

Unique and Elegant The Arvada Center Ballroom

Congratulations on the Occasion of Your Wedding!

The Arvada Center Offers a Beautifully Appointed Ballroom for Your Reception, Ceremony, or Rehearsal Dinner
Allow our Wedding Specialists to Assist You in Staging One of the Most Important Events of Your Life

The Arvada Center Wedding Package

Complimentary Hors 'd Oeuvres Included In Our Menu Price
Champagne Toast For All Guests Included In Our Menu Price
Votive Candle and Mirror Centerpieces
Complimentary Cake Cutting
An Array of Linen Colors to Complement Your Event
Spacious Dance Floor
Cake Knife, Server, and Toasting Glasses



The Arvada Center Features



Accommodations for 25 to 800 Guests
Catering Services Available for all Types of Receptions, Brunches
Hors d'Oeuvres, Parties, Buffets, or Plated Meals
A Beautifully Landscaped Plaza/Patio Area
Professional Wedding Consultants on Site
Gracious and Friendly Serving Staff
Custom Ice Sculptures Available
Complimentary Parking
An Executive Chef who is Pleased to Prepare Custom Menus
Tailored To Your Specifications
Cake Table, Gift Table, and Head Table all Included in the Bridal Package
Elegant Decor, Linen, China, Silver, and Glassware Included in our Menu Prices
Full Bar Service



Considerations



Times of Availability, 11:00am to 4:00pm, or 6:00pm to 12:00am
Cash, Hosted, or Combination Bars
Ballroom and Menu Enhancements Available

Visit our web site at www.arvadacenterbanquets.com
Arvada Center for the Arts and Humanities
Sales and Catering
6901 Wadsworth Boulevard
Arvada, CO 80005
E-mail: rmurray@arvadacenter.org

Ballroom Enhancements To Make Your Day Truly Special



Accents	Rental Price
Enhanced Fabric Treatment With Chiffon Accents Behind Your Head Table <i>- Includes Up Wash Lighting</i>	20.00 per foot
Fabric Gazebo with Lighting	350.00
White-Washed Columns	10.00 each
8' Wedding Arch <i>- Includes Greenery & Lights</i>	40.00
Silver Plated Two-Tiered Punch Fountain	75.00
Ice Carved Punch Bowl	75.00
Tuling and Lighting for Head Table up to 24 feet and Cake Table	75.00
Up-Wash Lighting Throughout Ballroom <i>- Available in a Variety of Colors</i>	20.00 per light
Message in Lights on Ballroom Wall	150.00
14" Tall Glass Votive Centerpieces	7.00 per table
Wedding Ceremony Inside Ballroom <i>- Includes Seating, Lighted Trees, and Unity Candle Table</i>	3.00 per guest
Outdoor Wedding Ceremony on Plaza <i>- With White Wood Folding Chairs and Unity Candle Table</i>	5.00 per guest
Wedding Slide Show Projection Package <i>- Includes 8' screen, LCD Projector and Mixer</i>	200.00
TV Monitor with VCR or DVD player	50.00
Chair Covers and Additional Linen	Rental Price
Double Draped (8 pt.) House Linen	3.00 per table
Specialty Table Linens	Price Varies
Elegant Chair Covers	Price Varies

Menu Enhancement



Butler Passed Hors D'oeuvres	6.50 per guest
- Includes 3 Pieces per Person with a Choice of 3 Hors d'Oeuvre Items	
Asparagus and Three Cheese Tartlets	
Petite Quiche	
Spinach and Cheese in Phyllo	
Bacon wrapped Artichoke Hearts	
Red Pepper Tortilla Pinwheels with Cream Cheese	
Brie and Pecans in Puffed Pastry	
Chilled Fresh Shrimp Cocktail served on carved ice plate	10.95 per guest
Butler Passed Chocolate Covered Strawberries	2.50 per guest
Butler Passed Petits Fours	2.50 per guest
Chilled Sorbet	3.00 per guest
Petite Gourmet Dessert Display	3.50 per guest
- Includes Mini Chocolate Eclairs, Mini Cheesecakes	
Fruit tarts, Chocolate Dipped Strawberries	



Custom Ice Sculptures and Ice Table Centerpieces

Ice Carvings are Perfect for Your Head Table, Cake Table, Centerpieces, Ceremony
Buffet and Bar Accents!

Heart & Doves	Greek Pillars with Champagne Bucket	Double Hearts
Vase Centerpieces for Guest Tables/Head Table		
Buffet Accents		
Many More Options for You		

Ask Your Sales Coordinator about these Elegant and Impressive Additions to Your Reception!

Bar Service

	Hosted	Cash
Cocktails		
House Brand Cocktails	4.25	4.50
Call Brand Cocktails	4.50	4.75
Premium Brand Cocktails	5.00	5.25
Bottled Beer		
Domestic Beers	3.25	3.50
Imported Beers	3.75	4.00
Micro Brews & Specialty Beers	3.75 & up	4.00 & up
Wine		
House Wine by the Glass	4.25	4.50
Bottles of Domestic and Imported Wines May Be Selected From Our Wine List		
Cordials	5.00 & up	5.25 & up
Fruit Juices	1.50	1.75
Soft Drinks	1.25	1.50
Waters, Sparkling, Mineral & Flavored	2.00 & up	2.25 & up



Punch Bowls



Punch is Priced by the Gallon with Twenty Servings to a Gallon
Please, a Minimum Order of Three Gallons

Mimosa	35.00 per gallon
A Classic Mix of Champagne and Orange Juice	
Honeymoon in Hawaii	35.00 per gallon
A Tropical Blend of Champagne and Citrus Juices	
White Wine Spritzer Punch	35.00 per gallon
A Crisp Blend of White Wine, 7-Up, and Lemon-Flavored Sparkling Water	
Sparkling Fruit Punch	25.00 per gallon
A Refreshing Non-Alcoholic Blend of Juice and Ginger Ale Garnished with Fresh Fruit	

It is Illegal to Sell or Serve Alcoholic Beverages to Minors Under Twenty-One
Please Drink Responsibly
The Arvada Center Reserves the Right to Refuse Service

Tableside Wine Service



By the Bottle



White Zinfandel

Beringer	26.00
Woodbridge	22.00

Pinot Grigio

Folonari	26.00
----------	-------

Chardonnay

Kendall Jackson	25.00
Woodbridge	22.00

Pinot Noir

Esser	23.00
-------	-------

Shiraz

Yellow tail	22.00
-------------	-------

Merlot

Kendall Jackson	32.00
Geysers Peak	29.00
Woodbridge	22.00

Cabernet Sauvignon

Kendall Jackson	32.00
Geysers Peak	29.00
Woodbridge	22.00

Sparkling Wines

Frèixenet Cordon Negro Brut 22.00

Delicate and Dry with Plenty of Fruit Flavor

Asti Spumante 27.00

A Fruity Effervescent Sparkling Wine with a Crisp Finish

Afternoon Reception

Served Before 2:00 p.m.

Begin Your Reception With a Complimentary Anti Pasto Tray
With Italian Meats & Cheeses

Price Includes Champagne Toast For All Guests.



Center Stage Buffet

Butler Passed California Mimosas

Display of Seasonal Fresh Fruits

Grilled Asparagus and Red Pepper Pasta Salad

Arvada Center House Salad

Ranch and Vinaigrette Dressings

Fluffy Scrambled Eggs Topped With Cheddar Cheese and Green Onion

Belgian Waffles and Assorted Toppings

Warm Maple Syrup

Apple Wood Smoked Crisp Bacon Strips

Carved Pork Steamship with Apple Cider Sundried Cherry Glaze

Chicken Roulade Stuffed with Spinach and Portabello Mushroom with Boursin Cream Sauce

Thyme Roasted Potatoes

Fresh Vegetables

Assorted Muffins, Croissants and Danish

Scones and Devonshire Cream

Assorted Jellies and Jams

Herbed Dinner Rolls

Sweet Creamy Butter

Coffee, Tea, Decaffeinated Coffee, and Assorted Juices

33.95 per guest

75.00 Carving Fee



Afternoon Reception

Served Before 2:00 p.m.

Begin Your Reception With a Complimentary French Market Crudité's Display
Prices Include Champagne Toast For All Guests



Italian Waltz Buffet

Traditional Caesar Salad
Tortellini Salad with Cherry Tomato, Black Olives and Red Onion Rings
Anti Pasto Salad With Italian Meats and Cheeses
Mozzarella and Roma Tomato Tray
Sautéed Chicken Breast with Traditional Carbonara Sauce
Jumbo Cheese Ravioli with Marinara Sauce
Sautéed Italian Vegetables
Toasted Garlic Bread Sticks
Freshly Grated Parmesan Cheese
Coffee, Tea, Decaffeinated Coffee
27.95 per guest



Two Hearts Buffet

Traditional Caesar Salad
Imported and Domestic Cheese and Cracker Display
Fruit Ambrosia Salad
Grilled Chicken Breast with Citrus Honey Glaze
Basmati Rice
Lightly Smoked and Sliced Roast Strip Loin with
Cabernet Carmelized Bermuda Onion and Chipotle Bourbon Demi Glaze
Parmesan Thyme Roasted New Potatoes
Chef's Choice Fresh Vegetables
Assorted Rolls and Butter
Coffee, Tea, Decaffeinated Coffee
29.95 per guest

Afternoon Reception

Served Before 2:00 p.m.

Begin Your Reception With a Complimentary French Market Crudités Display.
Prices Include Champagne Toast For All Guests.



Honeymoon Buffet

Arvada Center House Salad with Assorted Dressings
Oriental Vegetable Salad with Sesame Dressing
Sliced Fresh Fruit Display

Smoked Strip Loin with a Portini Mushroom and Shiraz Sauce
Roasted Yukon Gold Potatoes

Sautéed Amaretto Chicken Breast with Pancetta and Amaretto Cream
Blended Wild Rice Pilaf with Mushrooms and Sundried Tomatoes

Chef's Choice Fresh Vegetables
Assorted Rolls and Butter
Coffee, Tea, Decaffeinated Coffee
29.95 per guest



Classical Violin Buffet

Arvada Center House Salad
Assorted Dressings
Fresh Fruit Salad
Carved Roast Beef with
Au Jus and Horseradish Peppercorn Sauce
Grilled Chicken Breast with Wild Mushroom Garlic Cream Sauce
Basil Pesto Roasted New Potatoes
Blended Wild Rice Pilaf with Mushrooms and Sundried Tomatoes

Chef's Choice Fresh Vegetables
Assorted Rolls and Butter
Coffee, Tea, Decaffeinated Coffee
29.95 per guest

75.00 Carving Fee



Afternoon Reception

Served Before 2:00 p.m.



Plated Menu Selections

Begin Your Reception With a Complimentary French Market Crudité's Display

Prices Include Champagne Toast For All Guests

All Entrees are Accompanied by the Arvada Center House Salad With

Choice of Two Dressings, Fresh Seasonal Vegetables, and

Variety of Rolls and Butter

Coffee, Tea, Decaffeinated Coffee Service

Lightly Smoked Strip Loin

Slow-Roasted Sliced Loin of Beef with Carmelized Shallots and Roasted Elephant

Garlic Demi Glace. Served with Herb Roasted New Potatoes

28.95 Per Guest

Lime Marinated Grilled Salmon

Grilled Fresh Salmon Fillet with Pineapple Salsa. Served with Basmati Rice Pilaf

27.95 Per Guest

Chicken Montezqy

Grilled Tender Breast of Chicken with Bay Shrimp and Lobster Cilantro Cream Sauce

Served with Basmati Rice

26.95 Per Guest

Chicken Carbonara

Lightly Grilled Chicken Breast with a Creamy Garlic and Bacon Sauce

Served with Fettuccini

26.95 Per Guest

Herb Seasoned Chicken Breast

Herb Seared Chicken Breast with Port Demi Glace and Fried Leeks

Served with Blended Wild Rice With Mushrooms and Sundried Tomato

25.95 Per Guest

Marinated Flat Iron Steak

Savory Tender Cut of Choice Beef with Garlic and Roasted Tomato Demi Glace

Served with Mashed Horseradish Yukon Gold Potatoes

24.95 Per Guest

Stuffed Manicotti

Three Cheese Filled Pasta Shells. Topped with a Fresh Marinara Sauce

23.95 Per Guest

Evening Reception

Served After 5:00 p.m.

Begin Your Reception With a Complimentary French Market Crudité's Display
And Gourmet Cheese and Fruit Display with Crackers
Prices Include Champagne Toast For All Guests



Black Tie Buffet

Romaine and Spinach Salad
With Assorted Dressings
Whole Poached Decorated Salmon
Chicken and Prosciutto Pasta Salad
Sliced Fresh Fruit Display with Honey Yogurt Dip

Carved Peppercorn Crusted Tenderloin with an Orange Madiera Reduction

Chicken Française
Chicken Breast Dipped in Egg and Sautéed
Served with Lemon Cream Sauce

Parmesan Roasted New Potatoes
Blended Rice Pilaf with Sundried Tomatoes and Mushrooms
Sautéed Baby Vegetables
Assorted Herbed Rolls
Flavored Butters

Coffee, Tea, Decaffeinated Coffee
42.95 per guest

75.00 Carving Fee



Evening Reception

Served After 5:00 p.m.

Begin Your Reception With a Complimentary French Market Crudité's Display
Gourmet Cheese and Fruit Display with Crackers
Prices Include Champagne Toast For All Guests



The Center Buffet

The Arvada Center House Salad with Choice of Dressings
Tortellini with Sundried Tomato Pesto Dressing
Spinach and Radicchio with Honey Lime Dressing

Select Two of the Following Entrees:

California Sea Bass with Carmelized Cabernet Onions and
Fried Leeks with Cilantro Lime Butter

Bow Tie Pasta with Shrimp and Bay Scallops

Grilled Halibut with Creamy Shrimp and Bay Scallop Sauce

Chipotle Rubbed Sliced Tenderloin with Porcini Mushroom Sauce

Chicken Roulade with Red Pepper Coulis

Sautéed Chicken Breast with Apples & Calvados Cream Sauce

Sautéed Baby Vegetables

Blended Wild Rice Pilaf with Sundried Tomatoes and Mushrooms

Parmesan Mushroom New Potatoes

Assorted Dinner Rolls and Sweet Creamy Butter

Coffee, Tea, Decaffeinated Coffee

41.95 per guest



Evening Reception

Served After 5:00 p.m.

Begin Your Reception With a Complimentary French Market Crudité's Display
Gourmet Cheese and Fruit Display with Crackers
Prices Include Champagne Toast For All Guests



Bridal Buffet

Arvada Center House Salad with Choice of Dressings
Penne Pasta Salad with Artichoke
Sundried Tomatoes, Black Olives, Asparagus, and Roasted Peppers
Add Fresh Fruit Display 2.00 per guest

Choice of Entrées:

Braised Top Sirloin of Beef with Pink Peppercorn Bordelaise

Marinated Roast Loin of Pork with Savory Merlot Red Onion Marmalade

Tuscan Chicken with Tomatoes, Artichoke Hearts and Black Olives with Roasted Tomato Sauce

Grilled Chicken Breast Forestier with Shiraz Shitake Mushroom Demi-Glace

Chicken Tarragon with Sundried Tomato Cream Sauce

Stuffed Shells al Forno with Basil Cream Sauce and Marinara

Blended Rice Pilaf with Mushrooms and Sundried Tomatoes

Garlic and Thyme Roasted Yukon Gold Potatoes

Chef's Choice of Fresh Vegetables

Assorted Dinner Rolls

Sweet Creamy Butter

Coffee, Tea, Decaffeinated Coffee

Choice of Two Entrées: 34.95 Per Guest

Choice of Three Entrées: 36.95 Per Guest



Evening Reception

Served After 5:00 p.m.

Begin Your Reception With a Complimentary French Market Crudité Display
Gourmet Cheese and Fruit Display with Crackers
Prices Include Champagne Toast For All Guests



Candlelight Buffet



Arvada Center House Salad with Choice of Dressings
Pasta Salad with Artichoke, Sundried Tomato and Black Olives
Fresh Fruit Display

Carved Roast Beef with Au Jus and Horseradish Sauce
Teriyaki Salmon with Sesame Citrus Marinade
Grilled Chicken Breast with Madiera Wild Mushroom Ragout

Blended Wild Rice Pilaf with Sundried Tomatoes and Mushrooms
Garlic and Thyme Roasted New Potatoes
Seasonal Vegetable Medley

Assorted Dinner Rolls and Sweet Creamy Butter
Coffee, Tea, Decaffeinated Coffee

39.95 per guest
75.00 Carver Fee



Roma Buffet



Traditional Caesar Salad
Antipasto Tray with Italian Meats & Cheeses
Tortellini Salad with Cherry Tomato, Black Olives, &
Red Onion Rings with Basil Pesto Dressing
Add Sliced Seasonal Fruit Display at 2.00 Per Guest

Sautéed Chicken Breast with Amaretto and Pancetta Cream Sauce
Penne Pasta with Sundried Tomato, Artichoke Asiago Cream Sauce
Cheese-Stuffed Shells Al Forno with Marinara and Basil Cream Sauce

Italian Vegetable Medley
Assorted Dinner Rolls and Sweet Creamy Butter
Coffee, Tea, Decaffeinated Coffee
36.95 Per Guest

Evening Reception

Served After 5:00 p.m.

Plated Menu Selections

Begin Your Reception With a Complimentary French Market Crudité Display
Gourmet Cheese and Fruit Display with Crackers
Prices Include Champagne Toast For All Guests

All Entrees are Accompanied by the Arvada Center House Salad with Choice of Two Dressings
Fresh Seasonal Vegetables, Potato or Rice, and a Variety of Rolls and Butter
Beverages Offered Include Coffee, Decaffeinated Coffee, Hot Tea, and Iced Tea

Mixed Grill

Petite Filet of Beef with Bearnaise Sauce and
Crab Stuffed Shrimp with Tequila Lime Sauce
39.95 Per Guest

Herb Crusted Sliced Tenderloin of Beef with Chipotle Demi Glace
And Salmon Fillet with Lemon Saffron Cream Sauce
38.95 Per Guest

Petite Filet of Beef with Creamed Peppercorn Demi Glace
and Stuffed Chicken Breast with Pears and Walnuts
With a Sweet Cherry Sauce
34.95 Per Guest



Evening Reception

Served After 5:00 p.m.

Plated Menu Selections

Begin Your Reception With a Complimentary French Market Crudités Display
Gourmet Cheese and Fruit Display with Crackers
Prices Include Champagne Toast For All Guests

All Entrees are Accompanied by the Arvada Center House Salad with Choice of Two Dressings
Fresh Seasonal Vegetables, Potato or Rice, and a Variety of Rolls and Butter
Beverages Offered Include Coffee, Decaffeinated Coffee, Hot Tea, and Iced Tea



Beef Selections

Tournedos Of Beef Tenderloin

Twin Medallions of Beef Tenderloin Char Grilled to Perfection
With a Smoky Bourbon Demi Glace
38.95 Per Guest

Herb Crusted Sliced Tenderloin

Slow Oven Roasted Beef Tenderloin
Served with Brandy Creamed Demi Glace
And French Onion Confetti
36.95 Per Guest

Roast Prime Rib of Beef

A Full Flavored Classic Cut of Choice Beef
With Sauce Au Jus and Peppercorn Horseradish Sauce
34.95 Per Guest

Roast Strip Loin of Beef

Lightly Smoked for Peak Flavor, Sliced Thin for Tenderness
Topped with Carmelized Shallots and Roasted Garlic Demi Glace
31.95 Per Guest

Evening Reception

Served After 5:00 p.m.

Plated Menu Selections

Begin Your Reception With a Complimentary French Market Crudité's Display
Gourmet Cheese and Fruit Display with Crackers
Prices Include Champagne Toast For All Guests

All Entrees are Accompanied by the Arvada Center House Salad with Choice of Two Dressings
Fresh Seasonal Vegetables, Potato or Rice, and a Variety of Rolls and Butter
Beverages Offered Include Coffee, Decaffeinated Coffee, Hot Tea, and Iced Tea



Poultry Selections



Stuffed Pork Loin

Tender Roasted Loin of Pork Generously Stuffed
With Portobello Mushroom, Sundried Tomato and Mozzarella
Served with Dijon Cream Sauce
27.95 per guest

Chicken Wellington

Tender Chicken Breast and Mushroom Duxelle Wrapped in Puff Pastry
With Bordelaise Sauce and Carmelized Bermuda Onions
29.95 Per Guest

Chicken Colbert

A Lightly Breaded Breast of Chicken Filled with Fresh Avocado and Crab
Served With Lime Hollandaise
30.95 Per Guest

Prosciutto and Mushroom Stuffed Chicken Breast

With Port Wine Sauce
29.95 Per Guest

Chicken Francaise

Boneless Chicken Breast Dipped in Egg and Sautéed
Served with Lemon Cream Sauce
28.95 Per Guest

Evening Reception

Served After 5:00 p.m.

Plated Menu Selections

Begin Your Reception With a Complimentary French Market Crudités Display
Gourmet Cheese and Fruit Display with Crackers
Prices Include Champagne Toast For All Guests

All Entrées are Accompanied by the Arvada Center House Salad with Choice of Two Dressings
Fresh Seasonal Vegetables, Potato or Rice, and a Variety of Rolls and Butter
Beverages Offered Include Coffee, Decaffeinated Coffee, Hot Tea, and Iced Tea

Seafood Selections

Searced Ahi Tuna

With Tequila Apricot Glaze

32.95 Per Guest

Grilled Halibut

A Tender Fillet Grilled and Served With a Saffron Chive Cream Sauce

31.95 Per Guest

Atlantic Salmon Fillet

Citrus Marinated and Grilled with a Mango Salsa

30.95 Per Guest



Vegetarian Selections

Portobello Mushroom Napoléon

Stuffed with grilled vegetables Served with Marinara Sauce

28.95 Per Guest

Vegetable Wellington

Selection of Fresh Vegetables and Swiss Cheese

Baked in a Puffed Pastry and Served over Puttanesca Sauce

28.95 Per Guest

Shells Florentine

Jumbo Shells with Fresh Ricotta Cheese and Spinach Stuffing

Served on a Marinara Sauce and Topped with Garlic Basil Cream Sauce

27.95 Per Guest



Hot Hors d'oeuvres

Prices are per 100 Pieces



Thai Shrimp & Rice Noodle Spring Rolls with Plum Sauce	260.00
Mini Crab Cakes	200.00
Pancetta Wrapped Shrimp	200.00
Mini Chicken Cordon Bleu	185.00
Apricot Chipotle Pork Kabobs with Pineapple	185.00
Mini Teriyaki Beef & Vegetable Brochettes	180.00
Sweet & Sour Pineapple Chicken Brochettes	180.00
Twice Baked Baby Red Potatoes with Cappicola	180.00
Brie Cheese with Raspberry and Pecans in Petite Puff Pastry Pocket	180.00
Scallop Skewers with General Tsao Sauce	175.00
Mushroom Vol Au Vent	175.00
Parmesan Artichoke Hearts with Lemon Garlic Aioli	170.00
Beef Samosas	160.00
Spinach and Phyllo Spanikopita	160.00
Ginger Soy Chicken on a Sesame Wonton Crisp	160.00
Chicken Quesadillas with Salsa	150.00
Mushroom Caps Stuffed with Boursin Cheese	150.00
Hoi Sin Pork on Wonton Crisp	145.00
Crab Rangoon	140.00
Cheese-Filled Fried Jalapeño Peppers with Salsa	140.00
Petite Quiche	140.00
Swedish Meatballs	140.00
Buffalo Chicken Wings	135.00
Black Bean & Cheese Quesadilla	125.00
Potato Pancakes	120.00

Cold Hors d'oeuvres

Prices are per 100 Pieces

Jumbo Shrimp with Lemon & Tangy Cocktail Sauce	300.00
Jack Daniel's Smoked Beef Tenderloin with Roasted Vegetable Ratatouille	195.00
Smoked Salmon Mousse in a Rosemary Tartlett	185.00
Crab-Stuffed Artichoke Hearts	180.00
Finger Sandwiches	180.00
Crab Claws with Lemon & Tangy Cocktail Sauce	175.00
Prosciutto and Melon	165.00
Salami and Assorted Cheese Skewers	165.00
Salami Cornucopias with Herbed Cream Cheese	160.00
Shrimp Salad in an Herbed Pastry Shell	160.00
Cream Cheese and Red Pepper Tortilla Pinwheels with Salsa	145.00

Carving Stations

Steamship Round of Beef with Petite Rolls and Horseradish, Au Jus, and Dijonaise Serves approximately 220	525.00
Whole Poached Decorated Salmon with Grated Egg, Capers, and Chopped Red Onion Serves approximately 75	275.00
Honey Baked Ham with Petite Rolls and Honey Mustard Serves approximately 50	175.00
Roast Turkey Breast with Petite Rolls and Dijonnaise Sauce Serves approximately 35	150.00
Herb Crusted Tenderloin of Beef with Dijonaise, Horseradish, and Petite Rolls Serves approximately 20	145.00
Roasted Leg of Lamb Served with Petite Rolls and Mint Jelly Serves approximately 25	135.00
Potlatch Salmon with Béarnaise Sauce, Lemon, Capers, Bermuda Onions and Crackers Serves approximately 20	125.00

75.00 Carver Fee per 100 guests



Hors d'oeuvres Stations



Brie in Puff Pastry with Struzsal Topping and Sliced Pears Serves approximately 50	125.00
Fresh Spinach and Artichoke Dip in Shepherd's-Bread Bowl With Sliced Baguettes Serves approximately 25	21.95 per quart
Fresh Dip with Chips French Onion and Sour Cream and Chive Dip with Potato Chips	13.95 per quart
Gourmet Cheese and Cracker Platter Brie, Gouda, Havarti, and Aged Port Wine Cheese, Fresh Fruit Garnish, and Assorted Crackers	5.25 per guest
Marinated and Grilled Vegetables with Hoisin Vinaigrette Assorted Marinated and Grilled Vegetables, Olives, and Peppers	4.50 per guest
Fresh Market Crudites and Relish Display with Ranch Dip Assorted Marinated and Grilled Vegetables, Olives, and Peppers	3.75 per guest
Focaccia and Fresh Tapenade Station Toasted Focaccia Rounds with Assorted Tapenade	3.00 per guest

Reception Stations

Pasta Station

Penne Pasta or Cheese Tortellini with Choice of Toppings and Sauces to Include Marinara, Pesto, Alfredo, Roasted Red Peppers, Mushrooms, Sundried Tomatoes and Parmesan Cheese

7.50 per person

Enhanced Pasta Station

All of the Above Plus Bay Shrimp, Scallops, Grilled Chicken, and Italian Sausage

10.75 per person

Fajita Station

Chicken and Beef Fajitas with Sautéed Onions and Bell Peppers, Cheddar and Jack Cheese, Salsa, Guacamole, Sour Cream, Warm Flour Tortillas

9.75 per person

Oriental Lettuce Wrap Station

Sautéed Seasoned Pork, Bamboo Shoots, Bean Sprouts, Mushrooms, Water Chestnuts, Crisp Lettuce, Variety of Sauces

7.75 per person

\$75.00 Chef Fee per 100 guests



Dessert & Coffee Stations

Chef's Assorted Dessert Display

An Assortment of Cakes, Tarts, Cheesecake, Gourmet Desserts and Assorted Mini Desserts

9.95 per person

Petite Dessert Display

An Assortment of Eclairs, Petit Fours, Mini Desserts, Chocolate Dipped Strawberries

3.50 per person

Private Cappuccino and Latte Cart

Choose from Espresso, Cappuccino, Latte, or Flavored Coffees
Allow our Barista to Customize their Favorite Café!

3.95 per person

International Coffee and Tazo Tea Bar

Hawaiian Hazelnut, French Vanilla, Chocolate Raspberry, and Tazo Tea
With Chocolate Shavings and Whipped Cream

35.00 per gallon