Reception Stations

**MARINATED VEGETABLES**
Broccoli, Bacon and Blue Cheese Sauce
Cucumbers, Chili Sesame Oil
Carrots, Cumin and Orange Vinaigrette
Cauliflower, Curry Aioli
Peppers, Herb Oil
*Chef will make seasonal adjustments*

**ARTISANAL CHEESES**
Cheddar, Havarti Dill, Manchego, Brie
Fourme d’Ambert, Smoked Gouda
Gouda, Pont l’Évêque
Raisins on the Vine, Dried Figs
Raisin Walnut Bread, Sliced Baguette

**BROAD STREET STATION**
Philly Cheesesteak
Sauteed Mushrooms and Onions
Club Rolls
Beer Braised Sausage
Grilled Peppers, Spicy Brown Mustard
Old Bay Shoestring French Fries
*Chef’s Attendant Fee Required*

**ANTIPASTO DISPLAY**
Sliced Soppresata, Capicola, Salami Toscano
Finnocchiona, Napoletana Piccante,
Prosciutto, Aged Provolone
Assorted Roasted Vegetables
Marinated Mixed Olives
Oven Baked Tomato Crostini, Sliced Baguette
Salads:
Shrimp Salad
Mozzarella and Tomato Salad
Button Mushroom
White Bean

**TAPAS DISPLAY**
Serrano Ham, Cured Chorizo
Manchego, Cana de Cabra, Cabrales
Prosciutto Wrapped Melon
Tortilla Espagnole, Shrimp Salad
Artichoke Dip, Hummus and Pita
Caramelized Onion Tart, Sherry Vinegar and Thyme
Artichoke Puree Stuffed Paccheri Pasta, Tapenade
Mediterranean Tuna in Cherry Tomatoes
Marinated Olives
Sliced Baguette and Flatbread

**Food Stations are Available for 1 ½ Hours**

*All Prices are subject to a 20% Service Charge and 8% Sales Tax*
Reception Stations

GRAIN BOWL
The Grain Bowl Station Includes
Grains, Proteins and Sauces Listed Below in Addition to
A Variety of Seasonal Accoutrements Selected by the Chef

Select TWO Grains:
Cracked Wheat, Black Rice, Quinoa

Select TWO Proteins:
Sesame Tofu, Charred Shrimp, Herb Grilled Chicken

Select TWO Sauces:
Soy Sriracha Vinaigrette, Tahini Lemon Garlic, Avocado Lime

Chef’s Attendant Fee Required

RAW BAR
Jumbo Shrimp, Snow Crab Claws, East Coast Clams
Select Market Oysters, Kampachi Ceviche
Cocktail Sauce, Citrus Aioli, Champagne Mignonette

HAND ROLLED SUSHI
Assorted Sushi Rolls and Nigiri
Soy Sauce, Wasabi, Pickled Ginger

Sushi Chef’s Attendant

RAW BAR ENHANCEMENTS
Jumbo Shrimp, Cocktail Sauce
Snow Crab Claws, Spicy Remoulade
Kampachi Ceviche
Smoked Salmon
Egg Mimosa, Minced Onions, Capers, Toast Points

ICE CARVINGS AND LUGES
Custom Ice Luge Available Upon Request
Market Price

** Food Station will be Available for 1 ½ Hours **

All Prices are subject to a 20% Service Charge and 8% Sales Tax