

## RECEPTION

Priced per guest, 25 guest minimum

### Harvest Seasonal Fruit (GF)

Pineapple, honeydew, cantaloupe, fresh raspberries, blueberries, kiwi, blackberries, strawberries, mango fruit dip 7

### Tapas Station

Marinated olives, manchego cheese, grilled chorizo, cured iberico ham, warm baked breads, spinach and artichoke olive dip 12

### Taco Station

Tequila lime braised short rib, ancho chili and sea salt crusted salmon, fresh citrus roasted fajita vegetables, roasted corn and tomatillo salsa, fresh mexican crema and jalapenos, tortillas, corn chips 12

### Wholly Guacamole Station

Trio of house made guacamoles:  
Fire roasted three chili pepper, crema fresca cilantro and traditional  
Taquitos and tri color chips 12

### Baked Mac 'N Cheese Station

Ohio cheese baked with gemelli pasta topped with herb panko bread crumbs 12

*toppings include:*

- Aged cheddar,
- Sun dried tomatoes
- Broccoli
- Rock shrimp
- Fire braised chicken
- Smokey bacon
- Green onions

### North Market

Local cured meats, Ohio cheeses, pickled peppers, farm house mustards, fresh raw vegetables, crackers, flat breads 14

### Maki Roll Station\*

Assorted maki rolls with a variety of seafood and vegetables, wasabi, soy sauce, pickled ginger 15

## **ACTION STATIONS AND DISPLAYS**

3 station minimum required for station only events

Reception tables stations can be included in this minimum

### **ACTION STATIONS**

#### **Honey Roasted Turkey Breast**

Fresh assorted rolls, cranberry sauce, three pepper peach chutney

-per 30 guests 325

#### **Horseradish Mustard Crusted Angus Striploin\***

Fresh assorted rolls, bacon tomato jam, hatch chili jalapeno demi-glace

-per 30 guests 425

#### **Roasted Beef Tenderloin\***

Fresh assorted rolls, caramelized onions, horseradish cream sauce, thyme demi-glace, mayonnaise, grain mustard

-per 25 guests 465

Chef attendant fee for each action station 150

### **DISPLAYS**

#### **Imported and Domestic Cheeses**

Artisan cheeses with nuts, grapes, assorted crackers and lavosh 7

#### **Market Vegetable Crudités**

Carrots, celery, broccoli, cauliflower, radishes, sweet peppers, asparagus with wasabi ranch dip 7




#### **Hummus Display**

Avocado hummus, lemon horseradish, ancho chili hummus, grilled pita baked, sea salt flatbreads 10



## COLD AND HOT CANAPES

Priced per piece, 50 piece minimum

### COLD CANAPES

- Tortellini Fresh Mozzarella Skewer (GF)  4
- Heirloom Tomato Bruschetta  4
- Lemon Horseradish Hummus (GF)   
Served on a crisp cucumber 4
- Smoked Duck Breast  
Served with blueberry chutney on a crostini 4
- Deviled Organic Egg (GF)  
Served with smokey bacon and chives 4
- Chilled Strawberry Basil Gazpacho 4
- Lobster Salad Bouche\* 5
- Scotch Black Pepper Crusted Tenderloin 5
- Shrimp Bloody Mary Gazpacho 5

### HOT CANAPES

- Asian Vegetable Spring Roll   
Served with house mustard 4
- Vegetable Samosa   
Served with harissa 4
- Smoked Chicken Bilini Jack Cheese 4
- Chicken Wellington 4
- Lump Jumbo Crab and Shrimp Cake\* 5
- Smoked Bacon Wrapped Scallop\*  
Served with vin blanc 5
- Cuban Spring Roll  
Served with three pepper peach sauce 5
- Sweet and Spicy Coconut Encrusted Shrimp\* 5
- Beef Empanada  
Served with cilantro cream 5

All items are subject to a 23% service charge and 7.5% sales tax. Service Charge is taxable.