

Planning For A Successful Reception

We Would Like to Suggest the Following Guidelines
for Estimating Consumption
of Hors D'oeuvre & Alcoholic Beverage

Hors D'oeuvre

For a Reception Preceding Dinner

45 - 60 minutes
3 to 4 Pieces per Guest

For a Reception without Dinner

15 - 60 minutes
5 to 8 Pieces per Guest

60 - 90 minutes
8 to 10 Pieces per Guest

Over 90 minutes
10 - 12 Pieces per Guest

Alcoholic Beverages

2 Drinks the First Hour
1 Drink for Each Hour Thereafter

Some Like It Hot - Some Not

Get more rave reviews from your guests when you serve any of our delectable warm hors d'oeuvres & chilled canapés. As always, the following are only suggestions - just tell us what you have in mind & our chefs will create magical interpretations that come to your guests right from the oven.

Hot Hors D'oeuvres

Curried Lamb Brochette with Bengal Chutney	4.00
Lime & Tarragon Marinated Swordfish on a Wooden Skewer with Green Peppercorns & Capers	3.00
Skewered Sesame Oil & Ginger Marinated Chicken with Raspberry-Hoisin Sauce	3.50
Quesadilla Cornucopias	3.00
Spanakopita	2.50
Mediterranean Buffalo Meatballs with Herbed Tomato Sauce	3.50
Goat Cheese & Wild Mushroom Egg Roll	3.75
Bacon Wrapped Dates Stuffed w/Almonds	3.25
Southwestern Spring Roll with Black Bean & Chorizo	2.50
Mushroom Wellington	3.50
Marinated Beef Pinwheel with Red Wine Aioli	3.50
Vegetable Spring Rolls with Plum Sauce	2.00
Sweet Potato & Caramelized Pecan Phyllo Bundles	3.50
Gingered Pork Wontons	2.75

Cold Hors D'oeuvres

Boursin, Bell Pepper, & Bacon Canapé	3.50
Smoked Trout Dijon on Rye Toast	4.00
Artichoke Bottom with Curried Crab	4.00
Beef Carpaccio with Olive Oil, Parmesan, & Black Pepper on Belgian Endive	4.25
Black Olive Tapenade on Toast with Smoked Chicken	3.50
Blackened Chicken on Flatbread with Grilled Mango Salsa	3.50
Grilled Garlic Shrimp with Cilantro Salsa	3.75
Flank Steak Pinwheel with Peppered Gorgonzola Cream	3.75
Grilled Tuna on Tortilla with Mango Black Bean Salsa	3.25
Hoisin Beef & Scallion Roll	
Jerk Chicken Fillets with Cucumber Salsa	3.50
Pork Tenderloin Medallion filled with Brandied Prunes	3.75
Prosciutto & Melon	3.25
Sun Dried Tomato & Basil Crostini	3.75
Smoked Salmon with Capers & Red Onion	4.25

*Minimum Order of Two Dozen Per Item / Priced Per Piece
All Items Subject to 19% Service Charge, Sales Tax and 72 Business Hour Guarantee*

Specialty Hors D'oeuvres Displays

RECEPTION PLATTERS

Southwestern Wraps 550.00 / 100 person display
Spiced Grilled Chicken with Orzo, Black Bean, Fire Roasted Red & Yellow Peppers, Fresh Cilantro, Wrapped in a Green Chili Tortilla
(each display serves approximately 100 guests)

Grilled Buffalo & Roasted Pepper Wrap 800.00 / 100 person display
A Colorado favorite! Individual Servings of Tender, Seasoned Grilled Buffalo. Served with our Homemade Chipotle Chili Mayo & Wrapped in a Tomato Tortilla accompanied with a Zesty Black Bean Corn Salad
(each display serves approximately 100 guests)

Wings Of Fire Station 500.00 / 100 person display
An Assortment of Tantalizing Chicken Wings: Caribbean Wings, Chipotle Wings, Inferno Wings, & Cajun Wings all Served with Choice of Dipping Sauces Ranch or Blue Cheese
(each display serves approximately 100 guests)

Southwestern Grilled Vegetable Display 425.00 / 100 person display
Fresh, Crisp Grilled Root Vegetables Accompanied by Assortment of Dips
(each display serves approximately 100 guests)

Imported & Domestic Cheese Display 550.00 / 100 person display
Cubes & Wedges of Domestic Cheese Accompanied by Lahvosh & Assorted Gourmet Crackers
(each display serves approximately 100 guests)

Sliced Fresh Fruit Display 400.00 / 100 person display
Display of Fresh Sliced Fruits Including Pineapple, Melons, Whole Berries & Other Fruits
(each display serves approximately 100 guests)

Vegetable Display 350.00 / 100 person display
Fresh, Crisp Garden Vegetables Accompanied by Assortment of Dips
(each display serves approximately 100 guests)

Antipasto Display 800.00 / 100 person display
Assortments of Grilled Vegetables, Marinated Mushrooms, Olives, Artichokes, Tomatoes, & Italian Sliced Meats & Cheese
Accompanied by Sliced Baguettes & Appropriate Condiments
(each display serves approximately 100 guests)

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Iced Jumbo Shrimps Jumbo Shrimp Cocktail on Ice Accompanied by Lemons, Cocktail Sauce (each display serves approximately 100 guests)	800.00 / 100 person display
Tortilla Chips & Salsa Basket of Fresh Fried Corn Tortilla Chips Served with Salsa Fresca & Guacamole (each display serves approximately 100 guests)	500.00 / 100 person display
Baked Brie En Croûte Filled & Wrapped in Puff Pastry. Select from Baked Wild Mushrooms & Goat Cheese, Cranberry Walnut, or Herb Pine Nut Pesto Accompanied by Sliced Baguettes & Crackers (Serves 30 guests)	180.00 / 30 person display

CHEF ATTENDED CARVING ACTION STATIONS

All Carving Stations Include Silver Dollar Rolls & Appropriate Condiments
(Pork Loin Includes Handmade Tortillas)
A Uniformed Chef Will Carve to Order ~ \$75 Carver Fee per Station

Carved Roasted Tom Turkey Fresh Tom Turkey, Cooked In Natural Juices Accompanied by Silver Dollar Rolls, Mayonnaise, Mustard, Cranberry Sauce (Serves 50 people for a reception / 15 people for dinner)	200.00/ 50 guests
Carved Honey Baked Ham Smoked Ham Glazed w/ Honey & Violet Mustard Accompanied by Silver Dollar Rolls (Serves 50 people for a reception / 15 people for dinner)	287.50 / 50 guests
Carved Baron of Beef Slow Roasted Spiced Baron of Beef Accompanied by Silver Dollar Rolls, Mayonnaise, Mustard, Horseradish Sauce (Serves 100 people for a reception / 75 people for dinner)	525.00 / 100 guests
Roasted Pork Loin with Ancho Chili & Maíz Accompanied By Handmade Flour Tortilla, Mayonnaise, Mustard, Salsa Fresca, Roasted Corn Relish (Serves 50 people for a reception / 15 people for dinner)	275.00 / 50 guests

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SPECIALTY, CHEF ATTENDED "ACTION" STATIONS

A Uniformed Chef Will Carve to Order ~ \$75 Carver Fee per Station

Asian Noodle Bar 400.00 / 50 guests
Bean Thread Noodles, Udon Noodles & Buckwheat
Soba Noodles with choice of two toppings:
Seafood Curry Topping, Beef & Broccoli Stir Fry, or Vegetable Stir Fry
(Serves 50 people)

Mushroom Bar 325.00 / 50 guests
Assortment of Fresh Seasonal Mushrooms, sautéed to order with
Brandied Garlic Sauce Sherry Cream & Balsamic Soy Sauce served
with Toasted Baguettes & topped with Herbs
(Serves 50 people)

Risotto Bar 262.50 / 50 guests
Italian Arborio Rice, sautéed traditionally with White Wine,
Broth & Cheese, prepared to order with choice of Onions,
Garlic, Roasted Vegetables, Mushrooms, Sun Dried Tomatoes
& Herbs with Grated Parmesan Cheese
(Serves 50 people)

Fajita Bar 400.00 / 50 guests
Marinated Sirloin & Marinated Chicken with Peppers & Cilantro,
Soft Flour & Corn Tortillas, Jalapeño Peppers, Sour Cream,
Salsa & Guacamole
(Serves 50 people)

Pizza Station 325.00 / 50 guests
Choice of 3 of the following: Pepperoni & Cheese, Sausage & Cheese,
Pesto Shrimp & Vegetarian with Grated Parmesan Cheese &
Crushed Red Pepper Flakes
(Serves 50 people)

Pasta Station 250.00 / 50 guests
Penne Pasta, Tri-Color Tortellini, Pesto, Marinara & Garlic Cream
Sauce with Grated Parmesan Cheese & Crushed Red Pepper Flakes
(Serves 50 people)

Nacho Supreme Bar 425.00 / 50 guests
Seasoned Ground Beef, Refried Beans & Chips, Guacamole,
Sour Cream, Black Olives, Jalapeno Peppers, Green Onions, & Salsa Fresca
(Serves 50 people)

DESSERT BUFFETS

Pastry Display 400.00 / 50 guests
An elaborate display of our own Pastry Chef's Creations Including:
Cakes, Regular & Mini Pastries, Fancy Tortes, Petit Fours, &
Chocolate Dipped Strawberries
(75 individual desserts, serves approximately 50 guests)

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