" Stations

### Deluxe Nacho Bar

Tri-Colored Tortilla Chips  
Salsa Fresca and Salsa Verde  
Spicy Guacamole and Sour Cream  
Seven Layer Bean Dip and Queso  
Diced Tomatoes, Jalapenos, Sliced Black Olives  
Machaca Beef, Southwest Shredded Chicken and  
Ancho-Rubbed Pork Juarez  
\$19.00

### Fish Taco Station

Tender Flaky Fish Offered in Petite Warm Corn Tortilla  
With Shredded Cabbage, Diced Tomatoes, Cilantro Salsa,  
Mexicale Dressing and Lime Wedges  
\$14.00

### Baked Macaroni & Cheese Bar

Traditional Mac & Cheese  
Truffle, Asiago Cheese and Mushroom Mac  
Creamy Baby Rock Shrimp, Goat Cheese and Mac  
Gulf Crab, Pecorino Romano Cheese and Tomato Mac  
\$16.50

### Cheese Board

Cheese Arrangement of International, Domestic and Southwestern Cheeses  
Camembert, Port-Salute, Smoked Cheddar, Stilton  
Smoked Gouda, Swiss, Pepper Jack and Manchego  
Brie, Soft Herb Cheese, Gruyere and Edam  
With a Variety of Crackers and Baguette Slices  
\$16.00

### Mediterranean Antipasto

Smoked Mozzarella, Provolone, Prosciutto, Salami  
With Kalamata Olives, Marinated Grilled Vegetables to include Radicchio, Eggplant, Zucchini, Portobello Mushrooms,  
Roasted Peppers and Artichoke Hearts with Extra Virgin Olive Oil and Balsamic Vinegar  
*Mediterranean Spreads*  
White Bean and Artichoke Spread  
Roasted Garlic, Feta and Walnut Spread  
Served with Tomato and Basil Focaccia, Breadsticks and Lavosh  
Artisan and Tuscany Bread Display  
\$17.95

### Breads and Spreads

Specialty Breads, Breadsticks, Specialty Chips and Flat Bread  
Spinach, Artichoke and Bacon Dip with Crispy Pita Chips  
Whipped Greek Feta with Basil, Lemon and Pepper  
Avocado and Smoked Salmon Spread  
Split Flavor Hummus with Baked Cumin Tortilla Chips  
Baked Clams with Serrano Ham Spread  
Crab and Brie Fondue  
Roasted Garlic, Feta and Walnut Dip with Toasted Flat Bread  
Blue Cheese, Port and Walnut Spread  
\$16.95

*All Receptions require minimum of three station selections, to be selected from the Interactive Stations, Help-Yourself Stations and Carving Stations.*

## Carving Stations

### Oven Roasted Turkey Breast

With Orange Cranberry Compote, Roasted Garlic Mayonnaise and Rustic Rolls

\$300.00  
Serves 30

### Apple Smoked Bacon Wrapped Pork Tenderloin

Hoisin BBQ Sauce with Thyme Rolls

\$80.00  
Serves 10

### Brined and Mesquite Smoked Bone-In Ham

Blue Corn Biscuits and Jalapeno Honey

\$275.00  
Serves 40

### Crisp Roasted Suckling Pig

Chimichurri, Salsa Borracha, Roasted Tomatillo-Avocado Salsa  
Rustic Rolls and Warm Flour Tortillas

\$450.00  
Serves 60

### Dry Rubbed and Grilled Beef Tenderloin

Caramelized Pearl Onion-Mushroom Ragout, Cream Horseradish,  
Blue Cheese Aioli and Rustic Rolls

\$350.00  
Serves 25

### Slow Smoked Tri-Tip Beef

Coffee Guajillo Sauce

\$175.00  
Serves 15

### BBQ Beef Brisket

Prickly Pear Sauce, Pickled Vegetables and Thyme Rolls

\$250.00  
Serves 30

### Whole Roasted Banana Leaf Wrapped Red Snapper

Buttermilk Battered Fennel Fries with Roasted Red Pepper and Garlic Dip

\$220.00  
Serves 30

**Carving Stations Require an Attendant — Please add \$95.00**

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Fit for You Action Station Selections

Carb Conscious/ Low Cholesterol/ Low Fat  
**Thai Inspired Seared Ahi Station\***  
Seared Ahi Tuna  
with Papaya Salad and Sweet Lime Chili Sauce

\$17.00

\*Calories: 160  
Cholesterol: 40  
Total Carbs: 8

Carb Conscious/ Low Cholesterol/ Low Fat  
**Gazpacho Station\***  
Crab Salad with Peppers and Micro-Greens  
Resting on a Baked Crouton  
Served atop Golden Gazpacho

\$12.00

\*Calories: 120  
Cholesterol: 10  
Total Carbs: 15

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## Dessert Stations

### Select European Pastries, Tarts and Tortes

Cannolis,  
Tiramisu,  
Assorted Cheesecakes  
Chocolate Eclairs,  
Linzer and Sacher Tortes,  
Lemon Tartlet with Vanilla Meringue  
Almond Fruit Flan,  
Hazelnut Marjoliane,  
Almond Pear Tart

\$19.00

### A Premier Selection of The Pastry Shops Top 10 Desserts

Caramelized Banana Cream Cake,  
White Chocolate Raspberry Star Anise,  
Blackberry Almond Torte,  
Chocolate Santo Domingo Cake,  
Mango and Cinnamon Crème Brule,  
Chocolate Coffee Torte,  
Fruit and Berry Martini with Passion Fruit Curd and Citrus Tuile,  
Strawberry Rhubarb Filo Pouches,  
Bittersweet Chocolate Tartlet,  
Milk Chocolate Almond Nougat Torte

\$20.00

### Dessert Action Station

**Strawberries Romanoff Flambe**  
Macerated Strawberries with Grand Marnier,  
Vanilla Ice Cream, Dried Meringues

\$15.00

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