



## **PRICING POLICIES**

Prices as quoted are firm for ninety (90) days from the date of the Contract only. Functions booked more than 90 days in advance are guaranteed no more than a 5% increase in menu prices per calendar year.

- A minimum guarantee of fifty adult persons is required for events held on any morning as well as Sunday through Thursday evenings with the exceptions of holidays. (Holiday events are subject to special pricing)
- A minimum guarantee of one hundred adult persons is required for events held on Friday evenings with the exceptions of holidays. (Holiday events are subject to special pricing)
- A minimum guarantee of one hundred fifty adult persons is required for events held on Saturday evenings and holidays. (Holiday events are subject to special pricing)

Children attending that are six years of age or younger will be charged at a rate of fifty percent of the full adult package pricing rate. All children are required to be monitored by a responsible party at all times.

### **Food Policies**

To comply with Clark County health regulations no outside food will be permitted on the premises during client's function. In addition leftovers may not be removed from the property with the exception of the top tier of the wedding cake.

### **Beverage Policies**

Liquor laws will be strictly enforced. No alcoholic beverages of any kind are to be brought onto Emerald at Queensridge's property by Client or Client's guests. Emerald at Queensridge will not serve alcoholic beverages to underage guests and reserves the right to refuse to serve alcoholic beverages to any guest for any reason.

### **Cake Cutting Fee**

There is a \$1.50 per person cake cutting fee.

### **Service Charge and Tax**

All food and beverage menus are subject to current sales tax of 8.1% plus 20% gratuity.

### **Wedding Rehearsal**

Wedding Rehearsals are generally the day prior to the event based on availability.

### **Smoking Policies**

Emerald at Queensridge is a nonsmoking facility – smoking is permitted outside only.

### **Decorations**

No decorations of any kind may be attached to walls, windows, or doors. Emerald will consider proposals that require attaching décor items from our ceiling on an individual basis. Approved ceiling décor will be attached to our ceilings by our staff only. The use of confetti, rice, glitter and birdseed is prohibited either inside, in the courtyard, or the front entry. The use of artificial petals in and around the ceremony site and throughout the courtyard is prohibited, we recommend the use of fresh flower petals only.

### **Music/Entertainment**

Emerald at Queensridge provides a professional DJ at all ceremony and reception events, who will consult with the client to customize the music for their upcoming event. Our in-house DJ has access to our complete surround sound



## **CEREMONY ONLY**

**Emerald at Queensridge** provides multiple ceremony options.

**Outdoor** Our lavishly landscaped courtyard, surrounded by tranquil waterscapes and magnificent view of Red Rock Canyon, provide the perfect setting for romantic outdoor ceremonies.

**Indoor** Our climate controlled exquisite Grand Ballroom provides a wonderful alternatives for beautiful indoor ceremonies.

- An hour use of our courtyard and gazebo, or Ballroom for the wedding ceremony.
- One hour photography coverage by our professional photographers
- Our in-house officiate who will custom design your ceremony. (Note: A Rabbi for your ceremony is an additional charge, depending on the Rabbi's fees).
- Wedding coordination by our professional staff.
- Bridal dressing area and groom's room available one hour prior to event.
- Music for this special day will be provided by our music coordinator through our sound system.
- A classical bouquet designed with hand picked roses for the bride and a matching boutonniere for the groom.
- Champagne toast for up to four guests (each additional bottle is \$12.50).
- Complimentary bottle of champagne for the newlyweds at time of departure.

A decadent hand crafted wedding cake available upon request for an additional charge of \$36.00.

White aisle runner available upon request for an additional charge of \$50.00

### **CEREMONY ONLY PRICING \$1,500.00**

**MONDAY - THURSDAY (NO HOLIDAYS)  
FRIDAY AND SUNDAY 9:00AM, 11:00AM, 1:00PM**

*All prices are subject to 8.1% Sales Tax*



## ***Wedding Ceremonies with Receptions***

***Emerald at Queensridge***  
provides multiple ceremony options.

**Outdoor** Our lavishly landscaped courtyard, surrounded by tranquil waterscapes and magnificent view of Red Rock Canyon, provide the perfect setting for romantic outdoor ceremonies.

**Indoor** In the event of bad weather our climate controlled exquisite Grand Ballroom provides a wonderful alternative for beautiful indoor ceremonies.

### **Ceremony Packages included the following:**

- Use of our beautiful Bridal Suite and Groom's Room
- Complete unlimited Photography coverage the day of your wedding by two professionally trained photographers who stay throughout the entire reception
- An engagement session with a complimentary 8x10 portrait
- An exquisite custom designed twenty page "Graphistudio" Wedding Book Album.  
(Included with Ceremony & Reception only)
- A Bridal session with a complimentary 8x10 portrait
- A Complimentary custom sessions each year on your anniversary with an 8x10 portrait
- All of your images posted online for your family and friends to view
- A dedicated professional team of Wedding Specialist committed to coordinating every detail of your event
- Ceremony rehearsal with our Wedding Specialist
- Officiate who will meet with you to customize your ceremony
- A Rabbi is available at an additional charge depending on the Rabbi's fees
- Pre-ceremony and ceremony Music
- Complimentary champagne for the Bridal Suite and beverages for the Groom's room
- Complimentary 6 rose bouquet and rose boutonniere

### **CEREMONY & RECEPTION PRICING \$1,500.00**

*All prices are subject to 8.1 % sales tax*



**Reception Facility Fee**  
**\$ 1,500.00**

**Facility Fee includes the following:**

- The use of our elegant reception facility and the entire venue for your special event for four Hours
- Use of our beautiful Bridal Suite and Groom's Room during your reception
- Complete coordination of your event by our Professional Wedding Specialists
- Permanent Dance Floor
- DJ/MC who will create a custom playlist for your entertainment package
- State-of-the-art overhead surround sound system both indoors as well as outdoor
- Video projection screen for your DVD Montage
- Complete Ballroom set-up of Tables and Chairs
- A variety of Floor Length colored overlay for you to choose from for your tables with our standard ivory damask underlay and your choice of color napkins. (Custom fabrics and specific colors are available at an additional charge)
- Complimentary centerpieces
- Gift Table, Guest Registration Table, Head Table
- Complete photography coverage of your reception by our in house photographers
- Table service for the Bride and Groom throughout the reception

**Reception Extensions**

You may extend your reception package beyond 4 hours at a rate of \$7.00 per person, per hour, based on your final guaranteed number of guests.

***Food and Beverage Minimum Guest Count***

**SATURDAY EVENING OR HOLIDAYS:** Minimum guarantee of 150 guests, ceremony start time 6:00pm.or later. (Holiday events maybe subject to special pricing)

**FRIDAY EVENING:** Minimum guarantee of 100 guests with the exception of holidays, ceremony start time 6:00pm.or later. (Holiday events maybe subject to special pricing)

**SUNDAY-THURSDAY EVENING:** Minimum guarantee of 50 guests with the exception of holiday's ceremony start time based upon availability. (Holidays subject to special pricing)

**MORNINGS:** Minimum guarantee of 50 guests with the exception of holidays. Ceremonies must start no later than 11:00am. (Holiday events maybe subject to special pricing)

*All prices subject to 8.1% sales tax*



Ruby Plated or Buffet Dinners

---

**\$99.95** per person ~ **Cordial Bar**  
**\$94.95** per person ~ **Premium Mixed Drinks**  
**\$89.95** per person ~ **Mixed Drinks**  
**\$85.95** per person ~ **Beer/Wine/Soda Bar**  
Minimum of 50 guests

HORS D' OEUVRES

.....  
**(Choice of two)**  
Tray passed from the *Topaz* Hors d'oeuvres Menu

SALAD

.....  
**(Choice of One)**

**Mixed Garden Greens**  
Crispy salad greens, Roma tomatoes, cucumbers, carrots and red onions  
Served either with Ranch, Thousand Island, or Herb Italian Dressings

**Caesars Salad**  
Hearts of Romaine, garlic infused croutons, shaved Parmesan cheese  
Served with a homemade Caesar dressing

**English Cucumber Salad**  
English cucumbers, red onions, Roma tomatoes and fresh basil  
Served with Balsamic Vinaigrette

**Chilled Seasonal Fresh Fruit Salad**  
A medley of fresh seasonal fruit served with a mint lime gastric

ACCOMPANIMENTS

.....  
**(Choice of Two)**

Roasted Red Bliss Potatoes  
Rice Pilaf  
Creamy Mashed Potatoes

ACCOMPANIMENTS Continued

Fresh Seasonal Vegetables Medley  
Green Beans Amandine  
Honey Glazed Baby Carrots  
Sweet Kernel Corn  
Rotelli Pasta  
Mushroom Barley Risotto

ENTRÉE

.....  
**(Plated-Choice of One)**  
**(Buffet-Choice of Two)**

**Slow Smoked Brisket of Beef**

Beef brisket delicately smoked served with a Bourbon Glaze

**Asian Flank Steak**

Asian influenced seared Flank Steak doused with a Five Spice Yakitori Demi-Glaze

**Grilled Breast of Chicken**

Grilled chicken breast with choice of marinade  
(Tequila Lime, BBQ, Teriyaki or Herb Marinade)

**Seasonal Fish**

Seasonal Fish with Chef's choice of sauce

**Pineapple Glazed Baked Ham**

Slowly baked ham garnished with Maraschino cherries

ALL DINNERS INCLUDE

.....  
**Complementary Champagne Toast**  
Assorted Dinner Rolls with Butter

Freshly Brewed Coffee, Decaffeinated Coffee and Hot Tea

.....  
*All food and beverage prices are subject to 8.1% sale tax and 20% gratuity*



---

**Emerald Plated or Buffet Dinners**

---

**\$109.95** per person ~ **Premium Mixed Drinks**

**\$104.95** per person ~ **Call Mixed Drinks**

**\$99.95** per person ~ **Well Mixed Drinks**

**\$95.95** per person ~ **Beer/Wine/Soda Bar**

Minimum of 50 guests

**HORS D' OEUUVRES**

.....  
**(Choice of two)**

Tray passed from the *Garnet* Hors d'oeuvres Menu

**SALAD**  
.....

**(Choice of One)**

**Couscous with Roasted Vegetables Salad**

Roasted seasonal vegetables prepared with a traditional Moroccan Couscous

**Mixed Garden Greens Salad**

Crispy salad greens, Roma tomatoes, cucumbers, carrots and red onions  
Served either with Ranch, Thousand Island, or Herb Italian Dressings

**Caesars Salad**

Hearts of Romaine, garlic infused croutons, shaved Parmesan cheese  
Served with a homemade Caesar dressing

**English Cucumber Salad**

English cucumbers, red onions, Roma tomatoes and fresh basil  
Served with Balsamic Vinaigrette

**Chilled Seasonal Fresh Fruit Salad**

A medley of fresh seasonal fruit served with a mint lime gastric

**Mesclun Greens Salad**

Mixed salad greens, cherry tomatoes, Brie and toasted walnuts  
Served with Raspberry Vinaigrette

## SALAD CONTINUED

---

### **Greek Salad**

Crisp Romaine lettuce, tomatoes, cucumbers, red onions, Feta cheese and olives served with Feta Cheese Greek Salad Dressing

### **Fresh Mozzarella Salad**

Fresh Mozzarella cheese, tomatoes, fresh basil and shaved red onions with Balsamic Vinaigrette

## ACCOMPANIMENTS

---

**(Plated-Choice of Two)**

**(Buffet-Choice of Three)**

Roasted Red Bliss Potatoes

Wild Rice Pilaf

Creamy Mashed Potatoes

Parmesan Potatoes Au Gratin

Fresh Seasonal Vegetables Medley

Sautéed Zucchini and Summer Squash

Roasted Vegetables

Grilled Vegetables

Green Beans Amandine

Honey Glazed Baby Carrots

Sweet Kernel Corn

Lemon Penne Pasta

Orzo Pasta and Vegetable Salad

## ENTRÉE

---

**(Plated-Choice of One)**

**(Buffet-Choice of Two)**

### **Spinach and Mushroom Stuffed Chicken Breast**

Baked breast of chicken stuffed with a spinach and mushroom served with Beurre Blanc Sauce

### **Kolbe Marinated Flank Steak**

Fresh Flank Steak marinated with Asian style spices served with a natural Asian jus

ENTRÉE CONTINUED

.....

**Garlic Rubbed Prime Rib with Thyme Beef Au Jus**

Slow Cooked served with Thyme Au Jus and Creamy Horseradish (\*Carver)

**Oven Roasted Top Round Beef Served with Peppercorn Sauce**

Served with a Reduction Sauce of Red Wine and topped with Pepper Sauce (\*Carver)

**Apricot & Dried Cranberry Stuffed Pork Loin**

Served with a Honey Glaze (\*Carver)

**Pork Loin Marsala**

Tender pork loin in Marsala sauce with fresh Shitake Mushrooms, Scallions and Lemons

**Sun Dried Tomato & Garlic Crusted Chicken Breast**

Served with a Basil Cream Sauce

**Sautéed Boneless Breast of Chicken**

Your choice of Marsala, Piccata or Angelo Sauce

**Half a Cornish Game Hen**

With Herbed Wild Rice Stuffing served with Port Reduction

**Herb Crusted Breast of Chicken**

Stuffed with Ricotta and Feta Cheeses and Toasted Pine Nuts  
served with Roasted Red Pepper Coulis

**Roasted Turkey Breast**

Served with turkey gravy (\*Carver)

**Medallions of Beef Tenderloin**

In a Shallot Merlot Sauce – (up charge for this item)

**Seasonal Fish**

Seasonal fish with Chef's choice of sauce

**Lime Crusted Fillet of Orange Roughy**

Lime Citrus and Cilantro Crust

**Cheese Tortellini**

With Spinach, Ricotta, and Roma Tomatoes

**Eggplant Parmesan**

Breaded Eggplant with Homemade Marinara Sauce and Mozzarella Cheese

ALL DINNERS INCLUDE

---

**Complementary** Champagne Toast  
Assorted Dinner Rolls with Butter

Freshly Brewed Coffee, Decaffeinated Coffee and Hot Tea

---

*\*Carver required*

*All food and beverage prices are subject to 8.1% sale tax and 20% gratuity*



Sapphire Plated or Buffet Dinners

\$132.95 per person ~ Premium Mixed Drinks
\$127.95 per person ~ Call Mixed Drinks
\$122.95 per person ~ Well Mixed Drinks
\$118.95 per person ~ Beer/Wine/Soda Bar
Minimum of 50 guests

HORS D' OEUUVRES

(Choice of any two)
Tray passed Hors d'oeuvres from the Hors d'oeuvres Menu

SALAD

(Plated-Choice of One)
(Buffet-Choice of Two)

Couscous with Roasted Vegetables Salad

Roasted seasonal vegetables prepared with a traditional Moroccan Couscous

Mixed Garden Greens Salad

Crispy salad greens, Roma tomatoes, cucumbers, carrots and red onions
Served either with Ranch, Thousand Island, or Herb Italian Dressings

Spring Mix of Baby

Greens with Cherry Tomatoes, Brie, Toasted Walnuts, and Mixed Berry Vinaigrette

Caesars Salad

Hearts of Romaine, garlic infused croutons, shaved Parmesan cheese
Served with a homemade Caesar dressing

Tender Spinach Salad

With Eggs, Sweet Red Onions, & Mushrooms
Served with a Warm Bacon dressing or Poppy seed (Choice of one)

English Cucumber Salad

English cucumbers, red onions, Roma tomatoes and fresh basil
Served with Balsamic Vinaigrette

SALAD Continued

**Farfalle Pasta Salad**

With Lump Crabmeat and Bay Shrimp

**Tri-colored Tortellini Pasta**

Primavera or Antipasto (Choice of one)

**Chilled Seasonal Fresh Fruit Salad**

A medley of fresh seasonal fruit served with a mint lime gastric

**Mesclun Greens Salad**

Mixed salad greens, cherry tomatoes, Brie and toasted walnuts  
Served with Raspberry Vinaigrette

**Greek Salad**

Crisp Romaine lettuce, tomatoes, cucumbers, red onions, Feta cheese and olives served  
with Feta Cheese Greek Salad Dressing

**Fresh Mozzarella Salad**

Fresh Mozzarella cheese, tomatoes, fresh basil and shaved red onions with Balsamic  
Vinaigrette

ACCOMPANIMENTS

.....

**(Plated-Choice of Two)**

**(Buffet-Choice of Three)**

Roasted Red Bliss Potatoes

Wild Rice Pilaf

Roasted Red Bliss Potatoes

Parmesan Potatoes Au Gratin

Twice Baked Potatoes

Fresh Seasonal Vegetables Medley

Sautéed Zucchini and Summer Squash

Roasted Vegetables

Grilled Vegetables

Green Beans Amandine

Honey Glazed Baby Carrots

Sweet Kernel Corn

Lemon Pepper Penne Pasta in a Light Parmesan Cream Sauce

Orzo Pasta and Vegetable Salad

Bowtie Pasta in a Pesto Sauce

## ENTRÉE

---

**(Plated-Choice of One)**

**(Buffet-Choice of Two)**

### **Spinach and Mushroom Stuffed Chicken Breast**

Baked breast of chicken stuffed with a spinach and mushroom served with Beurre Blanc Sauce

### **Kolbe Marinated Flank Steak**

Fresh Flank Steak marinated with Asian style spices served with a natural Asian jus

### **Garlic Rubbed Prime Rib with Thyme Beef Au Jus**

Slow Cooked served with Thyme Au Jus and Creamy Horseradish (\*Carver)

### **Oven Roasted Top Round Beef Served with Peppercorn Sauce**

Served with a Reduction Sauce of Red Wine and topped with Pepper Sauce (\*Carver)

### **Apricot & Dried Cranberry Stuffed Pork Loin**

Served with a Honey Glaze (\*Carver)

### **Pork Loin Marsala**

Tender pork loin in Marsala sauce with fresh Shitake Mushrooms, Scallions and Lemons

### **Sun Dried Tomato & Garlic Crusted Chicken Breast**

Served with a Basil Cream Sauce

### **Sautéed Boneless Breast of Chicken**

Your choice of Marsala, Piccata or Angelo Sauce

### **Half a Cornish Game Hen**

With Herbed Wild Rice Stuffing served with Port Reduction

### **Herb Crusted Breast of Chicken**

Stuffed with Ricotta and Feta Cheeses and Toasted Pine Nuts served with Roasted Red Pepper Coulis

### **Roasted Turkey Breast**

Served with turkey gravy (\*Carver)

### **Medallions of Beef Tenderloin**

In a Shallot Merlot Sauce – (up charge for this item)

### **Seasonal Fish**

Seasonal fish with Chef's choice of sauce

ENTRÉE CONTINUED

---

**Lime Crusted Fillet of Orange Roughy**  
Lime Citrus and Cilantro Crust

**Cheese Tortellini**  
With Spinach, Ricotta, and Roma Tomatoes

**Eggplant Parmesan**  
Breaded Eggplant with Homemade Marinara Sauce and Mozzarella Cheese

ALL DINNERS INCLUDE

---

**Complementary** Champagne Toast  
Assorted Dinner Rolls with Butter

Freshly Brewed Coffee, Decaffeinated Coffee and Hot Tea

---

*\*Carver required*  
*All food and beverage prices are subject to 8.1% sale tax and 20% gratuity*



Hors d'oeuvres – A La Carte

---

**Topaz**

\$2.90 per person (per item)

**Cold Offerings**

- Display of Fresh Vegetables with Dip
- Display of Fresh Fruit with Minted Honey-Yogurt Dip
- Chicken Caesar on Foccacia Crouton
- Marinated Feta and Tomatoes on Herb Bread
- Petit Poached Baby Potatoes with Crème Fraiche
- Sunburst Fruit Canapé: Fresh Fruit & Cinnamon Cream Cheese on Date Bread

**Hot Offerings**

- Stuffed Mushroom Caps Florentine
- Chicken Cordon Blue Bites
- Assorted Petite Quiche
- Italian Sausage and Puff Pastry Rounds
- Mini Quesadillas Cornucopias
- Sweet & Sour Cocktail Meatballs
- Mini Hot Dogs in Puff Pastries

.....  
**Garnet**

\$3.35 per person (per item)

**Cold Offerings**

- Display of Domestic Cheeses (Cubed Aged Cheddar, Open Eye Swiss, & Jalapeño Pepper) with Fresh Baguettes and Cracker Basket
- Deviled Eggs with Dijon and Chives
- Monterey Morsels: Spicy Cheese Filling in a Savory Shell with Bay Shrimp & Avocado
- Smoked Danish Ham and Cheese on Rye Canapé
- Ceviche in Cucumber Rondelle
- Roast Beef, Cornichon and Cream Cheese Canapés
- Smoked Salmon Roulande with Chives and Capers

**Hot Offerings**

- Mini Chicken and Potato Latkes with Sour Cream and Caramelized Apples and Onions
- Honey Dipped Sesame Chicken Skewers
- Chicken Yakitori Skewers
- Thai Beef Skewers with Sweet Chili Sauce
- Vegetarian, Shrimp or Pork Egg Rolls with Plum Dipping Sauce
- Spanakopita Phyllo Triangles
- Baked Brie in Phyllo Dough with Raspberry

Crab Stuffed Mushroom Capes  
Mini Pastrami Reubens in Puffy Pastry

---

**Opal**

**\$3.50** per person (per item)

**Cold Offerings**

Display of Imported Cheese (wedges of aged apple cheddar, wheels of wax wrapped Gouda, double crème brie cheese) with Baguettes & Crackers, garnished with assorted Fruits

Artichoke Bottoms with Crab Louie

Petite Savory Puff with Lemon Marinade Crab Meat

Prosciutto Wrapped Melon

Fresh Strawberries with Fruited Cream Cheese and Toasted Pistachios

V.I.P. Assortment: Fresh Mozzarella on Crostini with Oven Dried Tomato, Black Forest Ham with Mustard Butter, and Chicken Salad on Banana Bread with Toasted Macadamia Nuts

**Hot Offerings**

Honey Dipped Sesame Chicken Skewers

Chicken Yakitori Skewers



**LIVE ACTION STATIONS**

**\$150.00** Chef Fee Required

**MARTINI POTATO BAR**

.....

Our Chef will assist your guests to create their own masterpiece!

From a selection of:

Creamy Mashed Potatoes,  
Scrumptious Mashed Sweet Potatoes,  
and Tantalizing Garlic Mashed Potatoes

Served in a Martini Glass Topped with their choice of:

Fresh Broccoli and Cheese Sauce  
Shredded Cheddar Cheese  
Fresh Bacon Crumbles

Roasted Garlic and Toasted Pine Nuts  
Country Inspired Sausage Gravy  
Cinnamon & Brown Sugar Whipped Butter  
Sour cream and Fresh Chives

**Price \$ 13.00** per person plus **\$150.00** Chef Fee

.....

**PASTA BAR**

.....

Our Chef sautés your choice of Penne Pasta or Fettuccine

With either Sun dried Tomato Marinara, Creamy Alfredo or Basil Pesto Sauce

Add in your choice of:

Sliced Mushrooms  
Tri Color Peppers  
Tuscan Vegetables  
Parmesan Cheese  
Cracked Black Pepper  
Fresh Basil  
Shredded Mozzarella Cheese

Past bar served with Soft Breadsticks, Focaccia Bread, crushed red pepper,  
and parmesan cheese

**Price \$ 15.00** per person plus **\$150.00** Chef Fee

.....

## **PAD THAI ASIAN NOODLE STATION**

.....

Let our Chef Create a Signature Dish of Thai Cuisine  
Start with your choice of Wide Pad Thai Rice Noodles or White Sticky Jasmine Rice  
Add in your choice of:

Fresh Vegetables  
Bok Choy  
Pea Pods  
Bean Sprouts  
Mini Corns  
Carrot Coins  
Broccoli Florets  
Scallions

With Soy, Ginger and Sesame Seasonings

Served in Traditional Chinese Cardboard Take-away Containers  
Chopsticks provided for the brave!

**Price \$ 15.00** per person plus **\$150.00** Chef Fee  
.....

## **SAUTE SHELLFISH STATION**

.....

(5 total pieces per person)

Let our Chef create specially for your guests  
Classic Garlic Shrimp Scampi  
Served over Fresh Angel Hair Pasta  
Garnished with a Tomato A' olio and Fresh Diced Basil  
-Or-  
Fresh Scallops in an Asian 5 Spice Sear  
Served Atop an Endive with a Lemon Drizzle  
Garnished with Chopped Chives, Diced Tomatoes and Oranges

**Price \$ 19.00** per person plus **\$150.00** Chef Fee  
.....

## **ADDITIONAL PROTEIN SELECTIONS**

.....

Add an additional Protein to any of the Live Action Stations  
For an additional **\$6.50** per person

Herb Marinated Grilled Strips of Chicken Breast

Thin Sliced Beef in Rosemary Tahini Marinade  
Hot and Sweet Italian Sausages  
Garlic Shrimp  
Asian Seared Scallops  
Firm Diced Tofu

**RECEPTION CARVING STATIONS**

.....  
All of the items below require one carver per station  
**Price \$150.00** Chef Fee

Prime Rib  
Roasted Rack of Lamb  
Roasted Pork loin  
Roasted Turkey Breast  
Honey Glazed Ham

**CUSTOM MENUS**

.....  
Our Executive chef will customize a menu to suit your specific needs, for additional information please call and schedule a private consultation.