

SAMPLE MENU: *Reception Stations*

Antipasti Table

Marinated Vegetables to include:

*Mushrooms, Peppers, Artichokes,
Ciligene*

Parma Prosciutto

Fontina Cheese

Marinated Olives

Panzanella Salad

Sliced Italian Bread and Focaccia

ESTIMATED PRICE PER PERSON: *\$24.00*

Masa Cake Station

Pork Carnitas

Oaxacan Braised Beef

Baja Shredded Chicken

Accompaniments to Include:

*Roasted Corn, Black Beans, Salsa
Cruda, Salsa Verde, Sour Cream,
Guacamole, Shredded Lettuce,
Cheese, Jalapenos*

ESTIMATED PRICE PER PERSON: *\$26.00*

Bruschetta Table

Tomato and Mozzarella with Basil

*Portobello Mushroom, Roasted Garlic and
Balsamic Vinegar*

Sun Dried Tomato Pesto

Black Olive Tapenade

Fire Roasted Pepper Relish

*Crushed White Beans with Scallion and
White Truffle Oil*

Roasted Garlic Spread

Focaccia, Crostini and

Herb Toasted Baguettes

ESTIMATED PRICE PER PERSON: *\$28.00*

Cheese & Crudite

Assorted Artisanal Cheeses, Dried Fruit,

Sliced Baguettes, Water Crackers

Garden Crudites with 2 Dips

ESTIMATED PRICE PER PERSON: *\$20.00*

BASED ON A MINIMUM OF 25 GUESTS FOR THE BOARD ROOM AND CONFERENCE ROOM AND 75 GUESTS FOR THE AUDITORIUM, MENU AND LABOR INCLUSIVE. 20% STAFFING CHARGE AND SALES TAX MAY APPLY.