

RECEPTION STATIONS

POTATO STATION \$15/person

Mashed potatoes, mini baked potatoes, sour cream and chives, bacon bits and shredded cheddar, sweet potatoes, marshmallows, brown sugar and raisins

CHILI STATION \$15/person

White bean chipotle chili & traditional Texas chili, warm ranch tortilla chips, tater tots, French fries, assorted cheeses, fresh scallions, sour cream, pretzel rolls

FAJITA STATION \$18/person

Cilantro-lime marinated chicken strips, chimichurri flank steak, onions and peppers, warm flour and hard shell corn tortillas, nacho chips, jalapeño, warm cheese sauce, pico de gallo, cheddar cheese, sour cream, salsa

MAC-N-CHEESE \$18/person

Traditional creamy cheddar, trilogy of Wisconsin cheese, broccoli, sundried tomatoes, orecchiette pasta, lobster baked mac-n-cheese, garlic cheesy bread
Add diced chicken \$3/person | Add shrimp \$6/person

PASTA BAR \$17/person

Cheese tortellini carbonara, farfalle pomodoro, baked penne with ricotta and mozzarella, garlic-Parmesan bread sticks, sundried tomato focaccia
Add diced chicken or Italian sausage \$3/person

SEAFOOD EXTRAVAGANZA \$44/person

Chilled lemongrass poached jumbo shrimp, snow crab claws, Key lime mustard sauce, cocktail sauce and cucumber mignonette, warm oysters Rockefeller, roasted oysters with margarita salsa and pepper jack cheese, Peruvian ceviche, spiced wonton crisps

Attendant available for \$100 per station. Minimum of 30 guests. Reception stations are out for a maximum of 1.5 hours. All food & beverage prices are subject to applicable 22% service charge and 6.1% sales tax. Menu selection and pricing will be guaranteed 30 days prior to the event or upon a signed banquet event order.

Whether dining out or preparing food at home, consuming raw or undercooked meats, poultry, seafood, shellfish or eggs may increase your risk for foodborne illness.



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SALAD STATION \$16/person

Locally grown greens, romaine, grilled and chilled chicken, garlic and herb croutons, cucumber, tomato, olives, carrots, diced egg, red onion, shredded cheddar, blue cheese, bacon, 1893 Pfister signature dill, Caesar, balsamic dressings

SANDWICH STATION \$16/person

Warm Cuban sandwiches, roasted pork, mango mayonnaise, house-cured pickles, roast beef, turkey and ham deli subs, extra large hoagie and jumbo pretzel buns, topped with cheddar, provolone, Swiss, condiments, house-made potato chips

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CARVING STATIONS

ROASTED BREAST OF TURKEY \$275

(serves approximately 30 guests)

Served with turkey brown gravy, orange cranberry mayonnaise and cocktail rolls

GUSTO BONE-IN HAM \$300

(serves approximately 40 guests)

Served with whole grain mustard and cocktail rolls

MUSTARD RUBBED ROAST BERKSHIRE PORK LOIN \$275

(serves approximately 30 guests)

Served with apple cider reduction and cocktail rolls

SLOW-ROASTED WHOLE TENDERLOIN OF BEEF \$375

(serves approximately 20 guests)

Served with rosemary red wine jus and cocktail rolls

SEA SALT, GARLIC AND HERB CRUSTED PRIME RIB OF BEEF \$850

(serves approximately 30 guests)

Served with brandy mustard jus, horseradish cream and cocktail rolls

STEAMSHIP ROUND OF BEEF \$800

(serves approximately 150 guests)

Served with creamy horseradish, whole grain mustard, natural jus and cocktail rolls

Gluten Free rolls can be provided upon request

Plus \$100 attendant fee, per station. Carving stations are out for a maximum of 1.5 hours. All food & beverage prices are subject to applicable 22% service charge and 6.1% sales tax. Menu selection and pricing will be guaranteed 30 days prior to the event or upon a signed banquet event order.

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DESSERT RECEPTION STATIONS

DESSERT DISPLAYS

SWEET BITES \$14/person

Cheesecake pops, assorted bon bons, key lime verrines, lemon tarts and berry trifles

CUPCAKE DREAM \$14/person

Assorted mini cupcakes:

Vanilla, chocolate, red velvet cupcakes, carrot cake,
assorted butter cream icings and assorted toppings

THE COOKIE JAR \$14/person

Assorted cookies, brownies, Rice Krispies Treats®, milk shooters



FRENCH VIENNESE TABLE \$17/person

Chef's selection of sweet miniatures from cream puffs, éclairs,
assorted macarons, petit fours, verrines, chocolate bon bons



Pfister Signature

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