***The prices below are listed per person**

BEVERAGES

BEVERAGES (cost per person):

Iced Tea and Coffee	$ 1.00
Soda	$ 0.75
Wine (red and white) and Champagne	$10.00

RECEPTION APPETIZERS

Fresh Fruit Tray	$ 2.25
Cheese and Crackers	$ 2.25
Cookies	$ 2.00
Mini Pastries	$ 2.75
Petit Fours	$ 2.50
Chicken and Ham Salad Puffs	$ 3.00
Ham and Turkey on Mansion Rolls	$ 3.00
Mini Apple Muffins with Ham	$ 2.50
Vegetable Sushi	$ 2.25
B.B.Q. Meatballs	$ 3.00
Chicken Satay	$ 3.00
Cannelloni Bites	$ 2.75
Chicken Strips with Assorted Dips	$ 3.00
Mini Pizza	$ 3.00
Stuffed Belgian Endive	$ 2.25
Crispy Sugar Snap Peas with Honey Mustard	$ 2.25

Fresh Vegetable Tray	$ 2.25
Stuffed Mushrooms	$ 2.75
Spinach Triangles	$ 2.75
Asparagus Spears with Lemon Sauce	$ 2.50
Beef Crostini	$ 3.25
Mini Crab Cakes with Chipotle Aloi	$ 3.50
Smoked Salmon Tray	$ 3.00
Shrimp Cocktail	$ 4.00
Chicken in Filo	$ 3.00

AFTERNOON TEAS

Finger Sandwiches: * Chicken Salad * Ham Salad * Tuna Salad	$ 3.00
Cucumber Sandwiches	$ 2.75
Scones	$ 1.75
Fresh Fruit Platter	$ 2.50
Assorted Sweets Tray	$ 3.00
Coffee, Tea, Punch, Water	$ 2.25

LUNCHEONS

SOUPS

Root Cellar Soup	$ 3.25
Crab Bisque	$ 3.75
Sedona White Corn and Potato Leek Soup	$ 3.50

Pureed Spinach and Sweet Pea Soup with Mint Cream	$ 3.50

SALADS

Spinach Salad with Strawberries, Pecans and Poppy Seed Dressing	$ 4.00
Tossed Baby Greens with Fresh Herbs, Pine Nuts, Gorgonzola, and Red Wine Vinaigrette	$ 4.00
Mixed Baby Greens with Warm Goat Cheese, Pine Nuts, and Basil Vinaigrette	$ 4.00
Spinach Salad with Bacon, Red Peppers, Shredded Mozzarella, Green Onions and Parmesan Vinaigrette	$ 4.00
Mixed Greens with Apples, Spicy Nuts, Shaved Parmesan, and Balsamic Vinaigrette	$ 4.00
Spring Mixed Greens with Pears, Pecans, Gorgonzola, and Basil Vinaigrette	$ 4.00

SALAD ENTREES

Chicken Salad with Avocadoes and Orange Vinaigrette	$ 13.00
Crisp Chicken and Lettuce Salad with Asian Dressing	$ 13.00
Caesar Salad with Grilled Chicken	$ 13.00
Mixed Greens with Crab Cakes and Lemon Vinaigrette	$ 15.00

VEGETARIAN ENTREES

Pasta Primavera	$ 12.00

Eggplant Parmesan	$ 12.00

CHICKEN ENTREES

Artichoke and Spinach Stuffed Chicken	$ 15.00
Norwegian Chicken	$ 15.00
Chicken New Orleans	$ 14.00
Cashew Chicken	$ 13.50
Chicken Saltimbocca	$ 16.00
Chicken Strudel	$ 14.00
Turkey Tenderloin	$ 15.00

FISH ENTREES

Nut Encrusted Trout or Talapia	$ 15.00
Seared Sea Bass	$ 20.00
Mahi Mahi	$ 15.00
Shrimp Scampi in Puff Pastry	$ 17.00
Smoked Salmon Filet	$ 16.00

MEAT ENTREES

Stuffed Pork Tenderloin	$ 17.00
Roasted Rack of Lamb	$ 23.00
Beef Tenderloin Medallions	$ 17.00
Beef Tenderloin Filet	$ 25.00
Smoked and Sliced Beef Tenderloin	$ 20.00

SIDE DISHES

Wild Rice Blend	$ 2.50
Rice Pilaf	$ 2.50
Apple Pecan Rice	$ 2.50
Cranberry Orange Rice	$ 2.50
Saffron Risotto	$ 2.50
Garlicky Potato Mounds	$ 2.25
Basil Potatoes	$ 2.25
Herb Roasted Potatoes	$ 2.50
Three Potato Gratin	$ 2.75
Potato Mushroom Gratin	$ 2.75
Medley of Baby Vegetables	$ 3.00
Asparagus Spears	$ 3.75
Baby Green Beans in Tomato Ring or Yellow Squash Ring	$ 2.75
Asparagus in Tomato Ring or Yellow Squash Ring	$ 2.75
Julienne Vegetables	$ 2.25
Baby Carrots and Sugar Snap Peas	$ 2.25

DESSERTS

Flourless Chocolate Cake	$ 5.50
Carrot Cake	$ 5.50
Red Velvet Cake	$ 5.50
Crème Brulee	$ 6.00
Tiramisu	$ 6.50
Espresso Cheesecake	$ 5.25