

# RECEPTIONS - DISPLAYS & STATIONS

Displays and Stations are based on one hour of service. Displays and Stations provide one and a half servings per person. Refreshes are subject to additional charges. \*\*\$75 chef fee for all stations (100 people per chef)\*\*

## Displays

### artisan cheese board

Garnished with Quince Paste, Whole-Grain Mustard, Grapes and Berries, Flatbreads, and Crackers  
\$6.50 Per Person

### guacamole display

Fresh House-made Guacamole, Pico de Gallo, Salsa, Sour Cream, Shredded Cheese, Black Bean and Corn Salsa, Pulled Chicken, Pulled Pork and Crisp Corn Tortilla Chips  
(minimum 25 guests)  
\$9.50 Per Person

### mac-n-cheese bar

Ohio-made Fresh Pasta folded with rich Sharp Cheddar Cheese sauce served with Crumbled Bacon, choice of one: Cajun Grilled Shrimp or Pulled Smoked Chicken, Buttered Peas, Diced Tomato, and Roasted Garlic Cloves  
(minimum 25 guests)  
\$9.75 Per Person

### seafood bar

Cooked and Raw Shellfish including Jumbo Shrimp, Crab Claws, Oysters on the Half Shell, Crab Salad, Smoked Seafood Salad, Lemons, Sauces, and Crackers  
\$480.00 Per Display

### vegetable crudités

Fresh Garden Vegetables with Buttermilk Ranch Dip and Traditional Hummus  
\$5.25 Per Person

### mashed potato bar

Russet Potato Mash with Butter and Cream  
Served with:  
Peppered Brown Gravy, Scallions, Shredded Cheese, Sweet Corn, Crumbled Bacon, Sour Cream, Roasted Garlic Cloves, Diced Tasso Ham, Broccoli Mini Florets  
(minimum 25 guests)  
\$9.50 Per Person

### antipasto

Grilled and Marinated Vegetables, Artisan Salami Selections, Olives, Sweet Peppers, and Marinated Beans  
(minimum 25 guests)  
\$8.95 Per Person

### bruschetta display

Fresh Baguette Crostini served with  
Marinated Tomatoes, Olive Tapenade,  
Roasted Red Pepper and Cannellini Bean Salad,  
Garlic and Herb infused Olive Oil

\$8.50 Per Person

### pasta

Penne, Rotini, and Cheese Tortellini  
with Marinara, Garlic Alfredo,  
and Pesto Cream Sauces Sautéed  
with Fresh Garlic and Olive Oil  
(minimum 40 guests)

\$10.50 Per Person

Add Grilled Chicken or Hand-Rolled Meatballs along with  
Sautéed Broccoli and Summer Squash

\$4.75

## Chef Stations

### carved beef tenderloin

Served with Split Rolls,  
Horseradish Cream,  
Whole- Grain Mustard, and Garlic Aioli  
(serves 14-16 guests)

\$235.00 Each

### Texas-style smoked beef brisket

Dry Rubbed and Slow Smoked  
in house until tender, served  
with Texas Vinegar Sauce, Classic  
Barbecue, and Carolina Mustard Sauce  
and Sweet-Hot Pickles  
(serves 30-40 guests)

\$270.00 Each

### Asian

Fried Rice, Crisp Vegetable Spring  
Rolls, Breaded Chicken with Broccoli  
and Sweet-Hot Garlic Sauce,  
Thai Shrimp and Vegetables  
with Noodles, Wok-Fried Beans with  
Garlic and Peanuts

(minimum 25 guests)

\$13.95 Per Person

### fajita

Grilled Steak or Chicken Served Sizzling  
over Peppers and Onions with  
Flour Tortillas, Salsa, Sour Cream,  
Sweet Corn Pico de Gallo  
(Minimum of 25 people)

\$9.95 Per Person

### carved semi-boneless breast of turkey

Smoked Airline Breast with  
Sweet Horseradish Mustard,  
Orange-Cranberry Relish, Split Rolls  
(Serves 40 guests)

\$285.00 Each