



RECEPTION SELECTIONS
 PRICE PER 100 PIECES
 (MINIMUM OF 50 PIECES PER ORDER)

COLD HORS D'OEUVRES

Iced Jumbo Cocktail Shrimp	\$495.00
Bleu Cheese and Candied Pecans Canapés	\$275.00
Pear and Gorgonzola Cheese Crostini	\$275.00
Pesto Bruchetta with Asiago and Tomato Chutney	\$275.00
Sirloin Beef on Cornichon Roll	\$325.00
Skewered Grape Tomato, Fresh Mozzarella and Roasted Mushroom with Balsamic Drizzle	\$295.00
Shrimp Remoulade on Sourdough Toast Points	\$295.00
Smoked Salmon Canapés	\$295.00
Assorted Meat Wraps with Chili Ancho Dipping Sauce	\$275.00
Herb Crusted Tenderloin Crostini with Goat Cheese and Horseradish Crème	\$425.00
Blackened Scallop on Cucumber Round	\$295.00
Pate Maison with Grain Mustard	\$495.00
Crab Claws with Cocktail Sauce	\$295.00
Deviled Eggs ala Russe Stuffed with Smoked Salmon	\$295.00
Assorted California Rolls with Soy and Wasabi	\$375.00

HOT HORS D'OEUVRES

Shrimp Kabobs with Teriyaki Glaze	\$370.00
Vegetable Spring Rolls with Plum Dipping Sauce	\$225.00
Assorted Dim-Sum with Ginger Soy Sauce	\$300.00
Brie En Croute with Raspberry Dipping Sauce	\$300.00
Zesty Crab Cakes with Chipotle Aioli	\$325.00
Asian Chicken Satay with Cilantro Sauce	\$300.00
Cocktail Meatball Bordelaise	\$225.00
Fresh Baby Spinach and Feta Cheese Turnovers	\$300.00
Skewered Hibachi Beef with Teriyaki Glaze	\$325.00
Coconut Shrimp with Sweet and Sour Sauce	\$325.00
Smoked Chicken Quesadillas with Caramelized Onions and Salsa	\$300.00
Mini Franks in Blankets with Spicy Mustard	\$250.00
Colorado Lamb Chops with Mint Jus Lié	\$625.00
Assorted Gourmet Mini Pizza	\$300.00
Buffalo Style Wings with Bleu Cheese Sauce	\$250.00
Chicken Tenders with BBQ and Ranch Style Sauces	\$300.00
Jumbo Scallops Wrapped in Bacon	\$300.00
Oysters Rockefeller	\$375.00

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RECEPTION DISPLAYS

ANTIPASTO DISPLAY

Fresh Mozzarella, Prosciutto di Parma, Italian Capicola, Cheese Stuffed Tomatoes
Assorted Cheeses and Olives, Grilled Vegetables and Sausage Assortment and
Sliced Artesian Bread
\$9.95 per person

INTERNATIONAL and DOMESTIC CHEESE and FRUIT DISPLAY

Served with French Baguettes and Gourmet Crackers
\$6.95 per person

SEAFOOD BAR

(Minimum of 100 Pieces)
Market Price (Seasonal Pricing)

Little Neck Clams
Oysters on the Half Shell
Crab Claws
Stone Crab Claws

Served with Cocktail Sauce, Remoulade Sauce, Fresh Avocado and Tomato Salsa

TROPICAL FRESH FRUIT DISPLAY

A Selection of Sliced Seasonal Fruit and Berries Served with Yogurt Dipping Sauce
\$5.50 per person

CRUDITÉS

Display of Marinated Grilled Vegetables and Seasonal Raw Fresh Vegetables
with Ranch and Onion Dips
\$5.50 per person

SMOKED SALMON

(Serves 35 People)
Smoked or Poached Salmon Displayed with Capers, Chopped Eggs, Diced Bermuda Onions, Lemon Wedges,
Dill Cream, Mustard Sauce and Mini Black Bread and Cocktail Rye
\$375.00 each

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5.2008

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CARVING and ACTION STATIONS

Chef Carvers and Station Attendants are \$75.00 Each
Stations are Designed to Serve In Addition to Reception Hors D'oeuvres

ROAST STEAMSHIP ROUND OF BEEF

(Serves 150 People)

Served with Assorted Mustards and Horseradish
Mayonnaise
Served on Split Silver Dollar Rolls
\$695.00 each

VIRGINIA HONEY MUSTARD HAM

(Serves 50 People)

Glazed Bone In Ham Served with Assorted
Mustards and Pineapple Chutney Accompanied by
Fresh Biscuits
\$225.00 each

ROASTED TURKEY BREAST

(Serves 40 People)

Served with Cranberry Orange Relish and Turkey
Gravy
Served with Split Silver Dollar Rolls
\$195.00 each

ROASTED TENDERLOIN OF BEEF

(Serves 25 People)

Herb Crusted and Accompanied by
Wild Mushroom Sauce and Crusty Rolls
\$300.00 each

ASIAN BBQ PORK LOIN

(Serves 35 People)

Served with Garlic Croustades
\$225.00 each

LITTLE ITALY

(Minimum 25 Guests)

Penne Pasta, Tortellini and Spinach Gnocchi
Complimented with
Assorted Toppings to Include:
Marinated Shrimp, Italian Sausage, Grilled
Chicken, Mushrooms, Bell Peppers, Broccoli,
Fresh Baby Spinach and Sun Dried Tomatoes
Roasted Garlic Sauce, Arrabbiata,
Parmesan Herb Broth and Fresh Garlic Bread
\$16.95 per person

PEPPER CRUSTED AGED NEW YORK SIRLOIN OF BEEF

(Serves 30 People)

Served with Madeira Mushroom Reduction
and Crusty Rolls
\$300.00 each

ASIAN STIR FRY STATION

(Minimum 25 Guests)

Gulf Shrimp, Scallops and Grilled Chicken
Complimented with Assorted Vegetables to Include:
Snap Peas, Carrots, Bell Peppers, Water Chestnuts,
Bok Choy, Shiitake Mushrooms, Cashews,
Asian Black Beans, Teriyaki Ginger Sauce
and Fried Rice
\$16.95 per person

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CARVING and ACTION STATIONS CONTINUED ...

Chef Carvers and Station Attendants are \$75.00 each
Stations are Designed to Serve In Addition to Reception Hors D'ouvres

BOURBON STREET

(Minimum 25 People)

Jambalaya and Gumbo Station

Andouille Sausage, Grilled Chicken, Smoked Ham, Shrimp and Crawfish

Sautéed to Order with Onions, Bell Peppers and Celery Served with Jambalaya Rice

Accompanied with "Nawlins" Style Gumbo, French Sour Dough Baguettes and Plenty of Tabasco

\$18.95 per person

SMASHED SPUD BAR

(Self Serve ... Minimum 25 People)

Red Skin Garlic Mashed, Wasabi Mashed and Sweet Potato Mashed

Choice of Toppings to Include:

Asian Pan Seared Shrimp, Cajun Chicken and Andouille Sausage, Bacon Bits,

Sour Cream, Shredded Cheddar Cheese and Candied Pecans

\$15.95 per person

WILD MUSHROOM and POLENTA

(Minimum 25 People)

Domestic, Shiitake, Crimini and Grilled Portobello Mushrooms

Sautéed with Shallots, Garlic and Pinot Gris

Served with Cheese and Spinach Polenta

Complimented with Herb Crème and Roasted Huajillo Pepper Coulis

\$17.95 per person

SEAFOOD MARTINI STATION

(Minimum 25 People)

Poached Gulf Shrimp, Smoked Scallops or Spicy Shrimp

Prepared for Each Guest with Their Choice of Toppings:

Marinated Celery Root, Fresh Avocado Relish, Remoulade Sauce and Mango Chutney

Garnished with Lambs Lettuce

\$23.95 per person

SWEET ENDINGS

(Minimum 25 People)

Baked in Our House Pastry

A Selection of Miniature Delights to Include:

Fresh Fruit Tartlets, Assorted Cheesecakes, Tortes, Éclairs and Cream Puffs

Fresh Fruit and Berry Display

Coffee, Decaffeinated Coffee and Assorted Teas with Flavored Syrups

Whipped Cream and Chocolate Shavings

\$14.95 per person

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RECEPTION PACKAGES

No Substitutions
Based on One Hour Reception
(Minimum 25 Guests)

ST. CHARLES RECEPTION

International and Domestic Cheese and Fruit Display
Assorted Meat Wraps with Chili Ancho Dipping Sauce
Assorted Mini Gourmet Pizzas
Smoked Chicken Quesadillas with Salsa
Vegetable Egg Rolls with Plum Dipping Sauce

6 Pieces \$20.95 per person
9 Pieces \$25.95 per person

PHEASANT RUN STYLE

International and Domestic Cheese and Fruit Display
Pesto Bruchetta with Asiago Tomato Chutney
Assorted California Rolls with Soy and Wasabi
Skewered Hibachi Beef with Teriyaki Glaze
Asian Chicken Satay with Cilantro Lime Sauce
Coconut Shrimp with Sweet and Sour Sauce
Assorted Dim-Sum with Ginger Soy Sauce

6 Pieces \$25.95 per person
9 Pieces \$29.95 per person

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RECEPTION BEVERAGES

	Sponsored Bar	Cash Bar
House Brands	\$4.75	\$5.25
Premium Brands	\$5.00	\$5.75
Prestige Brands	\$6.00	\$6.50
Soft Drinks and Mineral Water	\$3.00	\$3.50
Domestic Beer	\$4.00	\$4.25
Imported and Premium Beers	\$4.50	\$4.75
Wine by the Glass	\$5.75	\$6.25
Cognacs and Cordials	\$7.00	\$7.75
Frozen Drinks	\$7.50	\$7.75

Sponsored Bar: For Groups Wishing to Limit Consumption the Resort Would Be Happy To Provide You With
Coupons To Distribute To Your Guest.
Please Contact Your Catering Coordinator

HOUSE WINE OR HOUSE CHAMPAGNE: \$26.00 per Bottle

Package Bar (Price per Person)

	1 HOUR	2 HOURS	3 HOURS	4 HOURS
House Brands	\$14.00	\$18.00	\$22.00	\$25.00
Premium Brands	\$18.00	\$22.00	\$26.00	\$29.00
Prestige Brands	\$20.00	\$24.00	\$28.00	\$31.00
Domestic Beer, Wine and Soft Drinks	\$12.00	\$15.00	\$18.00	\$20.00
Imported and Domestic Beer, Wine and Soft Drinks	\$14.00	\$18.00	\$22.00	\$25.00
Soft Drinks and Mineral Water	\$6.00	\$9.00	\$12.00	\$15.00

ALL BAR PACKAGES INCLUDE ICE, MIXERS and GARNISHES
SUBJECT TO A \$80.00 BAR/BARTENDER FEE

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BAR BEVERAGE SELECTIONS

PHEASANT RUN PREMIUM BRAND BEVERAGES

Smirnoff
Beefeaters
Dewar's
Seagram's 7
Jack Daniels
Bacardi
Christian Brothers Brandy
DeKuyper Amaretto
Beringer Stone Cellars Wine Selection
Miller Genuine Draft, Miller Light & O'Doul's

PHEASANT RUN PRESTIGE BRAND BEVERAGES

Absolut
Tanqueray
Chivas Regal
Crown Royal
Jack Daniels
Bacardi, Captain Morgan's Spiced Rum
Courvoisier, Christian Brothers Brandy
Amaretto Di Saronno
Beringer Stone Cellars Wine Selection
Heineken, Amstel Light, O'Doul's, Miller or
Budweiser Products

PHEASANT RUN HOUSE BRAND BEVERAGES

Gordon's Vodka & Gin
Old Crow Bourbon
Philadelphia Whiskey
Claymore Scotch
Castillo Rum
Brandy
House Selection of Wine
Miller Light, Miller Genuine Draft & O'Doul's

PHEASANT RUN CORDIALS & LIQUEURS

Amaretto Di Saronno
Frangelico
B&B
Baileys Irish Cream
Courvoisier
Grand Marnier
Sambucca
Kahlua
Drambuie

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