

Dinner Reception Stations

~ each menu item below is available for events of 50 guests or more ~

*In order to provide sufficient quantities and menu diversity,
we suggest a two-station minimum.*

Carved Beef Tenderloin *

Fresh Asparagus
Roasted Garlic Mashed Potatoes
Red Wine Demi
\$49.00 per person

Pan Seared Crab Cakes *

Quinoa Salad, Fresh Asparagus
Lemon Caper Remoulade
\$39.00 per person

Seared Salmon *

Roasted Garlic Mashed Potatoes
Fresh Asparagus
\$34.00 per person

Carved Flank Steak *

Roasted Potatoes, Haricot Verts,
Roasted Shallot Demi
\$34.00 per person

Carved Roasted Turkey *

Roasted Garlic Mashed Potatoes,
Roasted Baby Carrots, Turkey Gravy
\$34.00 per person

Asian Inspired *

Stir Fry Vegetables, Jasmine Rice
Pork, Chicken, Veggie Pot Stickers
Sushi & Sashimi
\$36.00 per person

Italian Inspired *

Bowtie Pasta with Seasonal Vegetables in Marinara
Penne with Spinach & Grilled Chicken in a Cream Sauce
Pan-Seared Airline Breast of Chicken Marsala
Classic Caesar Salad & House-Made Focaccia
\$29.50 per person

Dinner Reception Stations

Continued

Day at the Ballpark *

Philadelphia Cheesesteaks
Grilled Italian Sausage with Onions & Peppers
Hatfield Jumbo All Beef Hot Dogs
Classic Caesar Salad
Federal Soft Pretzels with Mustard
\$29.00 per person

Taqueria Bar *

~ choose your protein; price per person ~
Chicken **\$20.75** Beef **\$23.00** Fish* **\$26.00** Trio **\$29.50**
Soft & Hard Shells, Queso Fresco,
Sour Cream, Pico de Gallo,
Shredded Romaine Lettuce, Fire Roasted Peppers,
Spiced Pepitas, Avocado,
Red Onion, Lime Vinaigrette

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~ Add a salad bar to your two dinner stations ~

Ballpark Salad Bar

Romaine, Spring Mix, Black Olives,
Carrots, Corn, Croutons, Cucumber,
Chopped Hard Boiled Eggs, Red Onions,
Grape Tomatoes, Avocado, Bacon Bits,
Roasted Beets, Crumbled Blue Cheese,
Craisins, Glazed Nuts, Mandarin Oranges,
Balsamic Vinaigrette, Buttermilk Ranch
\$17.25 per person

~ Add a Protein ~

Salmon* ~ \$4.50
Shrimp* ~ \$4.50
Chicken* ~ \$4.00

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*Consuming raw or undercooked meats, poultry, seafood, shellfish, or eggs may increase your risk of food borne illness.

Stations require Chef Attendants - \$125.00 per Attendant
& \$200 per Sushi Attendant. Plus \$100 per Attendant for additional hour.

Prices do NOT include Sales Tax or 22% Administrative Charge. This Administrative Charge is not intended to be a tip, gratuity, or service charge for the benefit of service employees and no portion of this Administrative Charge is distributed to employees. However, please note that 14.5% (18.5% for sit down service) of the total food and beverage charges are distributed to service employees as additional wages.