



RECEPTIONS

*When Designing Your Menu, We Recommend Six to Eight
Hors D'Oeuvres Per Person for a One Hour Reception Prior to Dinner*

COLD HORS D'OEUVRES

- CH1 *Smoked Salmon and Cream Cheese on Toast with Dill*
- CH2 *Cherry Tomatoes Filled with Boursin Cheese*
- CH3 *Asparagus Wrapped with Prosciutto*
- CH4 *Shredded Duck Confit with Blackberry Crème on Belgium Endive*
- CH5 *Prosciutto and Cantaloupe on Toast Point*
- CH6 *Southwest Vegetable Tower*
- CH7 *Chipotle Duck on Blue Corn Cake*
- CH8 *Rock Shrimp Ceviche Shooter*
- CH9 *Parmesan Tuile with Yellow Pepper and Goat Cheese*
- CH10 *Vegetable Lahvosh Roll*
- CH11 *Ahi Stack with Ginger and Wasabi Caviar*
- CH12 *Chicken Teriyaki on an Asian Rice Cracker*
- CH13 *Sonoran Beef on Blue Corn Bread*
- CH14 *Vanilla Scallop with Habañero Relish*
- CH15 *Jumbo Prawn with Lemon and Cocktail Sauce*
- CH16 *Smoked Salmon Truffle with Pistachio Crust on Brioche*
- CH17 *Roast Beef Roulade with Cornichon and Horseradish Cream*
- CH18 *Parma Prosciutto with Melon Brunoise*
- CH19 *Macadamia Nut Crusted Chevre Cheese with Truffle Oil*
- CH20 *Cilantro Lime Chicken Achiote on Crostini*
- CH21 *Spicy Shrimp with Candied Pineapple on Crostini*



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HOT HORS D'OEUVRES

- HH1 *Leek and Asiago Tartlet*
- HH2 *Mini Vegetable Spring Roll*
- HH3 *Jalapeño Bacon Wrapped Scallop*
- HH4 *Island Curried Beef Empanada*
- HH5 *Sugar Cane Shrimp*
- HH6 *Buffalo Chicken Pouch*
- HH7 *Shrimp and Pineapple Wonton*
- HH8 *Prickly Pear Chicken Flauta*
- HH9 *Chipotle Steak Churrasco*
- HH10 *Crab Cake*
- HH11 *Chili Lime and Cilantro Chicken Churrasco*
- HH12 *Sausage Stuffed Mushroom Cap*
- HH13 *Crab Stuffed Mushroom Cap*
- HH14 *Shrimp Spring Roll*
- HH15 *Chicken Pot Sticker*
- HH16 *Pesto Shrimp in Phyllo*
- HH17 *Coconut Shrimp with Mango Cocktail Sauce*
- HH18 *Asian Chicken Satay*
- HH19 *Tuscan Fontina Bite*
- HH20 *Mini Beef Wellington*
- HH21 *Asian Mushroom Spring Stick*
- HH22 *Bleu Cheese and Pear Phyllo Star*
- HH23 *Coconut Lobster Tail*
- HH24 *Lobster Phyllo Roll*
- HH25 *Brie and Dried Fruit in Brick Dough*
- HH26 *Dragon Shrimp*
- HH27 *Smoked Salmon Mousse Flatbread*
- HH28 *Spinach & Goat Cheese Flatbread*
- HH29 *Artichoke Fritters with Tarragon Aioli*
- HH30 *Cheddar-Jack and Roasted Green Chili Quesadilla*

All prices subject to change and do not include 21% service charge and applicable sales tax.

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HORS D'OEUVRES ACCOMPANIMENTS

*Imported and Domestic Cheese and Fruit served with
Assorted Flat Breads and Water Crackers*

Serves 25 Guests - H-1

Serves 50 Guests - H-2

Serves 100 Guests H-3

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*Fresh Garden Vegetable Crudités with Buttermilk Spinach Artichoke Dip
and Gorgonzola, and Chipotle Fondue*

Serves 25 Guests - H-4

Serves 50 Guests - H-5

Serves 100 Guests - H-6

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*Dark Chocolate Fondue with Filled Profiteroles, Strawberries, Ladyfingers, Petite Cookies and Pretzels
(Minimum 50 guests)*

H-7

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*Dried Fruit and Nut Stuffed Baked Brie En Croûte garnished with Seasonal Berries
Served with Sliced French Bread*

Serves 25 guests

H-8

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Chips and Dips

Kettle Potato Chips with Tobacco Onion and Buttermilk Spinach Artichoke Dips

H-9

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*Tri Colored Corn Tortilla Chips
With Jalapeño Queso Blanco Dip and Fire Roasted Salsa*

H-10

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Freshly Popped and Buttered Popcorn

H-11

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Pretzels

H-12

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Assorted Cocktail Nuts

H-13

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Dessert Station

An Assortment of Cakes, Tortes and French Pastries

H-14



SPECIALTY STATIONS

(Minimum of 50 guests)

All specialty stations are designed and priced to complement your other hors d'oeuvre selections based on a two hour reception. If you wish to purchase a specialty station exclusively, please consult your Catering Manager for appropriate pricing.

SOUTHWESTERN TOSTADA BAR

*Crisp Corn Tortilla Rounds
Seasoned Ground Beef and Simmered Black Beans
Served with Roasted Corn and Charred Poblanos,
Queso Fresco, Shredded Cabbage,
Cilantro Lime Sour Cream and Avocado Salsa
Station1*

SAUTÉE STATION

*Petite Steak Flambé with
Forest Mushrooms, Cognac Butter
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Shrimp Scampi with White Wine,
Shallots, Parsley and Garlic
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Clams & Mussel Rouille, Saffron,
Tomatoes and Olive Oil
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Thai Chicken Medallions, Creamy Coconut,
Peanuts, Curry and Lime
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Select two of the above
Additional selections
Station3*

FAJITA STATION

*Seared Beef Sirloin, Chicken Breast or Gulf Shrimp
Sautéed with Tri Colored Bell Peppers, and Onions,
Accompanied by Warm Flour Tortillas, Queso
Fresco, Cilantro Lime Sour Cream, Pico De Gallo,
Jalapeños and Avocado Relish
Sirloin or Chicken -
Shrimp -
Two proteins (Beef/ Chicken or shrimp)
Station5*

CAESAR SALAD STATION

*Crisp Romaine Lettuce, Grilled Corn, Tortilla Strips,
Garlic Croutons, Parmesan and Dry aged Jack
Cheeses, Grilled Chicken, Traditional and Guajillo
Caesar Dressings
Station2*

PASTA STATION

*Striped Cheese Ravioli with
Olive Oil, Toasted Pine Nuts,
Roasted Garlic and Oven Dried Tomatoes
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Farfelle with Grilled Chicken,
Roasted Red Peppers, Crisp Pancetta,
Sautéed Spinach and Basil Pesto
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Penne Pasta Provencal with
Artichoke Hearts, Nicoise Olives,
Plum Tomatoes, Fresh Garlic and Oregano
Station4*

SLIDER STATION

*Beef Slider Patties with Caramelized Onions,
Sautéed Mushrooms, Garlic Dill Pickle Slices,
Sliced Cheeses, Roasted Tomato Ketchup,
Whole Grain Mustard, Garlic Aioli,
Potato and Pretzel Rolls
Station6*

MASHED POTATO STATION

*Idaho Potatoes Mashed with Sweet Cream Butter and
Fresh Cream served with Wild Mushrooms in a
Creamy Demi Glaze, Black Pepper,
Bacon Bits, Sour Cream and Chives,
Crumbled Bleu Cheese and Shredded Jack Cheese
Station7*

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Chef Attendant Fee of \$100.00 per hour per chef applies 2 hour minimum

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