



## Build Your Own Reception

*Based on a two-hour event and a minimum of twenty (20) Guests.*

### Hot Appetizer Presentations

- Buffalo chicken wings with blue cheese dressing, carrot & celery sticks
- Breaded chicken tenders with peppercorn ranch dressing
- Potato skins topped with grated cheese, sour cream, bacon bits, and diced red peppers
- Vegetable egg rolls with sweet and sour sauce
- Beef satays with spicy soy sauce
- Chicken satays with peanut sauce
- Onion rings

### Cold Appetizer Presentations

- Assorted cheeses to include pepper jack, havarti, cheddar, brie, Boursin, and smoked gouda, garnished with grapes and strawberries, and served with assorted crackers
- Crudites of fresh vegetables with peppercorn ranch dressing
- Anitpasti display to include grilled and marinated vegetables, prosciutto, smoked salmon, fresh mozzarella, and grissini bread sticks
- Sliced fresh pineapple, watermelon, cantaloupe, and honeydew melon, garnished with grapes and ripe strawberries
- Sliced fresh mozzarella and tomatoes drizzled with olive oil and balsamic reduction and garnished with fresh basil

### Action Stations

#### ***Chef's Attendant Fee - \$50 for 2 hours***

- Seasoned chicken breast with garlic sauteed mushrooms and garlic mashed potatoes
- Penne pasta with broccoli, sun-dried tomatoes, and pesto, served with garlic bread sticks
- Rigatoni and sweet Italian sausage tossed with sun-dried tomato marinara, served with garlic bread sticks
- Roasted tri-tip beef with mustard demi-glace, creamy horseradish, silver dollar rolls, and garlic mashed potatoes
- Penne pasta tossed with marinara and fresh mozzarella, topped with boneless marinated chicken breast, served with garlic bread sticks

### Desserts

- Chocolate brownie topped with fresh sugared strawberries, caramel sauce, hot fudge, and whipped cream
- Cheesecake topped with mixed fresh raspberries, strawberries, and blueberries
- Carrot cake with sweet cream cheese icing and caramel rum sauce
- Sliced pound cake with whipped cream and mixed fresh raspberries, strawberries, and blueberries
- Assorted bakery treats of lemon bars, blondies, brownies, and M& M, chocolate chip, and peanut butter cookies

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## EVENT MENUS

### A TASTE OF ESPN

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### Build Your Own Reception (continued)

#### Premium Stations (additional charge per station)

- Pan fried crab cakes with tartar sauce and corn salsa @ \$8.00 per person
- Garlic sautéed shrimp with steamed rice @ \$8.00 per person
- Tenderloin of beef with mushroom demi-glace, creamy horseradish, silver dollar rolls, and garlic mashed potatoes @ \$8.00 per person

#### **BRONZE - \$30.00 per person**

Select 2 Hot Appetizers    Select 1 Cold Appetizer    Select 1 Action Station    Select 1 Dessert

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#### **SILVER - \$45.00 per person**

Select 3 Hot Appetizers    Select 2 Cold Appetizers    Select 2 Action Stations    Select 2 Desserts

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#### **GOLD - \$60.00 per person**

Select 4 Hot Appetizers    Select 3 Cold Appetizers    Select 3 Action Stations    Select 3 Desserts

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#### **PLATINUM - \$75.00 per person (Minimum of 75 people)**

Select 4 Hot Appetizers    Select 4 Cold Appetizers    Select 4 Action Stations    Select 4 Desserts

Chef's Attendant Fee: \$50.00 per action station for two hours.  
Additional Attendant Fees may apply for larger groups.