

# Family Style Reception

## **PASSED AND STATIONED HORS D' OEUVRES**

VEGETABLE SPRING ROLLS

KOREAN BBQ

CRAB BALLS

ROASTED RED PEPPER AIOLI

PIGS IN A BLANKET

YELLOW MUSTARD

BAKED BRIE BITES

BRIE CHEESE, WALNUTS, RASPBERRY SAUCE DRIZZLE

## **DINNER MENU**

### FIRST COURSE

HOUSE SALAD

MIXED GREENS, CARAMELIZED ONION, FRESH APPLE, FETA CHEESE

BALSAMIC VINAIGRETTE & RANCH DRESSING

### SECOND COURSE

ROSEMARY ROASTED RED AND SWEET POTATOES

HOUSE SEASONING, OLIVE OIL

HOUSE ROASTED VEGETABLE BLEND

BRUSSELS SPROUTS, BROCCOLI, RED ONION, CARROTS

HOUSE SEASONING, OLIVE OIL

ROASTED SALMON (3OZ.)

LEMON DILL

BRAISED SHORT RIB

4OZ. RED WINE BRAISED SHORT RIB PORTIONS

CRISPY CHICKEN

BBQ SAUCE

### THIRD COURSE

PUMPKIN CUPCAKE

CREAM CHEESE ICING

MINI APPLE PIES

CARAMEL

CHOCOLATE COVERED STRAWBERRIES

BAR PACKAGE: SIGNATURE COCKTAILS, CHAMPAGNE TOAST,  
PREMIUM BAR PACKAGE INCLUDING CASAMIGOS BLANCO