

## RECEPTION STATIONS

20 PERSON MINIMUM PER STATION

### **Fruit & Cheese Display — \$10 per person++**

Seasonal fruits, local when possible, with a mix of domestic & imported cheeses served with nuts, honey, crackers & crostini

### **Charcuterie Board — \$15 per person++**

With a mix of sausages, cured meats, pickles, mustards & crostinis

### **Farm Stand — \$10 per person++**

Seasonal vegetables served grilled, raw & pickled with Sin Dip & Ranch dressing for dipping

### **Butcher Boards — Per person++**

Roasted sides of Salmon served with Buerre Blanc - \$15

Prime Rib with Horseradish and Au Jus - \$12

Jerk Pork Loin with pineapple mango salsa - \$15

Tea Brined Turkey Breast with a peach Mustardo - \$10

Coffe & Chipolte Tenderloin with hollaindaise - \$17

4 oz portions.

### **Build-your-own Macaroni, French Fry or Mashed Potato Bar — \$12 per person++**

Choose your starch

All toppings include gravy, Pimento cheese, bacon, pickled green tomatoes, green onions, mushrooms and pickled jalapenos

### **Seafood Crudite — \$20 per person++**

Chilled Roasted Shrimp, Mussels Ala Greque, Crab Salad & Oysters on the half shell

Sauces include smoked tomato cocktail, cucumber apple mignonette, horseradish, lemons & limes

### **Petit Fours Party — \$15 per person++**

Red Wine Dark Chocolate Truffle Cups, Chocolate Whoopie Pies with chocolate filling, Mini Berry Trifles, Macaroons, Sweet Potato Cheesecake with Pecan Crust & Dulce de Leche

**We are here to make your day special.**

**We can individualize any menu to fit your day and your pricing.**

**Please contact us to discuss.**