



Banquet Reception Displays

Reception Selections

Each display serves 50 guests unless otherwise indicated

California Fruit & Berries Display

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Grilled, Roasted & Poached Vegetables Crudités
Water Chestnut & Spinach Dip & Buttermilk Ranch Dressing

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International Cheese Board, Grapes, Country Bread, Dried Fruits & Nuts

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Tuscan Antipasto Display, Coppa, Salami, Parma Ham, Provolone,
Olives, Peppers, Marinated Mushrooms, Artichokes & Artisan Breads

Chef attended Specialty Stations

Carving

Mustard Crusted New York Strip Loin, Sauce Béarnaise
serves 20 guests

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Sage and Garlic Seasoned Tom Turkey, Cranberry Chutney and Rolls
serves 30 guests

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Provençal Roasted Leg of Lamb, Thyme au Jus and Mint Jelly
serves 15 guests

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Country Style Baked Potato Bar

Minimum 25 guests

Fresh Baked Idaho Potatoes with Cracked Sea Salt
Butter, Sour Cream, Snipped Chives, Applewood Smoked Bacon Bits,
Tillamook Cheddar Cheese and Caramelized Onions