

BUILD YOUR OWN RECEPTION

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

HOT APPETIZER PRESENTATIONS

Served from heated chaffing dish

- Buffalo chicken wings with blue cheese and celery
- Breaded chicken tenders with ranch dressing
- House-made chicken satays with peanut sauce
- Vegetable egg rolls with sweet and sour sauce
- House-made beef satays with spicy soy sauce
- Cheese loaded potato skins
- Brie with raspberry in phyllo pastry
- Swedish meatballs in demi-glace
- Spinach and artichoke dip with crisp corn tortilla chips
- Coconut shrimp with horseradish marmalade
- Scallops wrapped in bacon
- Empañada with chimichurri
- Pulled pork with house-made cheddar biscuits

COLD APPETIZER PRESENTATIONS

Served from buffet

- Assorted artisan cheeses with seasonal fruits and crackers
- Tortilla chips with guacamole and salsa
- Grilled and marinated vegetables
- Chilled shrimp with classic cocktail sauce*
- Smoked salmon with traditional garnish and pita
- Crudité's of fresh vegetables with ranch dressing
- Grilled asparagus with prosciutto
- Seasonal fresh fruits
- Fresh tomato bruschetta on a lightly toasted baguette
- Skewered fresh mozzarella with tomato and olives

ACTION STATIONS

*Prepared by Chef in front of your Guests***

- Chicken or beef fajitas with condiments
- Cooked to order truffle'd macaroni and cheese
- Sautéed chicken breast with mushrooms and garlic mashed potatoes
- Penne pasta with broccoli, sun-dried tomatoes, and marinara and pesto, served with garlic breadsticks
- Classic slider burgers with cheddar and condiments
- Crab cake sliders with tartar sauce
- Crab cakes with corn salsa
- Barbequed pulled pork on mini cheddar biscuits
- Buffalo grilled chicken sliders with blue cheese
- Sliced roast breast of turkey with slider buns and traditional bread dressing
- Roast beef tri-tip with mustard sauce, horseradish, silver dollar rolls and garlic mashed potatoes
- Penne pasta tossed with marinara and fresh mozzarella topped with boneless marinated chicken breast and garlic breadsticks
- Sautéed shrimp with garlic and julienne peppers*
- Tenderloin of beef with mushrooms, creamy horseradish, slider buns and garlic mashed potatoes*
- Garlic sautéed shrimp with steamed herbed rice*

* Additional fee per premium item

** Additional Chef's Attendant fee per action station

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BUILD YOUR OWN RECEPTION (CONTINUED)

DESSERTS

- Cheesecake with fresh raspberries, strawberries, and blueberries
- Chocolate brownie with strawberries and chocolate sauce
- Bakery treats to include lemon bars, blondies, cookies, and brownies
- Apple pie with caramel sauce
- Pound cake with whipped cream and seasonal berries
- Carrot cake with caramel rum sauce
- Chocolate dipped rice crispy treats
- Pineapple upside down cake
- Fresh ice cream cookie sandwiches
- Seasonal fresh fruit

BRONZE

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

SILVER

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

GOLD

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

PLATINUM

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

*For pricing please contact ESPN Zone Anaheim directly at 714.300.3776.
Prices do not include tax and gratuity. Menu items and pricing subject to change.*

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