



****Casual Reception Buffet Menus****

MENU 1

Assorted Dessert Bites & Miniature Cookies

Cascading Fresh Cut Fruit Tray

Sparkling Citrus Punch

\$10

MENU 2

Vegetable Basket with Onion Chive Dip

Carrots, Celery, Tomato, Cucumber, Olives, Broccoli, Cauliflower

Fresh Seasonal Fruit Displays

Melons, Berries, Grapes, Pineapples, Kiwi, Citrus

Assorted Breads and Rolls

Meats, Cheeses and Roasted Vegetables with Spreads

\$15

MENU 3

Traditional Caesar Salad

Romaine, Parmesan, Croutons, Caesar Dressing

Pesto Herb Bread

Fresh Seasonal Fruit Displays

Melons, Berries, Grapes, Pineapples, Kiwi, Citrus

Italian Sausage, Chicken Bake

with Penne Pasta and Primavera Veggies in a Parmesan Cream Sauce

Vegetable Basket with Onion Chive Dip

Carrots, Celery, Cherry Tomato, Cucumber, Olives, Broccoli, Cauliflower

\$17



MENU 4

Thai Chicken Satay Skewers
With Spicy Peanut Dipping Sauce
Asian King Salmon Cakes with Ginger Scallion Aioli
Imported and Domestic Cheese and Fresh Fruit Platter
Baked Brie with Caramelized Nuts
Chinese BBQ Pork with Dipping Sauces and Sesame Seeds
\$ 17

MENU 5

Jumbo Prawns with Cocktail Sauce
Tomato, Mozzarella, and Basil Skewers with Italian Drizzle
Chicken Satay Skewers with Spicy Peanut Sauce
Sweet and Sour Meatballs
Hand Rolled Pork Lumpia with Sweet Chili Sauce
Vegetarian Spring Roll with Shallot Vinaigrette
Antipasto Platter
with Cured Meats, Imported Cheeses, Marinated Vegetables, and Olives
\$ 19

MENU 6

Asian Noodle Salad
Fresh Made and Home-style Pasta Salad
Fresh Seasonal Fruit Display
Pre-made Sandwich Tray
*Roast Beef and Cheddar on Ciabatta, Smoked Turkey & Swiss on Mini Croissant,
Baked Ham & Havarti with Dijon/Mayo Spread on Ciabatta*
Vegetable Basket
*Carrots, Celery, Cucumbers, Tomatoes, Olives, Cauliflower, Broccoli, Artichoke Hearts,
Marinated Mushrooms, Roasted Onion and Chive Seasoned Dip*
\$ 15



Beverages

Non-Alcoholic Beverages:

Sparkling Citrus Punch:	\$20/gallon (serves 15)
Coffee, Lemonade, Iced Tea:	\$20/gallon (serves 15)
Sparkling:	\$3
Assorted Soft Drinks	\$2
Keurig Coffee Maker:	\$75 with 50 Pods
3 Gal. Water Tower with 50 Cups:	\$25
50 Cup Hot Water with 25 Tea Bags:	\$50



Alcoholic Beverages:

Bottled Beer:

Premium \$4-\$5:	Imported and Microbrew
Domestic \$2-\$3:	Beer, Hard Cider or Lemonade
24 Bottle Case Beer Price:	Premium \$75 / Domestic \$50

Wine by the Glass:

House Wine \$7
Northwest Wine \$9

Bottled Wines (5-6 glasses/bottle): \$25 House / \$35 Northwest



Individual Dessert Varieties

\$4.95 Plated / \$2 Dessert Bites / * add \$1

- Crème Brulee *
- Key Lime Pie
- Pies: Apple, Pumpkin, Triple Berry, Pecan, Cherry Crumb
- Chocolate Dipped Strawberries
- Tollhouse Cookies
- Strawberry, Raspberry, or Triple Berry Shortcakes *
- Individual Cheesecakes (assorted) *
- Chocolate Mousse
- Flourless Chocolate Decadence *
- Apple Strudel
- Carrot Cake, Blondie and Blackie Brownies
- Cake Pops
- Cupcakes (\$2.95 regular and \$1.95 mini)
- Gluten Free and Vegan Selections Available Upon Request