

Guest Count: 320

Staff:

2 Chefs, 3 Action Station
Chefs, 5 Bartenders,
10 Servers

-Featuring-

Tonic Mixology Bar

Butlered Hors d'oeuvres

Interactive Action Stations

Reception Made to Mingle

Tonic Mixology Bar

Featuring J. Rieger Gin and Vodka, along with assorted craft tonics, garnishes and edibles such to create unique custom gin & tonics and vodka & tonics: limes, lemons, cucumbers, grapefruit, fresh mint, fresh basil, fresh rosemary, blueberries, strawberries, juniper berries, edible flowers, blood orange, and melon.

Butlered Hors d'oeuvres

LON LANE'S INSPIRED OCCASIONS FAMOUS ONION PUFFS

MINI BLTS

CREAMY BRIE MINI TARTLETTES WITH APRICOT ROSEMARY CHUTNEY

HEART SHAPED TOASTS WITH SUN DRIED TOMATO PESTO & HERB MONTRACHET

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

BUILD YOUR OWN POKE BOWL

Marinated tuna, salmon, or vegetarian, seasoned rice, diced English cucumber, diced red and yellow peppers, diced jalapenos, minced white onion, scallions, cilantro, avocado, sprouts, toasted sesame seeds, toasted coconut, taro chips and toga rishi spice. With extra sauces to add customization: Spicy passionfruit and Aji amarillo sauce, coconut sauce with lemongrass and ginger, soy sesame and ginger sauces

Stationary Buffet

CITY MARKET SALAD STATION

Red quinoa & asparagus salad, sliced watermelon radishes, summer garden peas, feta, and fresh cilantro. Dressed with a roasted garlic vinaigrette

Salad of mixed spring greens and lettuces with strawberries, candied walnuts, white cheddar, red wine vinaigrette, and topped with fried shallot rings

Midwest Succotash Salad of fresh summer corn, edamame, red onion, celery and roasted grape tomatoes, dressed with a cider vinaigrette and served with crisp bacon and blue cheese crumbles on the side

THE CROSSROADS STREET TACO BAR

Build your own street tacos starting with tomato, spinach, traditional and gluten free corn tortillas topped with seasoned and roasted pulled Boston pork butt or seasoned pulled chicken and topped the following add-ons: shredded lettuce, diced tomato, pickled and fresh jalapenos, pico de gallo, black olives, shredded sharp cheddar and shredded Monterrey Jack cheese, & hot sauces sour cream and assorted taco and hot sauces