



THE CHARLES F.  
**KNIGHT CENTER**  
EXECUTIVE EDUCATION & CONFERENCE CENTER

# Catering Menus





# Breakfast | Buffets

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## **Traditional Continental \$24**

Freshly baked pastries: miniature croissants, Muffins, Danishes  
Fresh fruit platter with Berries  
Fruit Juices: Orange, Grapefruit, Cranberry  
Coffee and Tea Service

## **FIT Continental Breakfast \$31**

Avocado Toast with Bacon & Egg  
Toast with Tomato, Olive, Feta  
Mini Fruit and Yogurt Parfaits  
Seasonal Fresh Fruit  
FRESH FRUIT JUICES  
Orange, Grapefruit, Cranberry  
Coffee and Tea Service

## **FIT Hot Breakfast \$36**

Roasted Vegetable, Mozzarella Mini Frittata  
Turkey Sausage, Cheddar, Egg White Frittata  
Potato Hash  
Whole Wheat French Toast with Syrup and Fruit Compote  
Seasonal Sliced Fruits and berries  
Fruit Juices: Orange, Grapefruit, Cranberry  
Coffee and Tea Service

## ***The Arch Breakfast \$36***

Buttermilk Biscuits with Butter & Preserves  
Freshly sliced seasonal fruits & berries  
Scrambled eggs with chives  
Country Sausage and Applewood Smoked Bacon  
Breakfast Potatoes  
Fruit Juices: Orange, Grapefruit, Cranberry  
Coffee and Tea Service



Minimum 25 Guests. Additional Charge per person applies for fewer than 25 Guests. Pricing is per person unless specified. Pricing for one hour service.

Please ask your Sales Manager for more information about items that are made without gluten and vegan.

# Breakfast | Enhancements

## Breakfast Sandwiches, Per Dozen \$57 (choice of 3)

Bacon, Egg, American Cheese, Bagel

Sausage, Egg Cheddar, Ciabatta

Turkey Bacon, Egg Swiss Brioche

Western Wrap, ham, Pepper Jack, Onions

Breakfast Burrito, Scrambled Egg, Potato  
Cheese(V)

## Additions (a la Carte)

Assorted Miniature Breakfast Pastries, dozen  
\$40

Sticky Buns, dozen \$45

Hard Boiled Eggs **FIT**, dozen \$25

Individual Plain and Flavored Yogurts, dozen  
\$51

## Per person items

Steel Cut Oatmeal **FIT**, Banana, Blueberries,  
Brown Sugar, Honey \$16

Sliced fruits and Berries \$11

Smoked Salmon \$19

Bagels, Cream Cheese, Jam \$8



## Breakfast Stations-

**Chef Attendant Required \$150**

## Omelet \$15

Cooked to Order farm fresh eggs

Accompaniments:

Cheddar and Swiss Cheese, Baby Spinach,  
Mushrooms, Onions, Peppers, Tomatoes,  
Ham, Bacon

## Waffles \$12

Cooked to Order Waffles

Accompaniments:

Fresh Berries, Bananas, Chocolate Chips,  
Maple Syrup, Whipped Cream, Butter



Enhancements are added to our Breakfast Buffets. A minimum of two dozen per selection is required.  
Please ask your Sales Manager for more information about items that are gluten-free and vegan.

# Breaks | Themed

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## High Energy \$21

Individual Yogurt Parfaits, Seasonal Fruit  
Berry-Chia Seed Shooters  
Blueberry-Avocado Muffins  
Dark Chocolate Cherry Energy Bites  
Watermelon, Mint, Basil Agua Fresca

## Grandma's Cookie Jar \$21

Chocolate Chip  
Oatmeal Raisin  
Vanilla Shortbread  
White Chocolate Macadamia Nut  
Old Fashioned Ginger Snaps  
Snickerdoodle  
Chocolate Brownie Cookie **FIT**  
Chilled 2%, Chocolate Milk

## Crunch Break \$20

Wasabi Peas  
Roasted Chickpeas  
Plantain chips  
Sea Salt Edamame  
Assorted Soft Drinks  
Mineral Waters

## Smart Break \$23

Vegetable Crudit   
Roasted Garlic Hummus  
Raw Seasonal fruits and pickled  
Vegetables  
Assorted Olives  
Roasted Seeds  
Savory Greek Yogurt Herb Dip  
Citrus Ginger Mint Infused Water



## FIT Trail Break \$22

Dried Fruit  
House made Granola  
Pretzel Bites  
M&M's  
Yogurt Covered Raising  
Coconut-Lime Agua Fresca  
Honeydew-Cucumber Agua Fresca

## FIT Superfood Break \$25

Dried Fruit, Sun Butter, Pepita Energy Bites  
Dark Chocolate Dipped Strawberries  
House Made Kale Chips  
Iced Green Tea  
Citrus Infused Water

## FIT Acai Power Bowls \$25

Mixed Berries  
Flaxseed Granola  
Bananas, Mango  
Pomegranate Molasses,  
Toasted Basil Seeds

## Fiesta Break \$20

Street Corn Cups  
Cheese Quesadilla  
Chicken Quesadilla  
Tortilla Chips  
Guacamole, Sour Cream, Salsa  
Pineapple Aqua Fresca  
Mocktail Margaritas

Minimum 25 Guests. Additional Charge per person applies for fewer than 25 Guests. Pricing is per person unless specified. Pricing for 30-minute service.

Please ask your Sales Manager for more information about items that are made without gluten and vegan.



# Breaks | A La Carte

## Gourmet Tea Sandwiches

*Per dozen*

### Smoked Salmon: \$24

Cream Cheese, Shallot, Cucumber

### Prosciutto Ham: \$24

Whole Grain Mustard, Asparagus

### Traditional Egg Salad: \$18

Chives

### Classic Cucumber: \$18

Cream Cheese, Paprika, Dill

## Salty and Sweet

*Per dozen*

Bags of Trail Mix: \$48

Sia's Frozen Italian Ice: \$45

Chocolate-Covered Strawberries: \$42

Jumbo Pretzels: \$45

Assorted Candy Bars: \$45

Fruit Kabobs, Vanilla Honey Yogurt Dip: \$64

Bags of Chips, Pretzels, Popcorn: \$42

Fresh Baked Cookies: \$48

Fudge Brownies and Blondies: \$48

Classic Shortbread Cookies: \$36

Mini Cupcakes: \$38

## Beverages

*By the Gallon*

**Freshly Brewed Coffee: Regular, Decaffeinated \$40**

1 ½ gallon dispenser

**Mighty Leaf Tea Selections \$40**

1 ½ gallon dispenser

**Freshly Brewed Iced Tea \$40**

Regular, Island Breeze, Peach, Mango

**Agua Fresca \$40**

Chef's Choice of Seasonal Fruit Combinations

**Fresh Squeezed Lemonade or Limeade \$64**

## Individual

*Per bottle*

Naked Juice \$6.50

Fruit Juice \$5.50

Gatorade \$6.50

Red Bull \$6.50

Kombucha \$7.50

Coke Products \$4.50

Mineral Water \$5.50



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# Lunch | Buffets

## Far East Market \$45

Chinese Cucumber Salad, Sesame Seeds  
Mixed Greens Salad, Mandarin, Sesame,  
Edamame,  
Wonton Crisps, Orange-Miso Vinaigrette  
Ginger Panko Crusted Chicken, Sweet & Spicy  
Mustard Sauce

Beef Sate Skewers, Curried Couscous, Mango,  
Pineapple

Chinese Stir-Fry Eggplant, Bell Peppers, Garlic,  
Fresno Chilis

Jasmine Rice **FIT**

Sesame Stir-Fried Green Beans **FIT**

Coconut Rice Pudding

## FIT Grain Salad Bowl \$48

Mixed Baby Greens, Arugula

Quinoa, Wheat Berries

Avocado, Cucumbers, Olives, Tomatoes

Dried Cranberries, Edamame, Roasted Broccoli  
and

Cauliflower Florets, Sunflower Seeds

Goat and Parmesan Cheese

Grilled Marinated Breast of Chicken Lemon

Herb Marinated Shrimp

Green Goddess Dressing, Raspberry Dressing **FIT**

Dessert, Seasonal Fruit Platter

## Taste of St Louis \$46

Cheese and Beef Toasted Ravioli, Marinara  
St Louis Salad, Iceberg, Onions, Red Pepper,  
Pepperoncini, Tomato, Croutons, Italian Vinaigrette

German Potato Salad

BBQ Pork Steaks

Rosemary Fingerling Potatoes

Herb Roast Chicken, Carrot, Arugula Farro Pilaf

Cheese Tortellini, wild mushroom sauce

Goopy Butter Bars

## Southern Tuscan \$41

White Bean Soup: Kale, Tomato

Mixed Greens Salad, Pepperoncini, Red Onion

Tomato, Black Olive, Vinaigrette

Orecchiette, Caramelized Fennel, Corn, Parmesan,  
Ragu

Slow Cooked Chicken Cacciatore

Creamy Stone Ground Polenta and Fontina Cake

Crispy Cauliflower, Herbs, Olive Oil

Tiramisu

## Louisiana Roots \$52

Oyster Lentil Velouté

Chopped Bibb, Frisee, & Grilled Radicchio Salad

Zatarain's Mustard Vinaigrette

Shrimp Remoulade Salad, Fried Green Tomato

Blackened Redfish, Crawfish Etouffee

Rice Pilaf

Southern Fried Chicken

Jalapeno Jack Cheese Grits

Apple Braised Collard Greens

Buttermilk Biscuits & Jalapeño Corn Bread

Classic Banana Bread Pudding

Pineapple Upside-Down Cake



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# Lunch | Sandwiches

## Mini Deli Sandwich Buffet \$29 per person

### Salads

*choose any 2 items below*

Baby Green Salad

Caesar Salad

Balsamic Roasted Vegetable

Grain Salad of the Day **FIT**

Red Bliss Potato Salad

BBQ Spiced Potato Chips

### *choose any 4 sandwiches*

House Roasted Turkey, Brie Cheese,  
Honey Mustard, Baguette

Smoked Ham, Arugula, Swiss Cheese,  
Ciabatta

Rare Roast Beef, Frizzled Onions,  
Horseradish Mayo, Baguette

Grilled Buffalo Chicken Wrap,  
Shredded Lettuce and Bleu Cheese

Smoked Turkey, Cabbage Slaw, Swiss  
Cheese Rye Bread

Turkey Club Sandwich on a Roll, Bacon,  
Lettuce, Tomato

Balsamic Roasted Vegetable Goat Cheese  
Whole Wheat Wrap

Avocado Toast, 7 Grain Bread, Tomato,  
Cucumber Cilantro



## Hot Slider Buffet \$34 per person

*choose any 2 items below*

Baby Green Salad

Caesar Salad

Balsamic Roasted Vegetable

Grain Salad of the Day **FIT**

Red Bliss Potato Salad

BBQ Spiced Potato Chips

*choose any 3 sandwiches*

**Buffalo Chicken Slider:** Brioche Bun, Aged Cheddar, Smoked Bacon, Ranch

**Asian Slider:** All Beef Patty, Cabbage Slaw, Jalapeño, Daikon Radish Gochujang Aioli

**Cheddar Slider:** All Beef Patty, Aged Cheddar, Tomato Jam

**Salmon BLT Slider:** Smoked Bacon, Lettuce, Tomato, Aioli

**Roasted Portobello Slider:** Caramelized Onions, Goat Cheese

*All lunches include choice of Cookies, Brownies, or Dessert Bars, and Beverage Service*

*All Sandwiches and desserts can be made without Gluten Options for an additional charge of \$3 Per Person*



# Lunch | Boxed

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## Main Course Salads

Classic Caesar Salad, Grilled Chicken **\$34**

Traditional Cobb Salad, Grilled Chicken, Avocado, Egg, Tomato, Ranch Dressing **\$34**

Spinach Salad, Radish, Tomato, Shaved Brussels, Spiced Pepitas, Quinoa, Cilantro-Lime Vinaigrette **\$28**

Rice Noodles, Marinated Tofu, Crispy Vegetables **\$28**

## Sandwiches (choice of 2)

Roast Beef, Brie, Butter Lettuce, Grilled Ciabatta Roll **\$ 38**

Grilled Chicken Caesar, Sun-Dried Tomato Wrap **\$34**

Classic Club Sandwich, Turkey, Bacon, Lettuce, Tomato, Brioche Bun **\$33**

Black Forest Ham & Swiss Cheese, Leaf Lettuce, Tomato, Kaiser Roll **\$32**

Roast Turkey, Provolone Cheese, Roasted Red Pepper, Pesto, Aioli **\$32**

Grilled Vegetable Wrap, Sundried Tomato, Basil Pesto, Provolone Cheese **\$31**

## Side Salads

Pee Wee Potato Salad

Grain Salad of the Day

Rice Noodles, Crispy Vegetables

**Minimum of 15 guests.**

**Each boxed lunch consists of one entree salad or sandwich, side salad, one fruit, one snack, one dessert and a soft drink.**

**A maximum of two different boxed lunches will be made available to all groups.**

**If more than two boxed lunches are requested, an additional \$2 per person will apply for each addition.**

**Gluten Free break is available \$2 per person**





# Lunch | Plated 3 Course

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## Soups

Corn-Poblano Soup: Cilantro, Corn Relish

Roasted Tomato & Basil Bisque, Garlic Baguette Croutons, Basil Oil

Cauliflower Soup, Curried Golden Raisins, Cauliflower Couscous

## Salads

### Baby Greens Salad

Cherry Tomatoes, Radish, Cucumbers, Pickled Shallots, Balsamic Vinaigrette

### Caesar Salad

Romaine Hearts, Hand Cut Crouton, Shaved Parmesan Cheese, Caesar Dressing

### Greek Salad

Cucumber, Feta, Tomato, Artichoke, Olive, Oregano Vinaigrette

### Baby Spinach-Frisee Salad

Sweet and Hot Peppers, Sweet Potato Crisps, Dried Cranberries, Goat Cheese, Honey-Balsamic Vinaigrette

### St Louis Chopped Salad

Chopped Romaine, Red Onion, Artichoke, Red Pepper, Pepperoncini, Provel, Red Wine Vinaigrette

## Entrées

*Served with seasonal vegetable*

**Ginger Sesame Crusted Salmon**, Jasmine Rice, Baby Bok Choy, Gochujang Glaze \$49

**Cilantro Marinated Mahi Mahi**, Quinoa, Marinated Tomatoes, Kale, Blood Orange Sauce \$49

**Curry Spiced Chicken**, Basmati Rice, Red Curry Coconut and Basil, Cilantro Pumpkinseed Pesto \$47

**Grilled Achiote Chicken Breast**, Truffle Cauliflower-Potato Puree, Charred Scallion-Corn Cream \$47

**Brined and Roasted Pork Loin**, Parmesan Mac n' Cheese, Bourbon BBQ Pork Jus \$47

**Grilled Beef Bistro Tender**, Golden Potato Puree, Red Wine Jus \$49

## Dessert

Tahitian Vanilla Crème Brûlée, Lemon Shortbread

Triple Berry Shortcake, Basil-Orange Macerated Berries, Whipped Cream

White Chocolate Bread Pudding, Salted Caramel

Orange Creamsicle Panna Cotta, Fresh Berries, Candied Pecans

Chocolate Devil's Food Cake, Chocolate Shortbread Crumble, Raspberry

Meyer Lemon Cheesecake, Cinnamon Graham Crumbs, Berry Compote



Three-Course Plated Lunch comes with the choice of one soup or salad, one entrée and one dessert.  
Served with Freshly Brewed Regular and Decaffeinated Coffee, Mighty Leaf Tea Selections, Iced Tea, and freshly baked rolls with sweet butter

# Dinner | Plated 3 to 5 Courses

## Plated Appetizers \$17

Leek & Local White Cheddar Tart

Zatar Roasted Baby Carrot, Tri-Color Quinoa, Cumin Lime Yogurt

Butternut Ravioli, Morels, Sage Brown Butter

Seared Scallop, Creamed Leek, Tomato, Truffle, Chive, and Sweet Garlic Oil

## Soups \$11

Roasted Red Pepper Bisque, Boursin Cheese, Olive Oil

Sweet Potato Apple Soup, Shredded Apple, Curry Spiced Pepitas

Golden Potato & Celeriac Bisque, Shaved Celery Hearts, Paprika Oil

## Salads \$13

Baby Romaine Caesar, Heirloom Tomatoes, Red Onion, Parmesan, Herb Croutons

Spinach and Frisee, Toasted Pumpkin Seeds, Goat Cheese, Strawberries, Raspberry Vinaigrette

Romaine, Heirloom Tomatoes, Local Cheddar, Bacon, Tortilla Crisps, Jalapeño Buttermilk

Wild Arugula, Watermelon Radish, Cucumber, Quinoa, Cotija, Shallots, Beet Vinaigrette

Greek Salad, Artichokes, Olives, Feta, Tomatoes, Peppercini, Oregano Vinaigrette

## Entrées

*Served with seasonal vegetable if not stated.*

Blackened Redfish, Potato Puree, Haricot Vert, Tomato Herb Vinaigrette **\$46**

Mojo Glazed Mahi Mahi, Fried Yukon Gold Potatoes, Lime Crema **\$43**

Roast Salmon, Romesco Couscous, Asparagus Citrus Vinaigrette **\$39**

Main Lobster Thermador, Sweet Corn Grits, Wilted Spinach, Oyster Mushrooms, Lobster Glace **MP**

Herb Marinated Roast Breast of Joyce Farm Chicken, Sweet Potato Hash, Sauteed Kale, Guajillo Cream **\$38**

Herb Marinated Roast Breast of Joyce Farm Chicken, Chickpea Fritter, Orange Coriander Jus **\$38**

Roasted Chicken Breast, Celeriac Potato Puree, Wilted Kale, Carrot Caraway Sauce **\$37**

Ancho Chile Chicken, Mac n' Queso Cake, Lacinato Kale, Tequila-Lime Beurre Blanc **\$36**

Curry Spiced Chicken, Basmati Rice Pilaf, Coriander-Mint Chutney **\$28**

Roasted Pork Loin, White Cheddar-Tasso Grits, BBQ Dressing **\$37**

Braised Short Rib, Wild Mushroom, Bacon and Onion, Pappardelle, Red Wine Jus **\$49**

Porcini Crusted Beef Tenderloin, Horseradish Polenta, Natural Jus **\$50**

Curry Roasted Cauliflower, Basmati Rice Pilaf, Coriander-Mint Chutney **\$28 (V)**

## Dessert \$11

White Chocolate Bread Pudding, Salted Caramel

Espresso-Orange Panna Cotta Parfait, Candied Orange, Chocolate Coffee Bean

Bittersweet Chocolate Cheesecake, Oreo Crumbs, Tangerine Cream

Chamomile-Citrus Custard Tart, Raspberries, Raspberry Coulis

Orange Steamed Pudding, Milk Chocolate Crèmeux, Brown Butter Powder, Caramel Crunch

Lemon Tart, Roasted Pistachio Shortbread, Raspberry Meringue



Three-Course Plated Dinner comes with the choice of one soup, appetizer or salad, one entrée and one dessert. Entrée's accompanied with seasonal vegetable. Served with Freshly Brewed Regular and Decaffeinated Coffee, Mighty Leaf Tea Selections, Iced Tea, and freshly baked rolls with sweet butter

# Dinner | Buffets

## Ozark Country \$74

Smoked Brisket Chili, Cornbread Crouton  
Farro Salad, Leafy Greens, Pumpkin Seeds, Apples, Fried Shallots, Honey Cider Vinaigrette  
Greens Salad, Aged Cheddar, Heirloom Tomatoes, Roasted Beets, Radish, Sorghum Vinaigrette  
Grilled Skirt Steak, Chimichurri  
Garlic-Herb Roasted Chicken Breast  
Pan Seared Salmon, Grapefruit, Crispy Chickpeas  
Gristmill Stone Ground Cheddar Grits  
Cider Braised Greens  
Smoked Onion & Black Eyed Peas  
Strawberry Shortcake  
Chocolate Caramel Sheet Cake Bites

## Mexican Style \$69

Chicken Posole Soup  
Kale, Avocado, Lime, Sea Salt  
Black Bean Corn Salad, Crisp Corn Tortilla  
Braised Short Ribs, Mole Rojo, Cilantro, Citrus-Guajillo  
Glazed Chicken, Orange-Coriander Jus  
Wheat Esquites Epazote, Wheatberries, Creamed Corn  
Cilantro-Lime Rice  
Grilled Calabacitas  
Corn Tortillas  
Cinnamon Churros  
Mini Sopapilla Cheesecakes  
Tres Leches



## Gulf Coast Getaway \$82

Seafood Gumbo, White Rice  
Baby Spinach & Endive Salad, Cajun Spiced Sunflower Seeds, Cane Sugar Vinaigrette  
Cajun Caprese, Heirloom Tomatoes, Charred Scallion, Mozzarella  
Shrimp-Red Potato Salad, Louisiana Hot Sauce Vinaigrette  
Cornmeal Fried Redfish, Parsley, Lemon White Wine Sauce  
New Orleans Style BBQ Shrimp, Gristmill Grits, Bacon, Garlic  
Buttermilk Fried Chicken  
Spinach Madeleine  
Sautéed Seasonal Market Vegetables  
Vegetables Rice Dressing  
Bread Pudding with Classic Anglaise  
Key Lime Pie

## St Louis BBQ \$74

Wild Rice Salad, Spiced Pepitas, Sunflower Seeds, Sweet Peppers, Apples, Smoked Onion, Bacon Dressing, Baby Watercress  
Super Green Salad, Quinoa, Beets, Radish, Grilled Seasonal Vegetables, Hemp Seeds, Poblano Dressing  
Slow House-Smoked Brisket  
St Louis Ribs Ginger Bourbon BBQ  
"Schlafly Amber" Ale Glazed Chicken  
Grilled Eggplant "Al Pastor"  
Roasted Broccoli with Oven Roast Tomato  
Homestyle Vegetarian Sweet Beans  
Mac 'n' Cheese  
Jalapeno Spiced Cornbread  
Banana Chocolate Bread Pudding Caramel Glaze  
Chocolate Fudge Cupcakes

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Please ask your Sales Manager for more information about items that are made without gluten and vegan



# Receptions | Stations

*Pick minimum of three for a reception*

## **From the Sea \$36**

Crab Cakes with Mango Aioli  
Seafood Jambalaya  
Crawfish Fritters, Creole Rémoulade

## **Tailgate Station \$30**

Buffalo Chicken Wings, Blue Cheese  
Vegetable & Cheese Quesadillas  
Beef Sliders, Caramelized Onions, Boursin Cheese  
Tortilla Chips, Guacamole, Queso, Salsa

## **Mashed Potato Bar \$19**

Mashed Yukon Gold Potatoes, Purple Potatoes, and  
Sweet Potatoes

ACCOMPANIMENTS:

Fried Shallots, Roasted Garlic, Maple Butter, Blue  
Cheese, Cheddar Cheese, Apple Wood Smoked  
Bacon, Sour Cream, Green Onions

## **Fajita Bar \$31**

Tequila Lime Chicken  
Chipotle Shrimp  
Roasted Hot and Sweet Peppers

ACCOMPANIMENTS:

Smoked Tomato Salsa, Guacamole, Lime, Sour Cream,  
Cheddar Cheese, Corn and Flour Tortilla, Beans & Rice

## **Pasta Station\* \$25**

Cheese Tortellini, Wild Mushrooms, Tomato Basil  
Sauce  
Sweet Potato Gnocchi, Shrimp, Pesto Cream Sauce  
Rigatoni with Meatballs  
Garlic Cheese Bread

## **Late Night Snack \$22**

Griddled Beef Sliders Cheese, Horseradish  
Pickle Fried Chicken  
Buttermilk Waffle, Guajillo Maple Syrup  
Smothered Tater Tots: Aged Cheddar, Scallions, Crema  
ACCOMPANIMENTS:  
Lettuce, Tomato, Onion, Mayo, Mustard

## **Carving Stations\***

### **Smoked Beef Prime Rib**

Creamed Horseradish, Shallot Confit,  
Sweet Pull-Apart Rolls **\$630**  
Serves approximately 25 guests

### **Tender Slow Roasted Suckling Pig, Au Jus,**

Roasted Tomato Salsa, Salsa Verde **\$690**  
40lbs piglet serves approximately 40 guests

### **Roasted Turkey Breast, Slider Rolls,**

Cranberry Sauce, Sage Pan Gravy **\$295**  
Serves approximately 25 guests

### **Korean Hoisin Glazed Pork Loin,**

Cabbage-Cilantro Slaw, Steam Buns **\$310**  
Serves approximately 30 guests

### **Whole Roast Vegetable Carving Station, Chimichurri,**

Romesco, Pumpkin Seed Hummus **\$215**  
Serves approximately 25 guests

### **House-Smoked Beef Brisket**

Peach-Guajillo BBQ Sauce **\$380**  
Serves approximately 20 guests

### **BBQ Spiced Pork Loin**

Pickled Red Onion, Creamed Corn **\$320**  
Serves approximately 30 guests



Displays are priced per person (unless otherwise specified). Minimum three stations for Reception. Minimum 25 Guests. Pricing for one hour service.

\*Chef attendant required \$150 per Chef. One Chef attendant per 75 guests.

# Receptions | Displays

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## Cheese Board \$16

Selection of Imported and Local Artisan Cheeses

Fresh Seasonal Fruits, House Made Chutney  
English Crackers, French Bread

## Antipasto \$19.50

Imported Prosciutto, Pepperoni, Salami, Provolone  
Cheese, Fontina Cheese, Buffalo Mozzarella Cheese

Pepperoncini, Italian Black & Green Olives, Roasted  
Peppers, Marinated Mushrooms, Artichoke Hearts,  
Pickles, Sun-Dried Tomatoes, Olive Oil  
Crackers, Focaccia Bread

## Vegetarian Antipasto \$15

Grilled Vegetables, Portobello Mushrooms, Provolone  
Cheese, Fontina Cheese, Buffalo Mozzarella Cheese

Pepperoncini, Italian Black & Green Olives, Roasted  
Peppers, Marinated Mushrooms, Artichoke Hearts,  
Sun-Dried Tomatoes, Olive Oil  
Crackers, Focaccia Bread

## Vegetable Crudités \$11

Baby Carrots, Red Peppers, Cucumber, Celery,  
Cauliflower, Broccoli, Grape Tomatoes

Ranch Dressing, Blue Cheese Dressing, Roasted Garlic  
Hummus

## Chips and Dips \$15

Chips - Potato, Yellow Corn Tortilla

Dips - Roasted Corn Guacamole, Queso, Salsa,  
Black Bean Dip, Buttermilk Sour Cream

## Spreads and Breads \$15

Breads - Pita Triangles, Bread Sticks, Crostini's

Spreads - Roasted Garlic Hummus, Baba Ghanoush,  
Sundried Tomato & Olive Tapenade



# Receptions | Sweets

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## Ooh La La \$18

Milk Chocolate Éclairs  
Vanilla Crème Brûlée  
Goopy Butter Cake

## Chocolate Madness \$18

Milk Chocolate & Hazelnut Crunch Cake  
Chocolate Cheesecake  
Raspberry & Dark Chocolate Tart  
Chocolate Crème Brûlée GF  
Flourless Chocolate Cake GF

## Childhood Memories \$19

Ding Dongs; S'mores; Oatmeal Cream Pies;  
Rice Krispy Treats; Fig Newton's

## Cheesecake Bar \$13

Vanilla Bean or Chocolate Decadence Cheesecake  
Accompaniments:  
Whipped Cream, Chocolate Sauce, Salted Caramel  
Sauce, Berry Compote



# Receptions | Hors d'oeuvres

*priced per piece*

## Cold Appetizers

### Vegetable

Sable, Blue Cheese, Apple \$5.50

Grilled Vegetable Skewer, Red Pepper Emulsion \$5.50

Toasted Brie, Toasted Baguette, Apricot-Black Pepper Gastrique \$5.50

Caprese Skewer, Fresh Mozzarella, Baby Heirloom Tomato, Pesto, Balsamic Syrup \$5.50

Tomato Bruschetta, Roasted Garlic, Mozzarella \$5.50

### Sea

Shrimp & Grits, Crispy Grits Cake, Smoked Bacon, Lemon \$6.50

Sesame-Seared Tuna, Mango-Jicama Slaw, Crisp Wonton \$5.50

Smoked Salmon Toast, Avocado Mousse, Crispy Capers \$5.50

Fluke Ceviche, Wakame, Sesame Cracker \$7.50

Beet Salmon Gravlax, Citrus Salad Micro Mint \$7.50

### Land

Curry Chicken Salad, Phyllo, Grape, Celery \$6.50

Smoked Duck Reuben, Kraut, Thousand Island, Rye \$6.50

Beef Summer Roll, Carrot, Chilies, Cilantro, Sweet Chili \$7.50

Farm Melon-Salumi Skewer, Balsamic Reduction, Mint \$5.50

Prosciutto and Blue Cheese with Poached Prunes \$ 7.50

## Hot Appetizers

### Vegetable

Falafel, Red Pepper Puree, Parsley \$5.50

Crispy Quinoa Cake, Jalapeño Relish \$5.50

Figs and Mascarpone in Phyllo \$5.50

Wild Mushroom Tartlet \$5.50

Indian Potato Pea Samosa Cake \$5.50

### Sea

Sesame Crusted Salmon Skewer, Yuzu Dipping Sauce \$6.50

Coconut Shrimp, Sweet & Sour Sauce \$7.50

Maryland Crab Cakes, Remoulade \$7.50

### Land

Chorizo Hushpuppy, Smoked Paprika Aioli \$5.50

Pecan Crusted Chicken, Citrus-Aleppo Aioli \$5.50

Beef Empanada, Cilantro Crema \$6.50

Grilled Beef Satay, Smoked Soy-Ginger \$7.50

Mini Beef Wellington, Horseradish Cream \$ 7.50

