

Guest Count: 190

Staff:

2 Chefs, 2 Bartenders,
3 Station Chefs, 6 Servers

-Featuring-

Welcome Specialty Drink

Interactive Buffet Stations

Butlered Hors d'oeuvres

Holiday Open House

Full Service Premium Bar & Welcome Drink

Very Bubbly

Prosecco poured over fresh raspberries

Butlered Hors d'oeuvres

LON LANE'S INSPIRED OCCASIONS SIGNATURE HOT ONION PUFFS

SUGAR & SPICE SHRIMP

MINI CHEESEBURGER TATER TOTS

Interactive Buffet Stations

KANSAS CITY BBQ IN A GLASS

Cosmo glasses layered with Roasted Poblano Chile cheese grits, beef burnt ends or pulled pork with bourbon barbecue sauce and confetti slaw. Garnished with a baby back rib

FLAMBEE DONUT HOLE BAR

Featuring traditional glazed and chocolate glazed donut holes sautéed tableside and flambéed with Meyers Rum, Cognac and Vanilla Vodka. Served with vanilla ice cream, chocolate ice cream, chocolate and caramel sauce

Buffet Stations

THE GRAZING BOARD

Grilled chicken spiedini skewers with red and yellow peppers and prosciutto
Grilled, sliced sausages, sweet and hot mustard and stone ground mustard
Rough cut Sharp Cheddar, smoked cheddar, sharp white cheddar Brie, Creamy gorgonzola, peppered Montrachet, apricot rosemary chutney, black plum chutney and tomato chutney, roasted red pepper hummus, roasted butternut squash hummus and curry hummus. Blanched asparagus and baby carrots, sliced zucchini, yellow squash, red pepper, yellow pepper and celery. Breads, crackers, gluten free crackers with red grapes, green grapes, black grapes, strawberries, raspberries, blackberries, dried apricots, figs and dates