

WENATCHEE
CONVENTION CENTER

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CATERING MENU

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WELCOME

The Wenatchee Convention Center prides itself on the outstanding quality of food and services provided to our guests. We believe the combination of our fresh ingredients, variety of menu options and experienced staff can create a memorable experience for each individual guest.

Wenatchee Convention Center
509-662-4411
121 N. Wenatchee Avenue
Wenatchee, WA 98801
www.wenatcheeconventioncenter.com

DISCLAIMER

We understand that there are dietary restrictions that will need to be accommodated and are happy to oblige in every possible way. We take these needs very seriously as our guests are our top priority.

However, it is not possible for us to cater to all specific allergies and dietary needs.

Our kitchen facility is geared towards serving large groups a specific menu. Unless prior arrangements have been made, we are limited to stock on hand.

In addition, those with severe allergies or serious dietary needs or restrictions may have to provide their own meals to ensure safety. Our kitchen is not equipped with a separate facility for eliminating the possibility of cross-contamination. We will always do our best to provide an exceptional dining experience to every guest and we are happy to accommodate special needs whenever possible.

YOU WILL SEE THESE SYMBOLS THROUGHOUT THE MENU TO INDICATE VARIOUS DIETARY INFORMATION:

VEG = VEGETARIAN | CONTAINS NO MEAT, POULTRY OR FISH PRODUCTS
GF = GLUTEN FREE | CONTAINS NO WHEAT GLUTEN, BARLEY OR RYE PRODUCTS
DF = DAIRY FREE | CONTAINS NO DAIRY PRODUCTS
V = VEGAN | CONTAINS NO ANIMAL PRODUCTS
A = VEG/V/DF/GF

Note: These labels are for general standards and practices. They are not an absolute guarantee. Human error and cross-contamination are a possibility. Also, products purchased by WCC may change ingredients at any time without our knowledge. The WCC does conduct a biannual label review in an effort to keep our menus current.

BANQUET GUIDELINES

It is with great pleasure that we at The Wenatchee Convention Center present the following pages of culinary delights. We hope that these carefully prepared menus are helpful to you in planning your upcoming function. As always, we stand ready to prepare a custom menu if you so desire. The following additional information will help you in further planning your successful event. If additional clarification regarding these guidelines is required, your Conference Planning Manager will be happy to assist you.

BANQUET GUIDELINES

FOOD & BEVERAGE SERVICE

The Washington State Liquor Control Board regulates the sale and service of alcohol. As the sole licensee, the WCC is responsible for the administration of these regulations. It is, therefore, WCC policy that liquor cannot be brought onto the property from outside sources. Additionally, the WCC does not allow any food to be brought onto the property, whether purchased or catered from outside sources.

No food, beverage or alcohol will be permitted to be brought into or removed from the venue by the client or any of the client's guests or invitees.

MEAL GUARANTEES

A minimum meal guarantee is required 5 (five business days) prior to your scheduled function. The WCC will be pleased to set for and prepare to serve 5% over the guaranteed number of guests. If a meal guarantee is not given, the center will consider the number indicated on the function sheet to be the correct guaranteed number. The guarantee can be increased, but cannot be lowered within two business days prior to the function. You will be charged for the minimum guarantee or the actual number of guests in attendance, whichever is greater.

CANCELLATION POLICY

In the event of cancellation, you will be held liable for all losses sustained by the WCC, with the exception of severe weather conditions or a circumstance that would be considered an "Act of God." Any cancellations within 72 hours (three business days) are subject to 100% payment of anticipated revenues. The WCC reserves the right to cancel the contract without notice and without liability if you breach the contract, if the rules of the WCC are not observed, or if the functions are of a nature not acceptable to WCC management.

SERVICE CHARGE

A taxable 19.5% service charge will be added to all food & beverage charges. Unusual service/labor/equipment requirements may result in additional charges. Use of materials, such as confetti or glitter, that require additional clean-up will result in a cleaning charge.

SALES TAX

Applicable sales tax, currently 8.8%, will be added to all food & beverage charges. Sales tax may change without notice.

MENU SELECTION

To assure that your menu selections can be made available, please submit them at least one month prior to your function. Custom menus should be discussed directly with your Conference Planning Manager. Prices may be subject to change or substitutions may be necessary due to current prevailing market conditions at the time of the planned event.

A SERVICE CHARGE OF 2.00 PER PERSON, WILL BE APPLIED TO SERVED MEALS WITH MULTIPLE ENTREE OPTIONS.

BEVERAGES

NON-ALCOHOLIC

FRESHLY BREWED REGULAR COFFEE

FRESHLY BREWED DECAFFEINATED COFFEE

ASSORTED TEA STATION

HOT CHOCOLATE

FRESHLY BREWED ICED TEA

LEMONADE

TREETOP ASSORTED BOTTLED FRUIT JUICES

CRANBERRY, APPLE, ORANGE

ASSORTED SODAS & BOTTLED WATER

SPECIALTY BEVERAGES

RED BULL *REGULAR AND SUGAR FREE*

SPARKLING WATER - *TOPO CHICO OR PELLEGRINO*

INFUSED WATER STATION

CHOOSE 1 OPTION BELOW:

MINT INFUSED

LEMON

CUCUMBER

ALCOHOLIC

BOTTLED BEER

Domestic

Import/microbrew

KEGS

Domestic | price varies

Import/microbrew | price varies

Estimated service of 150 12 oz. glasses

WINE

Merlot and Chardonnay

House wine

CHAMPAGNE

Cooks brut

Asti spumante

Sparkling cider

COCKTAILS

Call

Premium

CORKAGE FEE

40.00 per bottle

BARTENDER SERVICE

complete beverage service with bartenders & portable bar

200.00 setup fee per bar

100.00 per hour average minimum purchase

**if the minimum is not met a bar fee will be assessed*

A LA CARTE

FRESH FROM OUR BAKERY

ASSORTED MUFFINS (VEG)

APPLE-CINNAMON, DOUBLE CHOCOLATE, BLUEBERRY

CINNAMON ROLLS (VEG)

ASSORTED PASTRIES (VEG)

DANISHES, STRUDELS, SCONES, TURNOVERS (VEG)

ASSORTED BAGELS AND CREAM CHEESE SPREADS (VEG)

SOUR CREAM & APPLE COFFEE CAKE WITH STREUSEL TOPPING (VEG)

LUCIOUS LEMON SQUARES (VEG)

ASSORTED FRESHLY BAKED COOKIES (VEG)

TRIPLE CHOCOLATE BROWNIES (VEG)

ASSORTED PULLMAN BREAD (VEG)

LEMON, CHOCOLATE MARBLE, STRUSEL

ENHANCEMENTS

FRESH SCRAMBLED EGGS (GF)

ASSORTED GREEK YOGURTS (GF)

APPLEWOOD SMOKED BACON (GF/DF)

PORK SAUSAGE LINKS (GF/DF)

FRESH FRUIT BOWL (GF/DF/VEG/V)

SNACKS-N-BITES

SEASONAL, MARKET FRESH WHOLE FRUIT (A)

BAVARIAN PRETZEL BITES WITH ASSORTED MUSTARDS & CHEESE SAUCE (VEG)

minimum 4 dozen

CHEX SNACK MIX (VEG)

individual bags

ASSORTED PREMIUM BARS

TRAIL MIX STATION (VEG)

DRIED FRUITS, POPCORN, M&MS, POPCORN

ASSORTED HÄAGEN-DAZS ICE CREAM BARS

ASSORTED CHIP BAGS (GF)

NACHO BAR (VEG)

QUESO, SOUR CREAM, ONION, ASSORTED SALSAS

per person

Add guacamole

Add taco meat

NEW POTATOES O'BRIEN WITH ONIONS AND PEPPERS (GF/DF/V/VEG)

FRENCH TOAST (VEG)

WITH APPLE COMPOTE AND SYRUP

COLD CEREALS AND GRANOLA (VEG)

OLD-FASHIONED OATMEAL CUPS (GF/DF/V/VEG)

WITH ASSORTED TOPPINGS

Gluten free items on request. Prices may vary.

WENATCHEE CONVENTION CENTER CATERING MENU

19.5% service charge & 8.8% state sales tax will be added.

BREAKFAST

Prices listed are per guest. Minimum charge of 40 guests for all Meals

All deluxe breakfast buffets include oatmeal cups (A), a fruit bowl(A), apple juice, freshly brewed coffee and herbal

DELUXE BREAKFAST BUFFETS

WENATCHEE SUNRISE BREAKFAST BUFFET

scrambled eggs (GF) | biscuits & country sausage gravy | applewood smoked bacon (GF) | sausage links (GF) | breakfast potatoes (A)

BREAKFAST HOUSE BUFFET

belgian-style waffles (VEG) | french toast (VEG) | berry topping (A) | caramel apple topping (A) | vanilla bean whipped cream (VEG) | applewood smoked bacon (VEG) | sausage links (GF/DF) | scrambled eggs (GF) | breakfast potatoes (A)

SCRAMBLED EGG BAR

scrambled eggs (GF) | warm flour tortillas (DF/VEG) | breakfast potatoes (A) | sausage links (GF) | bacon (GF) | chorizo sausage (GF) | diced ham (GF) | sautéed peppers and onions (A) | seasoned pinto beans (A) | tillamook cheddar (GF) | freshly diced tomatoes (A) | house-made salsa (A) | sour cream (GF)

LUNCH

Prices listed are per guest. Minimum charge of 40 guests for all Meals

SALAD ENTRÉES

All salad entrées include iced tea and freshly baked rolls (VEG).

APPLE COBB SALAD (GF)

Crisp salad greens, grilled chicken, honey crisp apples, bacon, avocado & blue cheese. Served with an apple vinaigrette.

CHICKEN CAESAR SALAD

Fresh romaine lettuce, topped with grilled chicken, fresh croutons, parmesan cheese and a lemon wedge.

SOUTHWESTERN SALAD (GF)

Crisp salad greens, black beans, pico de gallo, cheddar cheese and grilled chicken served with an avocado vinaigrette.

HEALTH KICK SALAD (A)

Crisp salad greens, quinoa, chickpeas, edamame, carrots, cucumber, cherry tomatoes, sesame tofu. Served with a Low-Fat white balsamic vinaigrette

BOXED LUNCHES (Minimum of 40)

Boxed Lunches include apple slices, gourmet kettle chips, freshly baked cookie and beverage.

Boxed Salads include homestyle roll, freshly baked cookie and beverage.

Groups 40-74 guests will have the choice of one **(1)** sandwich **OR** **(1)** salad from the choices above. Vegetarian option will be from the same category.

Groups of 75-150 guests will have the choice of up to two **(2)** sandwiches **OR** **(2)** salads from the choices above, plus a vegetarian option. *Minimum of 40 per option depending on group size.*

Groups above 150 guests will have the choice of up to three **(3)** sandwiches **OR** salads from the choices above, plus a vegetarian option. *Minimum of 40 per option depending on group size.*

SERVED SANDWICHES

All sandwich entrées include pasta salad (VEG), assorted chips and iced tea.

HAM & CHEESE CIABATTA

Hormel cure 81 ham with natural swiss cheese, lettuce and roma tomatoes on a ciabatta roll.

TURKEY, BACON & CHEESE CROISSANT

Layers of premium sliced turkey breast, applewood smoked bacon, monterey jack cheese, lettuce and roma tomatoes on a flaky croissant.

CHICKEN SALAD WRAP

Flour tortilla with shredded chicken, honey yogurt dressing, apples, cherries, lettuce and candied pecans.

GARDEN VEGGIE SANDWICH (A)

Udi's gluten-free bun with tomato, cucumber, lettuce, peppers, onion, plant-based cheddar and hummus. *Vegetarian Option*

LUNCH

Prices listed are per guest. Minimum charge of 40 guests for all Meals

All lunch entrées include house salad (A), freshly baked rolls (VEG), fresh seasonal vegetable medley and iced tea.

PLATED LUNCHES

CHICKEN

CAPRESE CHICKEN

Sautéed breast of chicken with fresh mozzarella, basil and sundried tomatoes | served with penne pasta a la vodka

COCONUT CHICKEN

Breaded in panko crumbs and shredded coconut | served with jasmine rice

RANCH CHICKEN

Buttermilk marinated and oven fried | served with mashed potatoes and country gravy

MOJO CHICKEN (GF)

Marinated in orange juice with garlic and cilantro then grilled | served with spanish rice and cuban black beans

BEEF

LONDON BROIL (GF)

Sliced Flank Steak with brown ale reduction and rosemary jus | served with roasted baby potatoes

SIRLOIN STEAK(GF)

Center cut top sirloin with a chipotle BBQ glaze | served with fried potato wedges

PORK

PORK SCHNITZEL

Breaded pork loin with a creamy dill sauce | served with warm german potato salad and red cabbage

CINNAMON AND SPICE PORK LOIN(GF)

Oven roasted with fuji apples and balsamic glaze | served with mashed potatoes

FISH

CUCUMBER DILL SALMON (GF)

Fresh salmon topped with a cucumber dill sauce | served with rice pilaf

PARMESAN CRUSTED SALMON

Fresh salmon topped with a creamy sauce, breadcrumbs and parmigiano reggiano cheese | served with italian style roasted potatoes

40.95

For gluten free, dairy free, vegan or vegetarian options, see Diet-Specific Alternatives on page 13.

LUNCH

Prices listed are per guest. Minimum charge of 40 guests for all Meals

All lunch buffets include hearty green salad (A) and iced tea.

BUFFETS

SOUTH OF THE BORDER

grande' taco bar with seasoned ground taco meat (GF) | shredded pork (GF) | hard (A) and soft taco shells (VEG/V/DF) | shredded tillamook cheese (GF) | diced tomatoes (A) | onions (A) | black olives (A) | sour cream (GF) | house-made salsa (A) | cilantro (A) | lime wedges (A) | chicken & cheese taquitos | spanish rice (A) | pinto beans (A) | fresh pico de gallo (A) | house-made tortilla chips (A)

HOME TOWN

old-fashioned chicken pot pie with biscuit topping | apple cinnamon pork loin (GF) | yukon gold mashed potatoes (GF/VEG) | roasted vegetables (A) | macaroni salad (VEG) | freshly baked rolls (VEG)

ASIAN EXPRESS

mandarin orange chicken (DF) | mongolian pork (GF,DF) | jasmine rice (A) | vegetable chow mein (V/VEG) | fried spring rolls (V/VEG/DF) | green salad with ginger-soy dressing (A) | whole grain salad (A) | fortune cookies

LITTLE ITALY

three-meat lasagna with seasoned ground sirloin, italian sausage and pepperoni | lemon and rosemary breast of chicken (GF) | penne pasta (VEG/V/DF) | marinara sauce (A) | alfredo sauce | roasted italian vegetables (A) | garlic bread (VEG)

FRESH NORTHWEST SALMON BAKE

prepared two ways: bourbon-glazed (GF) and parmesan-crust | rosemary potatoes (A) | seasoned vegetables (A) | penne pasta alfredo with chicken | freshly baked rolls (VEG)

LIGHTER FAIRE

Sandwiches with chicken & apple salad AND ham & swiss | roasted butternut squash soup (A) | baby spinach salad with mandarin orange segments & raspberry vinaigrette (A) | mediterranean pasta salad (VEG) | house made chips (A)

BURGER BAR

charbroiled beef patties (GF) | fried chicken patties | caramelized onions (A) | red bean chili (A) | monterey jack cheese (GF) | tillamook cheddar cheese (GF) | fixings (A) | french fries (A) | chipotle pasta salad (VEG) | california veggie patties on request (A)

All buffets include Chef's Choice vegetarian entrée for 15 people.

Should you have a higher count please inform your event manager.

SANDWICH BUFFET

All sandwich buffets include whole grain salad (GF), pasta salad (VEG), hearty green salad (A), a soup, a side and iced tea.

HOT SLIDER & SOUP BUFFET

Choose two sandwiches from the list below:

club: turkey | applewood smoked bacon | monterey jack
ham & cheese: hormel cure 81 ham | tillamook sharp cheddar
pesto chicken: grilled chicken breast | provolone cheese
herbed pastrami: beef pastrami | swiss cheese

CHOOSE ONE FROM EACH LIST BELOW:

SOUPS

white bean chili (A)
tomato bisque (VEG)
hearty minestrone (DF/VEG/V)
old fashioned chicken noodle

SIDES

seasoned, house-made
potato chips (A)
tater tots (A)
french fries (A)

DINNER ENTREES

Prices listed are per guest. Minimum charge of 40 guests for all Meals

Includes freshly baked rolls and butter, choice of salad, seasonal vegetables (unless otherwise noted), freshly brewed coffee and hot teas.

SERVED DINNER

Choice of one (1) salad below

House (GF/VEG): cucumber | tomatoes | olives | carrots | croutons | ranch dressing

Waldorf (A): apples | cherries | celery | candied pecans | apple vinaigrette

Citrus (A): orange segments | jicama | tomato | cucumber | cilantro | avocado dressing

CHICKEN

CREAMY FRICASSEE

Sautéed breast of chicken in a rich creamy sauce topped with fuji apples and chives | served with wild rice pilaf

ROSEMARY CHICKEN (GF)

Roasted bone-in breast of chicken in natural jus | served with wild rice medley with dried tree fruit

CHICKEN NEPTUNE

In lobster sauce with bay shrimp and smoked gouda cheese | served with roasted potatoes

PESTO CHICKEN

Topped with provolone cheese and crispy prosciutto | served with brown butter and pine nut potato gnocchi

BEEF

NEW YORK STEAK

New York steak topped with a creamy duxelle sauce | served with herb crusted potatoes

FLANK STEAK

flank steak with our famous coffee rub on a bed of cabernet sauce topped with sautéed mushrooms | served with yukon gold mashed potatoes

STEAK AU POIVRE (GF)

Center cut baseball steak flamed in Cognac with a trio-peppercorn sauce | served with roasted garlic mashed potatoes

PORK

PAN SEARED TENDERLOIN MEDALLIONS (GF)

Topped with brie and sour cherry preserves with natural jus | served with baby and sweet potatoes

MAPLE GLAZED PORK CHOP (GF)

Spicy maple glaze topped with roasted apples | served with gorgonzola mashed potatoes

FISH

BOURBON GLAZED SALMON (GF)

Northwest salmon filet glazed with maker's mark bourbon, tamari and brown sugar | served with sticky rice

SHRIMP SCAMPI

Sautéed jumbo shrimp in a butter lemon sauce | served with a pilaf of orzo with fresh basil and tomato

LEMON-PEPPER COD

Fresh northwest true cod filet topped with lemon pepper seasoning and a cucumber-dill sauce | served with herb crusted potatoes

DUO

STEAK AND SHRIMP (GF)

Center cut baseball steak with a spicy ponzu sauce and a skewer of coconut shrimp w/ tropical salsa | served with roasted baby potatoes

DUO: COFFEE RUBBED SKIRT STEAK WITH BOURBON-GLAZED SALMON

Grilled tender skirt steak with house-made toasted coffee rub alongside fresh northwest salmon glazed with bourbon, soy sauce, brown sugar and ginger

For gluten free, dairy free, vegan or vegetarian options, see 'Diet-Specific Alternatives' on page 13.

DINNER

Prices listed are per guest. Minimum charge of 40 guests for all Meals

Includes freshly brewed coffee, decaffeinated coffee and hot teas.

Chef's choice dessert included with all buffets

DINNER BUFFETS

ORCHARD BUFFET

Creamy chicken fricassee topped with fire roasted fuji apples | roasted pork loin with a balsamic glaze (GF)| roasted red potatoes (A) | seasonal vegetable medley (A)| rice pilaf (GF)| waldorf green salad (A) | tortellini pasta salad (VEG) |fruit bowl (A)| fresh baked bread basket (VEG)

WINE MAKERS BUFFET

Cabernet beef tips with mushrooms | marsala chicken (GF) | roasted garlic mashed potatoes (GF,VEG)| wild rice medley (GF), | seasonal vegetable medley (A) | green salad with zinfandel poached pears, goat cheese and candied pecans with a riesling vinaigrette (GF,VEG) | pancetta and broccoli pasta salad | fruit bowl (A) | fresh baked bread basket (VEG)

LA HACIENDA

Chicken & beef san antonio style fajitas with grilled onions and peppers(GF) | house-made salsa and guacamole(A) | shredded pork carnita (GF) | spanish rice(A) | buttered corn(A) | pinto beans (A) | tortilla chips(A) | pico de gallo(A) | fresh fruit bowl(A) | southwest salad with avocado vinaigrette(A)

THE BIG BBQ

Angus beef brisket rubbed with applewood smoked spices(GF) | bbq chicken thighs (DF,GF) | gouda mac-n-cheese(VEG) | buttered corn(A) | baked beans | jalapeno/cheddar cornbread(GF) | traditional coleslaw(GF,VEG) | fresh fruit bowl(A) | traditional potato salad (GF)| hearty green salad (A)

MAMA MIA!

Three-meat lasagna with seasoned ground sirloin, italian sausage and pepperoni | caprese chicken(GF) |penne pasta (VEG)| creamy alfredo sauce | marinara sauce (A) | seasonal fresh vegetable medley (A) | garlic bread(VEG) | green salad(A) | antipasto tray(A) | fresh fruit bowl (A)

WENATCHEE'S PRIME RIB & SALMON

Chef-carved prime rib with applewood smoked spices(GF,DF) | bourbon-glazed salmon filet(GF,DF) | roasted baby potatoes(A) | penne pasta in creamy alfredo sauce (VEG) | seasonal fresh vegetable medley(A) | apple waldorf green salad(A) | fresh fruit bowl(A) | freshly baked rolls(VEG)

DESSERT

DESSERT SELECTIONS

Dessert selections can be added on to your dinner entrée or buffet.

**WENATCHEE CARAMEL APPLE CRISP
WITH VANILLA BEAN WHIPPED CREAM (GF/VEG)**

**APPLE BERRY CRISP IN FIREBALL SAUCE
WITH WHIPPED CREAM (GF/VEG)**

**STREUSEL APPLE PIE
WITH WHIPPED CREAM (VEG)**

CHOCOLATE LAYERED CAKE (VEG)

PREMIUM DESSERT SELECTIONS

Premium dessert selections can be added on to your dinner entrée or buffet.

**ITALIAN LEMON CAKE
WITH MASCARPONE FILLING (VEG)**

CHOCOLATE DECADENCE CAKE (GF)

CARAMEL APPLE CHEESECAKE (VEG)

DIET-SPECIFIC ALTERNATIVES

ALTERNATIVE ENTREES

If you or your guests require a diet-specific alternative to the served entrées previously listed, please choose one from the list below to be served with your entrées. Guests must have a meal ticket in order to receive their alternative option. Alternative meal options will be served with the same side options of the entree. Alternative meal options will be charged at the same price of the highest priced entree.

VEGAN RISOTTO CAKES (GF/DF/V/VEG)

Vegan risotto cakes in chickpea "cream" sauce.

Served with roasted potatoes and seasonal vegetables.

IMPOSSIBLE WELLINGTON (V/VEG)

Impossible "burger" wellington with mirepoix sauce and mushroom duxelle. Served with roasted potatoes and seasonal vegetables.

GNOCCHI(V)

italian potato dumplings in a pesto "cream" sauce

Price will reflect that of the original 'Served Entrée' selection.

RECEPTION

\$500.00 minimum order

COLD APPETIZERS

DOMESTIC CHEESE TRAY WITH GOURMET CRACKERS (VEG)

30 person minimum

CHARCUTERIE AND CHEESE WITH CRACKERS

30 person minimum

BRIE EN CROUTE WITH SOUR CHERRY JAM (VEG)

serves 50

SEASONAL FRUIT TRAY (GF/DF/V/VEG)

30 person minimum

SEASONAL VEGETABLE TRAY WITH RANCH (GF/V/VEG)

30 person minimum

ANTIPASTO VEGETABLE TRAY (GF/VEG)

*INCLUDING; ARTICHOKE HEARTS, PEPPEROCINIS, ROASTED RED PEPPERS, ASSORTED OLIVES, ETC.
30 person minimum*

HOUSE-MADE LATTICE CHIPS WITH BLT DIP (GF)

serves 50

PITA CHIPS WITH ROASTED RED PEPPER HUMMUS (GF/DF/V/VEG)

serves 50

BRUSCHETTA WITH BLUE CHEESE AND ONION JAM (VEG)

minimum of 5 dozen

BRUSCHETTA WITH TOMATO AND FRESH BASIL (VEG)

minimum of 5 dozen

PRAWNS WITH HORSE RADISH COCKTAIL SAUCE (GF)

minimum of 5 dozen

ASSORTED MINI DESSERTS

30 person minimum

HOT APPETIZERS

BOURBON-MARINATED CHICKEN SKEWERS (GF/DF)

minimum of 5 dozen

CHICKEN TENDERLOINS WITH DIPPING SAUCE

minimum of 5 dozen

SAUSAGE SAMPLER WITH MUSTARD TRIO (GF/DF)

minimum of 5 dozen

SWEDISH MEATBALLS

minimum of 5 dozen

ITALIAN SAUSAGE AND MUSHROOM FILLO CUP WITH TRUFFLE OIL

minimum of 5 dozen

STUFFED MUSHROOMS WITH BACON AND WHITE CHEDDAR (GF)

minimum of 5 dozen

STUFFED MUSHROOMS WITH RONDELÉ CHEESE AND CHAMPAGNE (VEG)

minimum of 5 dozen

POTATO AND CHEDDAR BITES: REGULAR OR JALEPEÑO (GF/VEG)

minimum of 5 dozen

FOCACCIA CHEESE BREAD WITH MARINARA (VEG)

serves 30

FRIED THAI SPRING ROLLS (DF/V/VEG)

minimum of 5 dozen

COCONUT SHRIMP WITH SWEET CHILI SAUCE

minimum of 5 dozen

FRIED MAC-N-CHEESE BITES (VEG)

minimum of 5 dozen

RECEPTION

APPETIZER PACKAGES

All appetizer packages include coffee and gourmet nut snack mix.

GRANNY SMITH

vegetable tray with ranch dip
domestic cheese tray and crackers
house-made tortilla chips and salsa
Swedish meatballs
potato and cheddar bites
focaccia bread with marinara, mozzarella and fresh basil

FUJI

vegetable and fruit tray
domestic cheese tray with gourmet crackers
house-made kettle chips with blt dip
fried mac-n-cheese bites
sausage sampler with three mustards
bourbon-marinated chicken skewers
fried spring rolls with sweet chili sauce

GOLDEN DELICIOUS

seasonal vegetable tray
seasonal fruit tray
assorted pinwheel sandwiches
charcuterie and imported cheese tray
hummus and pita chips
prime rib and carving station, with horseradish cream and petite rolls
assorted mini desserts
blue cheese and onion jam bruschetta
chilled prawns with cocktail sauce (two per guest)