

Reception Stations

Winter

Minimum of 20 people.

“GRAB AND GO” ANTI-PASTA

an individual selection of cured meat and specialty cheeses served with black olive tapenade, e.v.o.o. and balsamic syrup

11.25

“GRAB AND GO” CAESAR SALAD

spears of fresh romaine, crushed herb crouton, classic Caesar dressing

7.25

FRESH SALAD GREENS

variety of local and artisanal lettuces, seasonal fruits and vegetables, dried fruits, toasted nuts, house-made dressings

12.00

THE DAILY BREAD BOARD

focaccia, French baguette, lavash, and grissini served with a selection of house butters, oils, vinegars

12.00

“CHIPS AND DIP”

grissini, lavash, house-made potato chips and fried pita served with a variety of hummus, pesto, tapenade and dips

11.75

HAND-ROLLED SUSHI AND NIGIRI

yellowfin tuna, wild salmon, lump crab, sweet shrimp served with soy sauce, wasabi, pickled ginger, chop sticks and fortune cookies

18.50

SLOW ROASTED BBQ PORK SHOULDER

served with cornbread waffles, a selection on house bbq sauces, and a variety of coleslaws

11.75

Prices are per person unless otherwise noted.
All options are served with fresh brewed Great Northern coffee and teas, lemonade and iced tea
Appropriate tax and 20% service charge are additional.

HOUSE-MADE IDAHO POTATO GNOCCHI

served with two sauces,
white truffle crème fraiche and smoked bacon-roasted pepper ragout
14.00

CARAMELIZED PINEAPPLE

warm lemon pound cake served with vanilla bean ice cream
and spiced raisin compote
12.00

BANANAS FOSTER

warm chocolate waffles served with vanilla bean ice cream
12.00

FRESH CUT HOUSE-MADE FUDGE

assorted fresh house-made fudge in a variety of chocolates cut to order
14.00

THE RENDEZVOUS S'MORE STATION

a variety of cookies, shortbread and sweet crackers
served with assorted chocolate candies and marshmallows
22.00

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