



City Steam Buffet Dinner Wedding Reception

\$70 per person plus 6% sales tax and 20% house fee

Open Bar

Includes 4 Hours of Open Call Bar

A selection of standard- call spirits, handcrafted beer, select wines, domestic champagne, mixers
Premium bar offer additional

Congratulatory Toast

Sparkling wine served to your guest for the traditional toast

Hors d' oeuvres

Stationary Displayed & Passed Hors d' oeuvres service for 1 hour
to include:

Crudités and Cheese Display

Julienne carrots, celery, grape tomato
Imported brie, gorgonzola, goat and cheddar cheese
Assorted crackers
Strawberries, grapes

Assorted Bruschetta & Homeade Hummus Station

Freshly Diced Tomato & Mozzarella, Sautéed Eggplant & Shallot, Grilled Crostini
Hummus, Tortilla Crisps, Soft Pita wedges

Butlered Hors D' Oeuvres

Please select 4

Mini Chicken Quesadillas
Tortilla raft
Salsa

Sliced Marinated Steak
Horseradish cream

Curried Chicken Salad
Signature Homemade Potato Chip

Samosas
Peas, potato, phyllo
Curried sour cream

Breaded Cheese Ravioli

Vegetable Dumplings

Marinara sauce

Ginger bing cherry dipping sauce

City Steam Seated Wedding Reception Continued....

Caprese Skewer
Fresh mozzarella, cherry tomato
Basil olive oil

Chipotle Pork Slider
House made malted barley mini roll
Fried jalapeno

Skewered Blackened Beef
Lemon grass marinade

Smoked Salmon Tartare
Tobiko caviar, savory mini cone

Mini Crab Cakes
Remoulade sauce

Sips of Seasonal Soups

Buffet Dinner

One Selection:

House Salad

Romaine, mesclun greens
Dried cranberries, sliced pimento olives
Toasted pinenuts, white balsamic vinaigrette

Caesar Salad

Shaved Asagio, Caesar dressing
Housemade malted barley croutons

Raspberry Spinach Salad

Red onions, gorgonzola, charred peppers
Raspberry vinaigrette

Entrée Selections Continued on Next Page....

Entrees

Please select 2 of the following:
Third entrée \$5 additional per person

Chicken Piccata

Mashed potato, seasonal vegetable
Lemon garlic caper butter

Mac “n” Cheese Cavatappi Pasta

Roasted chicken, suntanned tomato
Rosemary chevre, crusty breadcrumb topping

Roasted Chicken Roulade

Spinach, sausage, ricotta cheese
Scallion basmati rice
Fire roasted pepper coulis

Penne Pasta

Tomato, mozzarella, basil, EVOO
Fire roasted pepper coulis
Grilled artisan bread

Grilled Salmon

Basmati rice, seasonal vegetable
Lemon grass sauce

Brewery Made Meatloaf

House mashed, seasonal vegetables
Mustard Gravy

Vegetarian Tortellini Rose

Tomato, mushroom, cream
Grilled artisan bread

Grilled Sirloin

Mashed potato, seasonal vegetable
Teriyaki marinate

Slow Roasted Pork Loin

Bacon wrapped
Caramelized apple buerre blanc

Vegetarian Timbale

Mushroom duxelles, baby spinach
Rouille crust, charred asparagus bed

Sliced Tenderloin of Beef Add \$8 pp

With horseradish cream

Accompaniments: Two Selections:

*** Housemade Malted Barley Rolls Included
with all buffets**

Whipped butter

City Steam Mashed Potato

Smashed Yukon Gold Potato

Cous Cous

Fresh cilantro, scallions, dried cranberries

Chef’s Fresh Vegetable of the season

*Coffee & Tea Service Included

*Cake Service Include-cake provided by client

**In House Linens provided- special color request will be an additional charge.