



STATE FAIR PARK  
& Event Center 

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# RECEPTION

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## VEGETARIAN HORS D'OEUVRES (50 Pieces per Order)

**gf** **Belgian Endive Canape**

Creamy hummus, olive tapenade, toasted pine nuts, fresh herbs

**gf** **Watermelon, Tomato, Basil Skewer**

Watermelon, cherry tomato, basil with balsamic glaze -- Seasonal

**Vegetable Samosa**

Vegetables and potatoes in a spicy red curry sauce folded into a soft bread

**Goat Cheese Crostini**

Goat cheese on grilled ciabatta with cilantro pesto and tomato chutney

**Wild Mushroom Crostini**

With fresh herbs and truffle oil

**Goat Cheese and Raspberry Tartlet**

Goat cheese and raspberry preserves in a mini pastry cup

**gf** **Watermelon Cube with Feta Skewer**

Diced watermelon and feta with mint and balsamic reduction-Seasonal

**gf** **Thai Spring Rolls**

Fresh vegetables wrapped in rice paper and served with sweet Thai chili sauce

**Vegetarian Quesadillas**

Served with Brie, pineapple, and caramelized onions

**gf** **Stuffed Cherry Tomato**

Edamame avocado hummus stuffed cherry tomato

**Mini Grilled Cheese**

With fig jam, arugula, brie

**Torched Apple Bruschetta**

With fig, brie, balsamic reduction

**Wild Mushroom Vol-au-Vent**

Sauteed mushrooms, shallots, chives and Roquefort in a delicate pastry

**gf** **Marinated Antipasto Skewers**

Mozzarella cheese, grape tomatoes, Kalamata olives, artichoke hearts, basil, herbs

**Crispy Spinach Artichoke Ravioli**

Served with Marinara

## MEAT HORS D'OEUVRES (50 Pieces per Order)

### BLT Crostini

Toasted French baguette topped with arugula, pancetta and tomato relish

**gf** **Bacon Wrapped Potato Barrel**

Halved fingerling potato, crème' fraiche and chives, wrapped in bacon

**gf** **Bacon Wrapped Medjool Dates**

Stuffed with blue cheese, topped with red wine reduction

**gf** **Banana Chip with Pineapple Almond Chicken Salad**

Asian inspired pineapple almond chicken salad served atop a crisp banana chip

**gf** **Grilled Steak Brochette**

Tender beef with a blue cheese tomato and scallion on a toast point

**gf** **Mini Chicken Tinga Tostada**

Pickled Radish and red onion, with Black Bean Puree

**gf** **Chicken Apple Sausage Bite**

Savory chicken apple sausage served on a sweet potato chip, cranberry chutney

### Mini Cuban Sandwiches

Roasted pork, ham, Swiss cheese, mustard, brioche roll

### Local Beef Slider

Local Sourced Beef with smoked cheddar



## MEAT HORS D'OEUVRES (50 Pieces per Order) (Continued)

### Seared Beef Crostini

Garnished with caramelized onions, roasted tomato, horseradish crema

**gf** **Prosciutto Asparagus**

Imported Italian prosciutto wrapped around crispy asparagus spears

### Franks in a Blanket

With a locally sourced IPA Mustard

### Smoked Chicken Quesadilla

Chicken, cheddar and jack cheese, jalapenos, tomatoes and peppers with house salsa

**gf** **Basil Pesto Cream Meatball**

Ground beef and pork served in a basil pesto cream sauce

**gf** **BBQ Meatballs**

Ground beef and pork served in a berry BBQ sauce

**gf** **Korean Beef Skewer**

Tender Beef Marinated in Korean BBQ sauce served on a bead of Kimchi

**gf** **Chicken Tikka Masala**

Satay marinated in Tikka Masala served with Mango chutney

### Pot Stickers

Served with lemon ponzu

### Coconut Chicken Skewers

Crispy coconut chicken skewers served in a zesty peanut sauce

### Chicken Wing Trio

Lemon herb dry rub, traditional buffalo, and root beer BBQ sauce



## SHRIMP HORS D'OEUVRES (50 Pieces per Order)

### Lobster Macaroni & Cheese Bites

Mac and cheese and lobster in a bite size portion

**gf** **Shrimp Skewer**

Tequila – lime shrimp with cilantro pesto

**gf** **Stuffed Baby Portobello Mushrooms**

With crab meat, cilantro and Serrano cream sauce

**gf** **Roasted Tomato Gazpacho Shooters**

With fresh avocado and chili-spiced grilled shrimp garnish

**gf** **Grilled Shrimp and Sausage Skewer**

Grilled shrimp and andouille sausage with fiery roasted tomato dipping sauce

### Salmon Cakes

Mini salmon cakes with peppers, celery, onions, lightly breaded with lemon caper aioli

### Crab Cakes

Crabmeat, peppers, celery and spices lightly breaded with remoulade

### Miso Salmon Brochettes

Grilled salmon, marinated with miso, soy and sesame oil, topped with orange zest and chives

**gf** **Smoked Salmon Cucumber Cups**

Smoked salmon mousse in a cucumber cup with Lemon zest and dill

### Mango Crab Crostini

Fresh crab meat with spicy mango salsa served on crostini

**gf** **Bacon Wrapped Shrimp**

Stuffed with crab salad and wrapped with Apple wood smoked bacon



## RECEPTION PARTY STARTERS (Serves 50 People)

### Fresh Fruit Display

Seasonal sliced fresh fruits, berries, pineapple, grapes and melons, served with honey lime dressing

### Market Crudite Display

Blanched baby carrots, cauliflower buds, broccoli florets, sugar snap peas, julienne bell peppers, asparagus, grape tomatoes and sliced cucumbers served with ranch dipping sauce

### International and Domestic Cheese Display

Assortment of cheese from around the world, dried fruit, nuts, cracker assortment and sliced baguette/rustic bread slices

### Spinach and Artichoke Dip

Spinach and artichoke hearts blended with cream cheese, herbs and garlic and served with tri-color tortilla chips, sliced baguette/rustic bread slices, celery and carrots

### Caprese Dip

Mozzarella and cream cheese blended with Greek yogurt, grape tomatoes, basil, garlic and Parmesan and served with toasted pita chips, sliced baguette/rustic bread slices, celery and carrots

### Charcuterie Platter

To include prosciutto, Italian salami, capicola, pickled accompaniments, mixed olives and herbed olive oil crostini, rustic bread slices

### Build Your Own Crostini Display

#### Olive Tapenade

Crumbled feta and fresh herbs, olive oil and garlic toasted baguette /rustic bread slices

#### Bruschetta

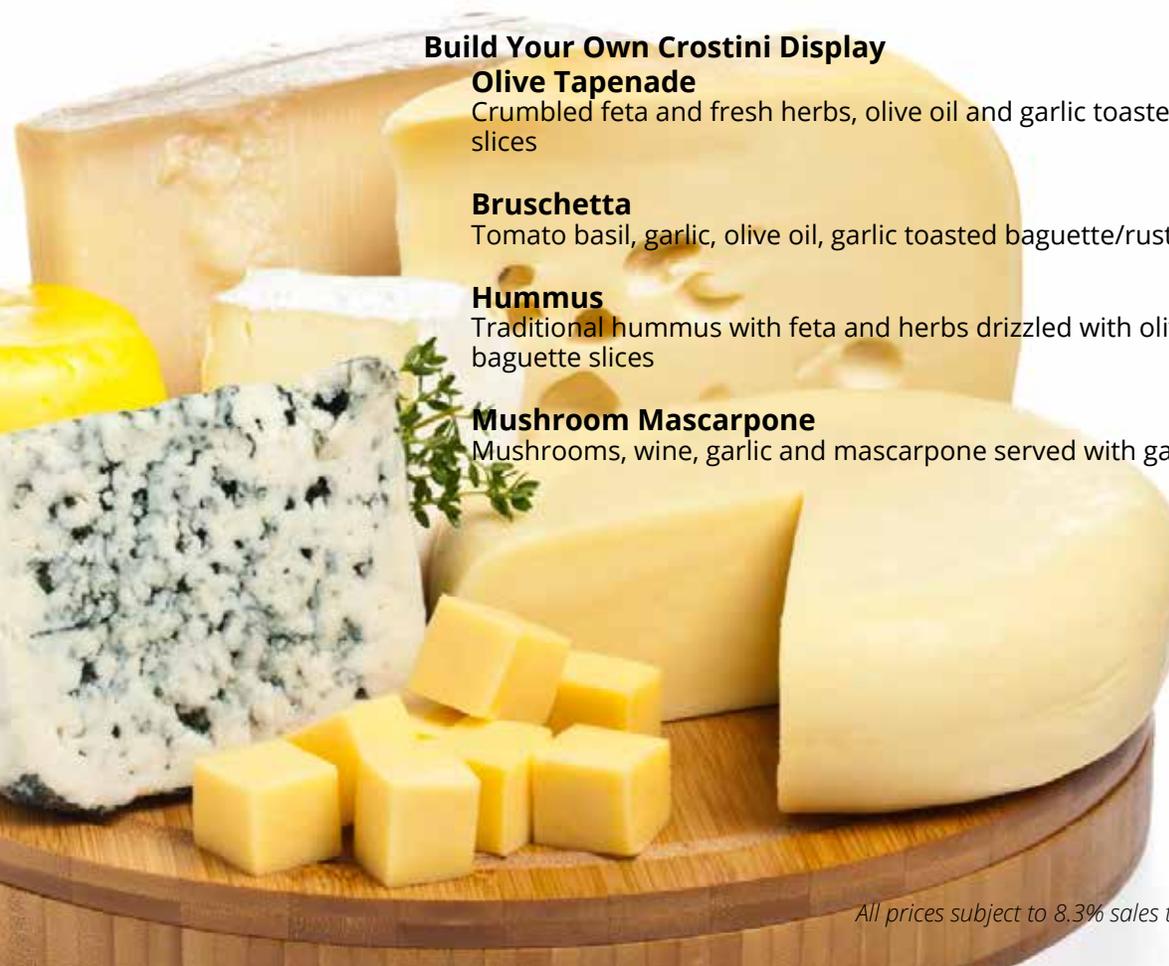
Tomato basil, garlic, olive oil, garlic toasted baguette/rustic bread slices

#### Hummus

Traditional hummus with feta and herbs drizzled with olive oil, garlic toasted baguette slices

#### Mushroom Mascarpone

Mushrooms, wine, garlic and mascarpone served with garlic toasted baguette



## RECEPTION PARTY STARTERS

### **Pear Baked Brie (Serves 25)**

One kilo of brie wrapped with puff pastry and finished with toasted almonds, orange marmaladed, fresh berries and served with French baguettes and crackers

## DIPS AND CHIPS (MINIMUM 25 PERSONS)

### **Guacamole**

Served with tortilla chips

### **Fresh Pico de Gallo**

Served with tortilla chips

### **Ceviche**

Shrimp, citrus, serrano, jalapeno, tomato, cilantro, served with tortilla chips

### **Onion Dip**

Caramelized red onions, spices and sour cream, house made potato chips

## SWEET FINISH (MINIMUM 3 DOZEN)

### **Assorted Miniature Pastries and Dessert Shooters**

**Chef's selection** of fresh fruit tarts, key lime graham tarts, s'mores tart, lemon and blueberry tarts, strawberry shortcake, chocolate expresso mousse, chocolate dipped strawberries, strawberries and cream, tiramisu cups, truffles, mini cupcakes, salted caramel brownies, banana cream pie shooters, caramel apple pie cheesecake shooters, and raspberry brownies



## THEMED RECEPTION STATIONS

*Each Station must be ordered for the total number of people in attendance. Minimum of 25 guests for all stations. Additional charge per Chef Attendant Action Station. MULTIPLE STATIONS CAN BE PUT TOGETHER WHEN CREATING CUSTOM BUFFETS FOR VERY SPECIAL EVENTS*

### Gourmet Canapé (Select 3)

Tomato Bisque Shooters with the choice of three sandwiches:  
Apple, Bacon & Cheddar with caramelized onions on sourdough  
Classic Cheese, cheddar and smoked provolone cheeses on sourdough  
Caprese with buffalo Mozzarella, tomato and basil on sourdough  
Gruyere & caramelized onions on sourdough  
Grilled Ham & Swiss on sourdough  
Turkey and Provolone with pesto on sourdough

### Slider Bar (Select 3)

Fresh Burger Sliders - cheddar and pepper jack cheeses, caramelized onions, ketchup, mustard, Sriracha mayo, pickle slices, BBQ sauce  
Pulled Pork Sliders - zesty slaw and BBQ sauce  
Buffalo Chicken Sliders - blue cheese, red hot aioli, celery slaw  
Mini Portobello - The steak of veggie burgers. Served with arugula, tomato, aged provolone and pesto sauce  
Crab Cake Sliders - 2oz crab cakes made with crab meat with spicy cocktail sauce and remoulade *(Additional charge per person)*  
Served with petite brioche rolls and house fried potato chips, sprinkled with sea salt

### Pizza Station (Select 2)

Smoked Chicken, caramelized onions, bacon, tomato BBQ sauce  
Four Cheese (Parmesan, mozzarella, fontina, goat cheese sundried tomato sauce  
Pear and Gorgonzola, toasted walnuts, caramelized onions, honey balsamic glaze  
Caprese, mozzarella, Roma tomato, fresh basil, balsamic glaze, on flatbread  
Artisan Pepperoni & Sausage, red sauce  
Portabella Mushroom Florentine with tomatoes, spinach, mozzarella, red sauce  
Served with Caesar or garden salad



## THEMED RECEPTION STATIONS

*Each Station must be ordered for the total number of people in attendance. Minimum of 25 guests for all stations. Additional charge per Chef Attendant Action Station. MULTIPLE STATIONS CAN BE PUT TOGETHER WHEN CREATING CUSTOM BUFFETS FOR VERY SPECIAL EVENTS*

### **Quesadilla Station (Select 3)**

Jamaican Jerk Chicken, mango salsa  
Beef Barbocoa, Monterey Jack cheese blend, guacamole, pico de gallo  
Cilantro Lime Pork Carnitas, shredded jack cheese, mango avocado red onion salsa  
BBQ Chicken, red onion, mozzarella and fontina cheese, BBQ sauce, roasted tomato chili salsa  
Roasted Vegetable, black beans cheddar/jack cheese blend, pico de gallo  
Served with southwestern slaw

### **Street Taco Station (Select 2)**

Carne Asada - grilled flank steak marinated in a citrus mojo, topped with Monterey Jack cheese blend and pico de gallo, white corn tortillas  
Fish - seared tilapia, Napa cabbage, chipotle cream, diced tomatoes, white corn tortillas, lime wedges  
Pork Carnitas - Mexican slow cooked pulled pork, topped with salsa, avocado, Monterey Jack cheese blend, sour cream, cilantro, white corn tortillas

### **The Stien Haus**

Red cabbage slaw, assorted sausages and brats on a stick, whole grain mustard, sauerkraut, traditional German bread

### **Dessert Station Assorted Miniature Pastries and Dessert Shooters (3 dozen minimum)**

Chef's selection of: fresh fruit tarts, key lime graham tarts, s'mores tart, lemon and blueberry tarts, strawberry shortcake, chocolate expresso mousse, chocolate dipped strawberries, strawberries and cream, tiramisu cups, truffles, mini cupcakes, salted caramel brownies, banana cream pie shooters, caramel apple pie cheesecake shooters, and raspberry brownies



## DESSERTS RECEPTION STATIONS

*Minimum of 25 guests for all stations additional charge per Chef Attendant Action Station*

### **Sundae Bar**

Vanilla, Strawberry, and Chocolate Ice Cream with traditional toppings: Caramel, chocolate and strawberry sauces, chopped nuts, crushed Oreos, maraschino cherries, M&M's, sprinkles, whipped cream. *Fresh fruit and berries additional charge per person*

### **Make Your Own S'mores**

Graham crackers, marshmallows, chocolate and fire!

### **Candy Cane Hot Chocolate Bar**

Cozy up with a creamy candy cane hot chocolate with all your favorite toppings.



## **HORS D' OEUVRES PARTIES (MINIMUM OF 35 PEOPLE)**

*Minimum of 25 guests for all stations additional charge per Chef Attendant Action Station*

### **MT Adams Party**

Includes the following:

#### **DISPLAYS**

##### **Vegetable Crudite**

Blanched baby carrots, cauliflower buds, broccoli florets, sugar snap peas, medley of julienne bell peppers, asparagus, grape tomatoes and sliced cucumbers

##### **Dip Platter**

Select one of the following: Spinach & artichoke dip, caprese dip or con queso dip. Served with crackers, tortilla chips and sliced baguettes

##### **Bruschetta Display**

Grilled baguette slices rubbed with garlic, sea salt and olive oil and accompanied with tomato, basil & mozzarella bruschetta, artichoke, olive and tomato bruschetta, mushroom marsarpone bruschetta

#### **COLD HORS D' OEUVRES (Select 2)**

**Parmesan Caesar Cup Bite**

**Banana Chip with Pineapple Almond Chicken Salad**

**Marinated Antipasto Skewers**

**Tequila- Lime Shrimp Skewer**

**Rolled Grapes with Pistachio and Goat Cheese**

**Chilled Melon Shooter**

**Goat Cheese and Raspberry Tartlet**

**Thai Spring Rolls**

#### **HOT HORS D' OEUVRES (Select 2)**

**Vegetable Samosa**

**Grilled Steak Brochette**

**Pot Stickers**

**Basil Pesto Cream Meatball**

**Mini Chicken Tinga Tostada**

**Mini Grilled Cheese**

**Franks in a Blanket**

**Lobster Macaroni and Cheese Tartlet**

**Wild Mushroom Vol-au-Vent**

**Torched Apple Bruschetta**

**Mini Cuban Sandwiches**

**Tikka Masala Satay**

## **HORS D' OEUVRES PARTIES (MINIMUM OF 35 PEOPLE)**

*Minimum of 25 guests for all stations additional charge per Chef Attendant Action Station*

### **Roza Dam Party**

Includes the following:

#### **DISPLAYS**

##### **International and Domestic Cheese Platter**

Assortment of cheese from around the world with honey, dried fruit, nuts, cracker assortment and sliced baguette

##### **Vegetable Crudite**

Blanched baby carrots, cauliflower buds, broccoli florets, sugar snap peas, medley of julienne bell peppers, asparagus, grape tomatoes and sliced cucumbers

##### **Dip Platter (Choose 1)**

Spinach & Artichoke Dip, Caprese Dip or Con Queso Dip served with crackers, tortilla chips and sliced baguettes

### **COLD HORS D' OEUVRES (Select 2)**

**Watermelon Cube**

**BLT Crostini**

**Banana Chip with Pineapple Almond Chicken Salad**

**Antipasto Skewers**

**Tequila-Lime Shrimp Skewer**

**Rolled Grapes**

**Goat Cheese and Raspberry Tartlet**

**Thai Almond Spring Rolls**

### **HOT HORS D' OEUVRES (Select 2)**

**Vegetable Samosa**

**Grilled Steak Brochette**

**Pot Stickers**

**Basil Pesto Cream Meatball**

**Mini Chicken Tinga Tostada**

**Mini Grilled Cheese**

**Lobster Macaroni and Cheese Bites**

**Wild Mushroom Vol-au-Vent**

**Torched Apple Bruschetta**

**Mini Cuban Sandwiches**

**Moroccan Chicken Satay**

## **HORS D' OEUVRES PARTIES (MINIMUM OF 35 PEOPLE)**

*Minimum of 25 guests for all stations additional charge per Chef Attendant Action Station*

### **Roza Dam Party**

CONTINUED

#### **THE CAVERY STATION (Select 1)**

##### **Carving Station (Select 1 protein)**

Beef Tri Tip with red wine demi- glaze, horseradish cream and Dijon aioli  
Turkey Breast, garlic herb roasted with basil aioli and cranberry compote  
Roast Pork Tenderloin with Brazilian mustard glaze

**Served with warm dinner rolls**

**OR**

##### **Mac N Cheese Bar**

White cheddar mac n cheese and Traditional mac n cheese bacon bits, ham, and seasoned ground beef, with crushed Cheetos, Doritos, and potato chips shredded Pepper jack, sharp cheddar, mozzarella and swiss also Pico de Gallo various hot sauces

**OR**

##### **Street Taco Station**

Chicken tinga, Beef Barbacoa, Pork Carnitas, With Warm corn tortillas and all the taco fixings

