

RECEPTION MENUS

LIGHT SELECTIONS

International & Domestic Cheese Display

Vermont Sharp Cheddar, Gorgonzola, Camembert, Chèvre, Edam, Gruyère,
Marinated Fresh Mozzarella, Havarti and Pepper Cheeses
Garnished with Summer Sausage and Seasonal Fresh Fruit
Served with Gourmet Crackers and Sliced Baguettes
\$6.00 per Guest

Crudités Display

Assortment of Freshly Cut Seasonal and Roasted Vegetables including Celery, Carrot Sticks, Broccoli, Radishes
Sliced Cucumber, Zucchini Sticks, Cauliflower, Green Beans, Roasted Peppers, Squash, and Mushrooms
Served with Ranch and Dill Dips.
\$6.00 per Guest

Fresh Seasonal Fruit Display

Sliced Seasonal Fresh Fruit including Honeydew, Cantaloupe, Pineapple & Seasonal Varieties, served with Traditional Dips
\$6.00 per Guest

Meat & Cheese Display

Attractive display of Deli Meats and Cheeses including Sliced Turkey Breast, Roast Beef, Ham, Salami
Swiss, Jack and Cheddar Cheeses, served with Lettuce, Tomato, Pickles, Olives, Mustard, Mayonnaise
Creamy Horseradish, Sliced Breads and Freshly Baked Rolls
\$9.00 per Guest

DRY SNACKS

Mixed Nuts	\$25.00 per Pound
Roasted Peanuts	\$20.00 per Pound
Rocky Mountain Trail Mix	\$20.00 per Pound
Assorted Wild Game Jerky	\$25.00 per Pound
Popcorn (Butter Flavor)	\$12.00 per Pound
Popcorn (Caramel Flavor)	\$17.00 per Pound
Popcorn (Cheese Flavor)	\$17.00 per Pound
Potato Chips (Regular Flavor)	\$14.00 per Pound
Taro Chips (Individual Bag)	\$3.00 Each
Potato Chips or Pretzels (Individual Bag)	\$2.00 Each

DIPS

Roasted Garlic	\$26.00 per Quart
Cream Cheese	\$26.00 per Quart
Dill & Onion	\$26.00 per Quart
Hummus	\$26.00 per Quart
Spinach	\$26.00 per Quart
Red Pepper Parmesan	\$27.00 per Quart
Avocado Ranch	\$26.00 per Quart
White Bean & Sun-dried Tomato	\$26.00 per Quart
Guacamole	\$28.00 per Quart
Mexican Bean	\$27.00 per Quart
Cilantro Salsa	\$27.00 per Quart
Spinach & Artichoke	\$30.00 per Quart
Queso	\$25.00 per Quart

RECEPTION MENUS

C O L D H O R S D ' O E U V R E S

(Minimum order is three Dozen pieces of each item)

Hors d' Oeuvres

Deviled Eggs • Prosciutto, Grapes & Herb Cream Cheese • Cucumber with Crab Meat
Bruschetta with Tomato, Basil Relish • Assortment of Finger Sandwiches • Coronets of Salami with Cream Cheese
Napoleon of Grilled Vegetables • Miniature Brie Cheese En Croute
\$32 per Dozen

Classic Hors d' Oeuvres

Prosciutto and Fresh Mozzarella • Smoked Salmon Roll with Capers • Artichoke
Bottoms with Bay Shrimp • Mini Tarts filled with Lobster Mousse
Asparagus Wrapped in Smoked Salmon • Smoked Chicken Canapé Nicoise
\$42 per Dozen

Premium Hors d' Oeuvres

Jumbo Shrimp • King Crab Legs • Clams on the Half Shell • Oyster on the Half Shell
Lobster Medallions • Smoked Lake Fish Served with Citrus Rémooulade, Cocktail Sauce and Lemon Wedge
Elk Tenderloin on Pepper Crostini, Mache • Smoked Duck Breast & Apricot on Rye
Tuna Tartare & Pickled Vegetables in a Chinese Spoon
Pink Pepper Corn Crusted Beef Tenderloin, Onion Marmalade on Focaccia
Smoked Sturgeon on Buckwheat Blini • Shrimp Ceviche Martini • Foie Gras Macaroons
Pate of Veal & Sweet Breads • Seared Ahi Tuna, Asian Slaw
\$52 per Dozen

Caviar & Vodka Station

Sevruga, Beluga, Osetra Presented with Chilled Vodkas, Blini,
Toasted Brioche, Chopped Eggs, Parsley, Onions and Sour Cream
Market Price

Sushi

Maki Rolls

California Roll – Crab Meat, Avocado and Cucumber
Spicy Tuna Roll – Ahi Tuna, Green Onion with Spicy Sauce
Rock & Roll – Fresh Water Eel, Avocado, Cucumber and Special Glazed Sauce
Philadelphia Roll – Smoked Salmon, Cream Cheese and Avocado
Crunch Munch - Cooked Shrimp, Tempura Pieces, and Avocado with Special Glazed Sauce
\$16.00 per Roll

Nigiri Selection

Ahi Tuna, Norwegian Atlantic Salmon, Fresh Water Eel, Tamago Sweet Egg,
Yellow Tail and Sweet Shrimp
\$5.00 Each

RECEPTION MENUS

HOT HORS D'OEUVRES

(Minimum order is three Dozen pieces of each item)

Hors d' Oeuvres

Beef Empanadas • Chicken Burritos • Assorted Miniature Quiche • Jalapeño Poppers with Ranch Dressing
Italian Sausage with Peppers and Onions • Spicy Buffalo Chicken Wings with Ranch Dip
Spinach and Feta Cheese wrapped in Phyllo Dough • Fried Chicken Drumettes served with Ranch Dressing
Meatballs (Barbecued, Polynesian, Swedish or Marinara)
Egg Rolls served with Hot Chinese Mustard Sauce and Plum Sauce, Miniature Chicago Dogs
\$36 per Dozen

Premium Hors d' Oeuvres

Beef Satay • Chicken Satay • Pork Baby Back Ribs • Miniature Beef Wellington
Baked Brie with Raspberry Coulis • Chicken Fingers with Honey-Mustard Dip
Pork Pot Stickers with Soy Dipping Sauce • Potato Skins with Cheddar Cheese and Bacon Bits (served with Sour Cream and
Chives) • Beef Kabob with Teriyaki Sauce • Chicken Kabob with Teriyaki Sauce
Mini Corn Beef Rueben • Smoked Cheese Fondue
\$46 per Dozen

Specialty Hors d' Oeuvres

Diver Sea Scallop on Lemon Brioche, Aioli
Curried Chicken & Cashew Profiteroles
Cherry Wood Smoked Salmon & Lentils
Tempura Jumbo Shrimp, Wasabi Soy Dipping
Jumbo Lump Crab Cakes, Remoulade
Tandoori Shrimp, Citrus Yogurt Sauce
Lobster & Phyllo Triangles
Bison Tenderloin Kebabs
Texas BBQ Ribs
\$54 per Dozen

Dim Sum

Fried Rice Cake
Dragons Tail Shao Mai
Steamed Sesame Paste Bun
Red Bean Paste Bun
Peach Bun
Steamed Bun with Mushroom and Onion
Cabbage Shaped Dumpling
Golden Fish Dumpling
Potato Leek Dumpling
Glutinous Rice Shao Mai
Golden Bag
Three Color Seafood Shao Mai
Shrimp & Chinese Chive Cake
Jade Dumpling
Chaozhou Steamed Dumpling
Fried Seafood Ball
Scallop Shaped Dumpling
Bamboo Wrapped Steamed Rice
\$50 per Dozen

RECEPTION MENUS

SPECIALTY STATIONS

(Minimum 25 guests • prepared onsite by chef)
(\$75.00 chef's labor fee for each chef required)

Sauté Station

Sautéed Shrimp in Garlic and Olive Oil (3 pieces per Guest)
\$12 per Guest

Tournedos of Beef served with Green Peppercorn Sauce (4 ounces per Guest)
\$13 per Guest

Lamb Chops served with Mint Sauce (4 ounces per Guest)
\$13 per Guest

Pasta Station

Fettuccine Alfredo, Orecchiette Pomodoro, Mushroom Ravioli with Fresh Marinara Sauce,
Served with Garlic Bread, Fresh Pepper and Parmesan Cheese
\$9.00 per Guest

Baked Potato Bar

Baked Potatoes served with Cheddar Cheese Sauce, Chili, Fresh Broccoli, Green Onions,
Bacon Bits, Sour Cream, Roasted Garlic, Whipped Butter and Chives
\$125 (serves 25 Guests)

Taco Station

Make-Your-Own Beef or Chicken Tacos served with Shredded Lettuce, Diced Tomatoes,
Chopped Onions, Grated Jack Cheese, Guacamole, Sour Cream, Salsa and Taco Shells
\$150 (serves 25 Guests)

Pizza Station

Pepperoni, Vegetarian and Canadian Bacon with Pineapple,
Roasted Chicken and Garlic, Barbecue Chicken
\$150 (serves 25 Guests)

Nacho Station

Make-Your-Own Nachos served with Tri-Colored Tortilla Chips, Refried Beans,
Chili Con Queso, Sliced Jalapeños, Sour Cream and Guacamole
\$135 (serves 25 Guests)

Hot Dog Station & Hamburger Station

1/3-Pound Hamburger Condiments include Lettuce, Sliced Tomato, Sliced Onions, Pickles,
American and Swiss Cheeses, Mustard, Mayonnaise, and Ketchup Hebrew National®
Hot Dog served with Ketchup, Mustard, Mayonnaise, Pickle Relish, Giardiniera and Chopped Onions
\$175 (serves 25 Guests)

Fried Rice Station

Wok-Fried Rice, Egg & Vegetables with Chicken, and Pork with Hoisin & Chiles
\$100 (serves 25 Guests)
\$175 with Shrimp

Pho Noodle Soup Station

Includes Four Choices
Pho (Beef, Chicken, BBQ Pork or Seafood) Beef & Black Bean Sauce Hot Pot,
Shrimp Dumpling Wonton, Chicken Vegetable Noodle, Vegetable Tofu Hot Pot, Garlic Beef Fun,
\$125 (serves 25 Guests)

RECEPTION MENUS

CARVING STATIONS

(\$75.00 chef's labor fee for each Chef required)

Steamship Round of Beef

(Approximately 220 servings)

Served with Creamy Horseradish, Mustard
Mayonnaise and Freshly Baked Rolls
\$625 Each

Pepper-Roasted Beef Tenderloin

(Approximately 50 servings)

Served with Creamy Horseradish, Mustard
Mayonnaise and Freshly Baked Rolls
\$300 Each

Top Round of Beef

(Approximately 50 servings)

Served with Creamy Horseradish, Mustard
Mayonnaise and Freshly Baked Rolls
\$275 Each

Cedar Planked Salmon

(Approximately 50 servings)

Served with Basil Aioli Rémoûlade Sauce
Sliced Lemons and Capers
\$250 Each

Baked Sugar-Glazed Ham

(Approximately 70 servings)

Served with Assorted Mustards, Mayonnaise
And Freshly Baked Rolls
\$250 Each

Roasted Prime Rib of Beef

(Approximately 50 servings)

Served with Mushroom Jus
\$325 Each

Roasted or Smoked Turkey Breast

(Approximately 50 servings)

Served with Mayonnaise,
Cranberry Sauce and Freshly Baked Rolls
\$250 Each

Roasted Buffalo Tenderloin

(Approximately 50 servings)

Served with Creamy Horseradish, Mustard
Mayonnaise and Freshly Baked Rolls
\$325 Each

RECEPTION MENUS

CONFECTIONS

(\$75.00 chef's labor fee for each Chef required)

Assorted French Pastries

\$30 per Dozen

Ice Cream Station

(Minimum 50 Guests)

Chocolate and Vanilla Ice Cream

Served with Chocolate, Butterscotch and Strawberry Toppings.

Condiments include Pop Rocks, M&M's®, Butterfinger® Crumbles

Candied Pecans, Oreo® Cookie Crumbles and Whipped Cream

\$5.00 per Guest

Chocolate Fondue

Milk or Dark Chocolate Fondue with Seasonal Fresh Fruit

Traditional Pound Cake, Brownie Bites, & Flavored Marshmallows

\$250 (50 Orders)

Flambé Desserts

Cherries Jubilee

Bananas Foster

\$300 (50 Orders)

Shortcake Station

Shortcakes with Fresh Berries, Lemon Curd, Custard & Chantilly Cream

\$250 (50 Orders)

Ameristar Sweet Table

Seasonal Fresh Fruits, Almond Frangipane Tarts, Deep Dish Cheese Cake & Fruit Toppings

White Chocolate Raspberry Mousse Cake, Individual Crème Brûlée, Linzer Tarts

Individual Chocolate & Citrus Mousses, Éclairs & Assorted Petit Fours, Chocolate Hazelnut Fondue

\$16.00 (Per Guest)

RECEPTION MENUS

RECEPTION MENU 1

(1.5-hour reception • minimum 50 Guests)

International & Domestic Cheese Display

Vermont Sharp Cheddar, Gorgonzola, Camembert,
Chèvre, Edam, Gruyère, Marinated Fresh Mozzarella
Havarti and Pepper Cheeses
garnished with Summer Sausage and Seasonal Fresh Fruit
Served with Gourmet Crackers and Sliced Baguettes

Crudités Display

Assortment of Freshly Cut Seasonal and
Roasted Vegetables including Celery
Carrot Sticks, Broccoli, Radishes, Sliced Cucumber
Zucchini Sticks, Cauliflower
Green Beans, Roasted Peppers, Squash, and Mushrooms
Served with Ranch and Dill Dips

Hot Hors d' Oeuvres

Fried Jalapeños filled with Cheddar Cheese served with Ranch Dressing
Spicy Buffalo Wings served with Blue Cheese Dressing
Swedish Meatballs
Spring Rolls served with Plum Sauce and Hot Chinese Mustard
Mini Corn Beef Riebens
\$30 per Guest
(\$75.00 chef's labor fee for each Chef required)

RECEPTION MENUS

RECEPTION MENU 2

(1.5-hour reception • minimum 50 Guests)

International & Domestic Cheese Display

Vermont Sharp Cheddar, Gorgonzola, Camembert, Chèvre, Edam, Gruyère, Marinated Fresh Mozzarella, Havarti and Pepper Cheeses garnished with Summer Sausage and Seasonal Fresh Fruit
Served with Gourmet Crackers and Sliced Baguettes

Crudités Display

Assortment of Freshly Cut Seasonal and Roasted Vegetables including Celery, Carrot Sticks, Broccoli Radishes, Sliced Cucumber, Zucchini Sticks, Cauliflower, Green Beans, Roasted Peppers, Squash, and Mushrooms
Served with Ranch and Dill Dips

Fresh Seasonal Fruit Display

Sliced Seasonal Fresh Fruit Including Honeydew, Cantaloupe, Pineapple & Seasonal Varieties
served with Traditional Dips

Chicken Fingers

Served with Honey Mustard Dip

Assorted Pizza

Pepperoni, Chicken & Roasted Garlic and Vegetarian

Beef & Chicken Fajitas

Seasoned Beef and Chicken Fajita Meat with Sautéed Onions and Peppers served with Grated Jack and Cheddar Cheeses, Sliced Jalapeños, Sour Cream, Guacamole, Cilantro Salsa and Flour Tortillas

Tri-Colored Corn Tortilla Chips

Served with Refried Beans, Chili Con Queso, Sliced Jalapeños, Sour Cream and Guacamole

Carving Station with Chef Carving

Steamship Round of Beef

Whole Roast Turkey Breast

Served with Assorted Mustards, Mayonnaise,

Creamy Horseradish, Cranberry Sauce and Freshly Baked Rolls

\$38 per Guest

(\$75.00 chef's labor fee for each Chef required)

RECEPTION MENUS

RECEPTION MENU 3

(1.5-hour reception • minimum 50 Guests)

International & Domestic Cheese Display

Vermont Sharp Cheddar, Gorgonzola, Camembert, Chèvre, Edam, Gruyère, Marinated Fresh Mozzarella, Havarti and Pepper Cheeses garnished with Summer Sausage and Seasonal Fresh Fruit
Served with Gourmet Crackers and Sliced Baguettes

Crudités Display

Assortment of Freshly Cut Seasonal and Roasted Vegetables including Celery, Carrot Sticks, Broccoli, Radishes Sliced Cucumber, Zucchini Sticks, Cauliflower, Green Beans, Roasted Peppers, Squash, and Mushrooms
Served with Ranch and Dill Dips

Caesar Salad Station with Attendant

Romaine Lettuce with Grilled Chicken Breast and Bay Shrimp served with Herbed Croutons, Shredded Parmesan Cheese and Traditional Caesar Dressing
(Made to Order)

Hot Hors d' Oeuvres

Meat Cannelloni with Primavera Sauce
Italian Sausage en Brioche
Cajun Chicken Tenders
Cheese Quesadillas
Fried Shrimp with Cocktail Sauce

Carving Station with Chef Carving

Pepper-Roasted Tenderloin
Whole Roast Turkey Breast
Served with Assorted Mustards, Mayonnaise, Creamy Horseradish,
Cranberry Sauce and Freshly Baked Rolls
\$42 per Guest
(\$75.00 chef's labor fee for each Chef required)