

# HORS D'OUVRES

## COLD

Caramelized Onions, Peppers with Goat Cheese,  
Sweet Pepper Coulis on Crusty French Bread  
\$20.00 per dozen

Wild Mushrooms, Garden Herbs in Pastry Shell  
\$20.00 per dozen

Mini Brochette with Feta Cheese, Fresh Basil, Roma Tomato  
\$20.00 per dozen

Corn Bread Rounds topped with Chilled Pork & Apple Chutney  
\$20.00 per dozen

Smoked Chicken, Mango Chutney Cucumber Roll  
\$20.00 per dozen

Tenderloin of Beef with Stone Ground Mustard on Slice of Sourdough Bread  
\$20.00 per dozen

Chicken & Sweet Pepper on Polenta  
\$24.00 per dozen

Please add 20% Service Charge and 7.6% Tax

## HOT

Crisp Pork in Red Chile Taquitos, Anaheim Chile Salsa  
\$20.00 per dozen

Chicken Jerked on Skewer, Lime Tequila Sauce  
\$20.00 per dozen

Crispy Artichoke Hearts with Parmesan, Roasted Tomato Dipping Sauce  
\$20.00 per dozen

Quick-Seared Beef Skewer marinated in Soy Sauce  
\$22.00 per dozen

Crab, Three Chesses, Green Chile & Cilantro Quesadilla  
\$24.00 per dozen

Spicy Cajun Oysters on the Half Shell  
\$26.00 per dozen

Green Lip Mussels on Half Shell, Tomato Basil Aioli  
\$26.00 per dozen

Baja Mini Lobster Burritos, and Queso Dip  
\$26.00 per dozen

Alaskan Crab-filled Mushrooms caps, Hollandaise sauce  
\$26.00 per dozen

Jumbo Tiger Shrimp Sautéed in Garlic, Chardonnay,  
Italian Parsley Freshly Squeezed Lemon  
\$26.00 per dozen

Please add 20% Service Charge and 7.6% Tax

# RECEPTION CARVING STATION

## BEEF

Marinated Barbecue Beef Brisket served with Ancho Chiles,  
Barbecue Sauce & Onion Rolls  
\$15.00 per person

Black Peppercorn Tenderloin of Beef, served with Onion Rolls  
\$250.00 serves approx 20 ppl

Herb-Crusted Roast Prime Rib, Onion Rolls, Creamy Horseradish, Dijon Mustard  
\$300.00 serves approx 30 ppl

## FISH

Salmon en Croute filled with Spinach & Boursin Mousse, Dill Crème Fraiche  
\$150.00 serves approx 20 ppl

Sliced Side of Natural Mesquite Smoked Salmon  
\$120.00 serves approx 30 ppl

Please add 20% Service Charge and 7.6% Tax

## LAMB

Garlic-Stuffed Roast Leg of Lamb with Minted Jelly, Onion Roll  
\$175.00 serves approx 25 ppl

Rack of Lamb, Dijon-Herb Crust, Rosemary Glace  
\$175.00 serves approx 15 ppl

Whole Roasted Lamb  
\$400.00 serves approx 80 ppl

## PORK

Whole Glazed Ham, Honey Mustard, Poppy Seed Buns  
\$225.00 serves approx 25 ppl

Arizona-Honey Glazed Pork Loin with Caramelized Onion Deli  
& Apple Chutney  
\$250.00 serves approx 40 ppl

## POULTRY

Glazed Roasted Tom Turkey Breasts with Southwest Cranberry Relish,  
Assorted Carving Rolls  
\$125.00 serves approx 25 ppl

All Selections Come Alive with a Chef in Uniform at \$50.00  
1 Chef per 100 guests for 2 hours

A 20% Taxable Service Charge and 7.6% Sales Tax will be applied  
to all Banquet Food & Beverage