

Reception Platters

Serves 50

ANTIPASTO PLATTER

Assorted Mediterranean Delights including Dry Italian Salami, Provolone Cheese, Roasted Peppers, Eggplant and Squash, Kalamata Olives, Cherry Peppers, Pepperoncini and Marinated Artichoke Hearts on a bed of Mixed Greens, served with Balsamic Vinaigrette
\$300.00

CHARCUTERIE BOARD

A Classic Selection of Fine Pate, Thinly Sliced Cured and Smoked Meats and Sausages, Imported Cheeses, and Classic Condiments
\$350.00

DELUXE CRUDITE ASSORTMENT

Gourmet Selection of Seasonal Fresh Vegetables, served with a Balsamic-Ranch Dipping Sauce and Hummus
\$300.00

DELUXE IMPORT AND DOMESTIC CHEESE PLATTER

A Discriminating Selection of Imported and Domestic Cheeses, served with Assorted Crackers
\$300.00

FRESH SLICED FRUIT TRAY

Selected Seasonal Fruit to include Honeydew, Cantaloupe, Watermelon, Strawberries, and Pineapple
\$250.00

GRILLED VEGETABLE PLATTER

Assorted and Seasonal Vegetables grilled to Perfection, Served with a Balsamic-Ranch Dipping Sauce
\$275.00

SIDE OF SMOKED SALMON

Sustainable Smoked Salmon served with Cocktail Breads, Bagel Chips, Hardboiled Eggs, Diced Red Onion, and Capers
\$325.00

Please note that our Executive Chef and Catering Sales Staff are available and pleased to prepare a custom menu to suit your specific needs. China Service in the Exhibit Halls, Patios and Arena Lobby will incur a \$2 per person charge. All charges are subject to 22% Service Charge and 9.25% Sales Tax. Prices are subject to change.