

# RECEPTION

## HORS D'OEUVRES

100 pieces per order

| HOT                                              |     |                                       |                                        |     |
|--------------------------------------------------|-----|---------------------------------------|----------------------------------------|-----|
| Vegetable spring rolls                           | 370 | Petite beef wellington with thyme jus | 450                                    |     |
| Swedish meatballs or BBQ meatballs               | 370 | Firecracker shrimp with spicy aioli   | 450                                    |     |
| Pork potstickers                                 | 370 | Bacon-wrapped scallops                | 470                                    |     |
| Chicken wings with dipping sauces                | 370 | COLD                                  |                                        |     |
| Spinach & feta phyllo triangles                  | 380 |                                       | Cucumber cups with herbed boursin      | 370 |
| Korean meatballs                                 | 390 |                                       | Caprese skewers with balsamic glaze    | 375 |
| Thai chicken spring rolls                        | 390 |                                       | Deviled eggs trio                      | 375 |
| Mini chicken empanadas with poblano cream        | 395 |                                       | Mediterranean stuffed cherry peppers   | 380 |
| Mini chicken and waffle bites                    | 395 |                                       | Smoked turkey and brie crostini        | 410 |
| Truffle mac & cheese bites                       | 410 |                                       | Smoked chicken with papaya salsa       | 420 |
| Mini BBQ pulled pork sliders                     | 420 |                                       | Prosciutto & melon skewers             | 425 |
| Refined crab rangoon with chili lime sauce       | 430 |                                       | Assorted gourmet canapés               | 460 |
| Italian sausage and mozzarella stuffed mushrooms | 430 |                                       | Smoked salmon crostini with dill cream | 460 |
| Petite crab cakes with remoulade                 | 430 |                                       | Ahi tuna poke spoons                   | 485 |
| Chicken skewers                                  | 430 |                                       | Ahi tuna wonton cups                   | 490 |
| Short rib arancini with marinara                 | 440 |                                       | Mini lobster salad crostini            | 495 |
| Tempura shrimp with sweet chili sauce            | 440 |                                       |                                        |     |

## RECEPTION TRAYS

### DISPLAY OF FARMSTEAD CHEESES

- Garnished with grapes, strawberries and seasonal fruits and crackers
- Small serves 25 to 50 people | 300 per tray
- Medium serves 50 to 75 people | 410 per tray
- Large serves 75 to 100 people | 575 per tray

### DISPLAY OF FRESH VEGETABLES

- Served with 3 dipping sauces
- Small serves 35 to 50 people | 275 per tray
- Medium serves 50 to 75 people | 385 per tray
- Large serves 75 to 100 people | 495 per tray

### FRESH FRUIT PLATTER

- Small serves 35 to 50 people | 295 per tray
- Medium serves 50 to 75 people | 400 per tray
- Large serves 75 to 100 people | 525 per tray



# RECEPTION

## HORS D'OEUVRES

Minimum 25 pieces per order

### CHILLED SEAFOOD ON ICE

- Shucked seasonal oysters on the half shell  
chef's selection of assorted sauces | 11 per piece
- Alaskan snow crab claws  
served with traditional cocktail sauce | 12 per piece
- Jumbo shrimp cocktail  
served with traditional cocktail sauce | 11 per piece
- Alaskan king crab legs  
served with traditional cocktail sauce | Market price

## HORS D'OEUVRES PACKAGES

Minimum 50 guests. Buffets designed to last 1 hour. Packages do not include beverages. Priced per guest.

### CANYONS PACKAGE - choice of three 35

- Pot stickers
- Chicken skewers
- Swedish meatballs
- BBQ meatballs
- Vegetable spring rolls

### SUNCOAST PACKAGE - choice of five 44

- Chef's selection of chilled canapés
- Domestic cheese and cracker display
- Fresh vegetable tray with sour cream ranch dip
- Sliced fresh fruit tray garnished with berries and grapes
- Chicken skewers
- Swedish meatballs
- BBQ meatballs
- Vegetable spring rolls

### SOLARA PACKAGE - choice of any five hot and cold hors d'oeuvres 52



# RECEPTION

## HORS D'OEUVRES

50 pieces per order

### HOT

|                                                  |     |
|--------------------------------------------------|-----|
| Vegetable Spring Rolls                           | 185 |
| Swedish Meatballs or BBQ Meatballs               | 185 |
| Chicken Wings with Dipping Sauces                | 185 |
| Italian Sausage and Mozzarella Stuffed Mushrooms | 215 |
| Chicken Skewers                                  | 215 |
| Petite Beef Wellington with Thyme-Scented Jus    | 225 |

## RECEPTION TRAYS

### DISPLAY OF FARMSTEAD CHEESES

Subject to availability  
Boursin, cheddar, port sault, bel paese, smoked gouda, jarlsberg, bleu, garnished with grapes, strawberries and a variety of crackers  
Serves 25 to 50 people | 300 per tray

### DISPLAY OF FRESH VEGETABLES

Served with 2 dipping sauces  
Serves 25 to 50 people | 275 per tray

### FRESH FRUIT PLATTER

Serves 25 to 50 people | 295 per tray

The above items are available to hotel room guests in their suites

