

Rep Express

catering & events

Social Menu

Onsite 2019

Menu
watermelon bites
with feta + house balsamic
vegetable crudites

The Barn at 400 Saint Andrews

400 Saint Andrews Dr. Greenville, NC 27834 252.353.7379 myrepexpress.com

A TASTE OF REPX

OUR “TASTE OF REPX” IS AN EVENING EVENT THAT INVITES YOU TO EXPERIENCE EVERYTHING REP EXPRESS CATERING HAS TO OFFER. MORE THAN SIMPLY A FOOD TASTING, THE “TASTE OF REPX” BRINGS YOU INTO A REPX EVENT COMPLETE WITH MUSIC, DECOR AND, OF COURSE, A FANTASTIC ARRAY OF REPX’S DELICIOUS MENU ITEMS! YOU’LL INDULGE IN A VARIETY OF SMALL BITES: FROM HORS D’OEUVRES AND EXHIBITION FOOD STATIONS TO ONE OF OUR SIGNATURE DESSERT STATIONS. FINALLY, THE “TASTE OF REPX’S” OFFERS YOU THE CHANCE TO CONNECT WITH YOUR REPX EVENT COORDINATOR WHO IS AVAILABLE TO ANSWER ANY QUESTIONS YOU HAVE AS YOU PLAN YOUR PERFECT EVENT!

THE BRIDE AND GROOM WILL BE OUR GUESTS FOR THE EVENING. HOWEVER YOU MAY INVITE TWO ADDITIONAL GUESTS FOR A \$20 PER PERSON FEE. AS A COURTESY, INDUSTRY PROFESSIONALS ARE ALWAYS OUR GUESTS.

REPX’S EVENT TASTINGS TAKE PLACE EVERY 4 TO 6 WEEKS, SPACE IS LIMITED AND REQUIRES ADVANCE RESERVATION.

PRIVATE TASTINGS

WE RECOMMEND THAT ALL OF OUR CLIENTS ATTEND A “TASTE OF REPX” BEFORE SCHEDULING A PRIVATE TASTING. WE OFFER PRIVATE TASTINGS FOR CUSTOM MENUS AND PLATED DINNER PACKAGES. PRIVATE TASTINGS ARE SCHEDULED ON SELECT WEEKDAYS AT 2:00PM, ACCORDING TO CHEF’S AVAILABILITY. PRICE IS BASED ON MENU SELECTION, STARTING AT \$75.00 PER PERSON. AVAILABILITY IS LIMITED, AND A MINIMUM OF 3 WEEKS NOTICE IS REQUIRED. OUR CHEFS ARE BUSY PREPARING FOR WEDDINGS AND EVENTS ON FRIDAYS, SATURDAYS & SUNDAYS.

PLEASE CONTACT YOUR EVENT COORDINATOR FOR MORE INFORMATION!

EXCLUSIVE VENUES

OUR “TASTE OF REPX” EVENTS ARE HELD AT OUR EXCLUSIVE VENUES.

THE BARN AT 400 SAINT ANDREWS - THE LOFT BY STILLLIFE - TOBACCO BROWN (FALL OF 2019)

COMPLIMENTARY DESIGN CONSULTATIONS

WHEN YOU CHOOSE REPX CATERING YOU REALLY ARE CHOOSING A FULL-SERVICE CATERING COMPANY. TO THAT END, WE OFFER COMPLIMENTARY DESIGN CONSULTATIONS WITH OUR IN-HOUSE EVENT COORDINATORS WHENEVER YOU BOOK A WEDDING.

CONSULTATION INCLUDES:

YOUR EVENT INSPIRATION AND COLOR SCHEME

CHINA, FLATWARE, & LINENS INCLUDED IN YOUR CATERING PACKAGE

SPECIALTY LINEN OPTIONS

CHINA & FLATWARE OPTIONS

PLACE SETTINGS

DESSERT TABLE

SEATING TABLE LAYOUT

GLASSWARE

OUTSIDE VENDOR REFERRALS

EVENT & BUFFET SIGNS

EVENT LIGHTING

WHAT’S ON YOUR MIND?

CLASSIC BUFFET

TRAY PASSED HORS D'OEUVRES

Choose Two:

- MINI BEEF WELLINGTONS WITH BÉARNAISE SAUCE
- CRAB CAKES WITH MANGO PAPAYA SALSA
- LEMON PARMESAN ARTICHOKE HEARTS
- CHICKEN SPRING ROLLS WITH PEANUT SAUCE
- BRIOCHE TOAST WITH BRIE, BALSAMIC AND FRESH FIG

ENTRÉE

Choose One:

VERONIQUE

Sautéed Breast of Chicken in a Champagne Cream Sauce with Seedless Grapes.

FLORENTINE

Spinach and Fontina Stuffed Breast of Chicken. Served with a Roasted Red Pepper Sauce.

SANTORINI

Breast of Chicken Grilled with Lemon Herb Seasoning. Garnished with Artichoke Hearts, Mushrooms, Red Bell Peppers & Shredded Fresh Basil.

SONOMA CHICKEN + \$2 PER PERSON

Frenched Chicken breast stuffed with wild rice, apricots and almonds. Finished with a white balsamic glaze.

DUAL ENTRÉE OPTIONS

TRI-TIP CARVERY + 12.00 PER PERSON

FILET MIGNON CARVERY + 18.00 PER PERSON

SAUCES FOR CARVERY

Choose Two:

Cognac Creamed Horseradish / Argentinian Chimichurri / Three Charred Onion / Gorgonzola Cream Sauce / Balsamic Fig Reduction / Au Jus / Crunchy Onions

ACCOMPANIMENTS

Choose One from Each Section:

TORTELLINI WITH CREAMY PESTO

PENNE A LA CHECCA

RICE PILAF OR JASMINE RICE

ARTICHOKE OR GARLIC MASHED POTATOES

ROASTED RED POTATOES

FRESH VEGETABLE MEDLEY

SAUTÉED GREEN BEANS WITH BACON, SHALLOTS & DILL

GRILLED MARINATED VEGETABLES WITH BALSAMIC REDUCTION

TRADITIONAL CAESAR SALAD

PEAR & WALNUT SALAD

TANGERINE AND PECAN SALAD

WHAT'S INCLUDED

PROFESSIONAL WAIT STAFF

FLOOR LENGTH LINENS & NAPKINS
White / Black

CHINA & FLATWARE

WATER GOBLETS & GLASS COFFEE MUGS

FRESH BAKED ROLLS & BUTTER

BEVERAGE STATION

Homemade Lemonade & Citrus Infused Water

COFFEE STATION

RATES PER GUEST

	5 hrs.	6 hrs.	7 hrs.	8 hrs.
50 to 74	\$55.00	\$57.00	\$59.00	\$61.00
75 to 99	\$49.00	\$51.00	\$53.00	\$55.00
100+	\$47.00	\$49.00	\$51.00	\$53.00

EVENT STAFF / 200.00

18% Service Charge, Delivery, and Tax Additional

BRUNCH BUFFET

TRAY PASSED HORS D'OEUVRES

Choose Two:

- FIG GOAT CHEESE AND MASCARPONE TART
- CARAMELIZED BACON WRAPPED MINI FRANKS
- MINI QUICH TARTS
- DEVILED EGGS WITH CHIVES
- SMOKED SALMON LOLLISTICK WITH CREAM CHEESE

Upgrades:

- FRIED CHICKEN AND WAFFLE BITES / +.75 PER PERSON
- BLOODY MARY SHRIMP / + 1.50 PER PERSON

ENTRÉE

Choose Two:

- BRUNCH BREAD (MIDWEST, VEGETARIAN, OR ITALIAN)
- MUSHROOM, LEEK, TOMATO, AND BRIOCHE EGG CASSEROLE WITH GRUYERE CHEESE
- CHILI RELLENO QUICHE OR QUICHE LORRIANE
- GOURMET BREAKFAST BURITTOS
- BLUEBERRY FRENCH TOAST CASSEROLE
- GRAND MARNIER FRENCH TOAST CASSEROLE
- LEMON RICOTTA PANCAKES /+ 2.50 PER PERSON
Requires On-Site Chef

ACCOMPANIMENTS

Choose One From Each Section:

- PEAR & WALNUT SALAD
- WILD CHERRY SALAD
- AGAVE FRUIT SALAD
- FRESH FRUIT PLATTER

-
- SWEET POTATO WITH CARAMELIZED BACON CRUMBLE
 - POTATOES O'BRIEN
 - POTATO AND SAUSAGE HASH
-

- ASSORTED MUFFINS
- CINNAMON AND PECAN ROLLS
- ASSORTED BAGELES AND CREAM CHEESE
- ASSORTED MINI CROISSANTS /+ 1.00 PER PERSON

ADD ONS

- BACON / + 1.10 PER SLICE
- PORK OR TURKEY SAUSAGE / + 1.10 PER LINK
- CARVED COUNTRY HAM / + 3.00 PER PERSON

WHAT'S INCLUDED

- PROFESSIONAL WAIT STAFF
- FLOOR LENGTH LINENS & NAPKINS
White / Black
- CHINA & FLATWARE
- WATER GOBLETS & GLASS COFFEE MUGS
- BEVERAGE STATION
Citrus Infused Water
- GRAND COFFEE STATION
Includes Flavored Syrups, Chocolate Shavings, and Whipped Cream

RATES PER GUEST

	5 hrs.	6 hrs.	7 hrs.	8 hrs.
50 to 74	\$55.00	\$57.00	\$59.00	\$61.00
75 to 99	\$49.00	\$51.00	\$53.00	\$55.00
100+	\$47.00	\$49.00	\$51.00	\$53.00

EVENT STAFF / 200.00

18% Service Charge, Delivery, and Tax Additional

MIMOSA BAR / + 8.00 PER PERSON

Champagne served with assorted juices and seasonal berry garnishes. Includes champagne flute

BLOODY MARY BAR / + 12.00 PER PERSON

Tito's Vodka Mixed with our Secret Bloody Mary recipe. Toppings include: Bacon slices, celery, asparagus, pepperoncinis, pickles, lime and lemon wedges, prepared horseradish, assorted hot sauces and seasonings

ALL-AMERICAN BUFFET

HORS D'OEUVRES

Tray Passed (Choose Two):

BACON WRAPPED BRATS

NEW RED POTATO WITH BACON & GORGONZOLA

BBQ MEATBALLS

Upgrades:

MAC N CHEESE BITES/ + 1.00 PER PERSON

TOMATO SOUP SHOOTER/ + 1.50 PER PERSON

Topped with a Mini Grilled Cheese Sandwich

~OR~

Stationary (Choose Two):

BUFFALO CHICKEN DRUMETTES WITH RANCH DIP

DOMESTIC CHEESE PLATTER

CRUDITÉ AND HOMEMADE CHIP STATION WITH BUTTERMILK RANCH AND ONION DIP

Upgrades:

PULLED PORK SLIDER / + 1.75 PER PERSON

BRISKET BEEF SLIDER / + 1.75 PER PERSON

ENTRÉE

Choose Two:

BONELESS BBQ CHICKEN THIGHS

18 HOUR BEEF BRISKET

BBQ PULLED PORK

ST. LOUIS PORK RIBS

Upgrades:

BBQ TRI-TIP / + 5.00 PER PERSON

BABY BACK RIBS / + 5.00 PER PERSON

BUILD YOUR OWN BURGER / + 3.50 PER PERSON

Requires On-Site Chef

Add gourmet toppings / + 2.50 PER PERSON

Bacon / Bleu Cheese Crumbles / Caramelized Onions / Sautéed Mushrooms /

ADD ONS

ALL-AMERICAN DESSERT STATION / + 7.50 PER PERSON

COMFORT STATION

Choose One:

MASHED POTATO STATION

Mashed Yukon Gold and Sweet Potatoes. Includes gourmet toppings

MAC AND CHEESE STATION

Choice of Panko Crusted, Jack, Asiago, and Gorgonzola Mac and Cheese or traditional Mac and Cheese. Includes gourmet toppings.

ACCOMPANIMENTS

Choose two:

BAKED BEANS

PARMESAN CRUSTED CREAMED CORN

CHEESY POTATOES

SEASONAL FRESH FRUIT

FINGERLING POTATO SALAD

AGAVE FRUIT SALAD

BBQ CHOPPED SALAD

CAESAR SALAD

WHAT'S INCLUDED

PROFESSIONAL WAIT STAFF

FLOOR LENGTH LINENS & NAPKINS

White / Black

CHINA & FLATWARE

WATER GOBLETS & GLASS COFFEE MUGS

CORN BREAD MUFFINS & HONEY BUTTER

BEVERAGE STATION

Homemade Lemonade & Citrus Infused Water

COFFEE STATION

RATES PER GUEST

	5 hrs.	6 hrs.	7 hrs.	8 hrs.
50 to 74	\$53.00	\$57.00	\$59.00	\$61.00
75 to 99	\$49.00	\$51.00	\$53.00	\$55.00
100+	\$47.00	\$49.00	\$51.00	\$53.00

EVENT STAFF / 200.00

18% Service Charge, Delivery, and Tax Additional

LATIN BUFFET

HORS D'OEUVRES

Tray Passed (Choose two):

EMPANADAS WITH CILANTRO SOUR CREAM

Chicken Jalapeno/ Beef Picadillo/ Black Bean & Sweet Potato

POLOTÈ

Baked Polenta Squares with Elote Topping

CRAB CAKES WITH MANGO SALSA

CHICKEN AREPAS

Upgrades:

MINI AL PASTOR TACOS / + 1.00 PER PERSON

SHRIMP CEVICHE / + 1.00 PER PERSON

ENTRÉE

Choose Two:

CHICKEN ENCHILADAS VERDE

CHEESE ENCHILADAS RANCHERO

TEQUILA LIME CHICKEN

SOUTHWEST CHICKEN

Upgrades:

CHICKEN TACOS/ + 2.50 PER PERSON

CARNITAS TACOS/ + 2.50 PER PERSON

AL PASTOR TACOS / + 2.50 PER PERSON

CARNE ASADA TACOS / + 4.50 PER PERSON

Requires On-Site Chef

MAHI MAHI TACOS / + 4.50 PER PERSON

Requires On-Site Chef

ADD ONS

ESPRESSO CRUSTED TRI-TIP WITH ANCHO CHILI SAUCE

Served with Avocado and Corn Salsa / + 12.00 PER PERSON

HORCHATA OR AGUA FRESCA / + 3.50 PER PERSON

LATIN DESSERT STATION / + 7.50 PER PERSON

ACCOMPANIMENTS

Choose Three:

BLACK BEANS

RANCH STYLE BEANS

SPANISH RICE

PASILLA RICE

SWEET CORN CAKE

ELOTE CORN SALAD

SPANISH CAESAR SALAD

Upgrade

ENSALADA LAS MESAS / + 1.00 PER PERSON

WHAT'S INCLUDED

PROFESSIONAL WAIT STAFF

FLOOR LENGTH LINENS & NAPKINS

White / Black

CHINA & FLATWARE

HOMEMADE CHIPS AND SALSA

WATER GOBLETS & GLASS COFFEE MUGS

BEVERAGE STATION

Homemade Lemonade & Citrus Infused Water

COFFEE STATION

RATES PER GUEST

	5 hrs.	6 hrs.	7 hrs.	8 hrs.
50 to 74	\$55.00	\$57.00	\$59.00	\$61.00
75 to 99	\$49.00	\$51.00	\$53.00	\$55.00
100+	\$47.00	\$49.00	\$51.00	\$53.00

EVENT STAFF / 200.00

18% Service Charge, Delivery, and Tax Additional

ISLAND BUFFET

TRAY PASSED HORS D'OEUVRES

Choose Two:

CRAB CAKES WITH MANGO PAPAYA SALSA

CHICKEN SPRING ROLLS WITH PEANUT SAUCE

SESAME SHRIMP AND MANGO ROLL WITH CITRUS GINGER SOY SAUCE

VEGETARIAN SPRING ROLLS WITH THAI GINGER SAUCE

CURRIED MANGO CHICKEN TARTS

Upgrades:

TILAPIA CEVICHE ON ASIAN SPOON / + 1.00 PER PERSON

COCONUT SHRIMP / + 1.25 PER PERSON

SEARED AHI ON A WONTON CHIP / + 1.00 PER PERSON

SWORDFISH SKEWER WITH COCONUT GLAZE / + 1.00 PER PERSON

ENTRÉE

Choose Two:

TERIYAKI AND PINEAPPLE CHICKEN BROCHETTES

MANGO PAPAYA GLAZED CHICKEN BREAST

HULI HULI CHICKEN

ROASTED KALUA PORK

SLOW ROASTED BRISKET WITH PINEAPPLE BBQ SAUCE

Upgrades:

TERIYAKI TRI TIP WITH PINEAPPLE SALSA / + 5.00 PER PERSON

SWEET AND SOUR ASIAN SHORTRIB / + 6.00 PER PERSON

MACADAMIA MAHI MAHI / + 6.00 PER PERSON

Requires On-Site Chef

ADD ONS

WHOLE PIG / + MARKET PRICE

TROPICAL FRUIT STATION WITH MANGO PASSION FRUIT OR PINA COLADA RUM DIP / + 5.00 PER PERSON

TROPICAL DESSERT STATION / + 8.50 PER PERSON

ACCOMPANIMENTS

Choose Three:

HAWAIIAN RICE

FRIED RICE WITH PINEAPPLE

COCONUT LIME RICE JASMINE

RICE

CANDIED SWEET POTATOES

WASABI MASHED POTATOES

STIR FRY VEGETABLES

SEASONAL FRESH FRUIT

WILD CHERRY SALAD

PAPAYA SALAD

POTATO MACADAMIA SALAD

WHAT'S INCLUDED

PROFESSIONAL WAIT STAFF

FLOOR LENGTH LINENS & NAPKINS

White / Black

CHINA & FLATWARE

WATER GOBLETS & GLASS COFFEE MUGS

FRESH BAKED ROLLS & BUTTER

BEVERAGE STATION

Homemade Lemonade & Citrus Infused Water

COFFEE STATION

RATES PER GUEST

	5 hrs.	6 hrs.	7 hrs.	8 hrs.
50 to 74	\$55.00	\$57.00	\$59.00	\$61.00
75 to 99	\$49.00	\$51.00	\$53.00	\$55.00
100+	\$47.00	\$49.00	\$51.00	\$53.00

EVENT STAFF / 200.00

18% Service Charge, Delivery, and Tax Additional

TUSCAN BUFFET

TRAY PASSED HORS D'OEUVRES

Choose Two:

CAPRESE SKEWER

BRUSCHETTA POMODORO

SAUSAGE STUFFED MUSHROOMS

LEMON PARMESAN ARTICHOKE HEARTS

ELLIE'S PARMESAN MEATBALL

SHRIMP MASCARPONE / + 1.00 PER PERSON

ENTRÉE

Choose Two:

CHICKEN PARMIGIANA

CHICKEN MARSALA

CHICKEN PICATTA

CHICKEN RIGATONI WITH CREAMY MARINARA

CHICKEN OR VEGETARIAN ROTOLO BOLZANO

CHEESE TORTELLINI WITH CREAMY PESTO

CHEESE RAVIOLI WITH ROASTED RED BELL PEPPER SAUSE

PENNE A LA CHECCA

TRADITIONAL MEAT LASAGNA

LINGUINE WITH OLIVE OIL AND FRESH HERBS

Upgrades:

CHICKEN PIGNOLI/ + 2.00 PER PERSON

ROASTED SALMON WITH FRESH PESTO/ + 6.00 PER PERSON

Requires On-Site Chef

ADD ONS

ITALIAN MEATBALLS / + 2.00 PER PERSON

SAUSAGE, PEPPERS & ONIONS / + 2.25 PER PERSON

ITALIAN WEDDING SOUP STATION / + 3.00 PER PERSON

ITALIAN DESSERT STATION / + 7.50 PER PERSON

TUSCAN BRUSCHETTA BAR / + \$ 9.00 TO \$18.00 PER PERSON

ACCOMPANIMENTS

Choose Three:

ROASTED ITALIAN ZUCCHINI

ITALIAN GREEN BEANS WITH PANCETTA

GRILLED MARINATED VEGETABLES

SLICED TOMATOES WITH BUFFALO MOZZARELLA

ROASTED GARLIC PARMESAN MUSHROOMS

CAESAR SALAD

Upgrades:

ITALIAN CHOPPED SALAD / + 2.00 PER PERSON

WILD MUSHROOM SALAD / + 2.00 PER PERSON

WHAT'S INCLUDED

PROFESSIONAL WAIT STAFF

FLOOR LENGTH LINENS & NAPKINS

White / Black

CHINA & FLATWARE

WATER GOBLETS & GLASS COFFEE MUGS

FRESH ROSEMARY FOCCACIA

BEVERAGE STATION

Homemade Lemonade & Citrus Infused Water

COFFEE STATION

RATES PER GUEST

	5 hrs.	6 hrs.	7 hrs.	8 hrs.
50 to 74	\$55.00	\$57.00	\$59.00	\$61.00
75 to 99	\$49.00	\$51.00	\$53.00	\$55.00
100+	\$47.00	\$49.00	\$51.00	\$53.00

EVENT STAFF / 200.00

18% Service Charge, Delivery, and Tax Additional

SOUTHERN BUFFET

HORS D'OEUVRES

Tray Passed (Choose Two):

BLACKENED DEVEILED EGGS

GEORGIA'S CARAMELIZED BACON WRAPPED MINI FRANKS

CRAB CAKES WITH CAJUN REMOULADE

Upgrades:

FRIED CHICKEN AND WAFFLE BITES / +.75 PER PERSON

LOBSTER BISQUE SHOTS / + 1.50 PER PERSON

BLOODY MARY SHRIMP / + 1.50 PER PERSON

~OR~

Stationary (Choose two):

SOUTHERN CREAMED CORN DIP WITH KETTLE CHIPS

CAJUN CRAB DIP WITH BAGUETTES

FRESH VEGETABLE CRUDITÉ WITH BUTTERMILK RANCH

ENTRÉE

Choose One:

BOURBON HONEY GLAZED HAM

PORK LOIN WITH JACK DANIEL'S SAUCE

BONELESS BBQ CHICKEN THIGHS

CHICKEN GUMBO

16-HOUR SMOKED BRISKET

COUNTRY STUFFED CHICKEN

Upgrades:

BBQ SPARE RIBS / + 5.00 PER PERSON

SPICY CAJUN SHRIMP / + 6.00 PER PERSON

Requires On-Site Chef

ADD ONS

BREAD PUDDING / INQUIRE FOR PRICING

COBBLER / INQUIRE FOR PRICING

JAMBALAYA STATION WITH ADOUILLE SAUSAGE /
+ 7.00 PER PERSON

FRENCH BEIGNET STATION / + 8.00 PER PERSON

Requires On-Site Chef

BANANAS FOSTER FLAMBÉ WITH ICE CREAM / +
8.00 PER PERSON

Requires On-Site Chef

ACCOMPANIMENTS

Choose One:

FRESH BAKED ROLLS & BUTTER

CORN BREAD MUFFINS & HONEY BUTTER

Choose Three:

COLLARD GREENS

CANDIED SWEET POTATOES

DIRTY RICE

CREAMED CORN

MACARONI & CHEESE

SOUTHERN GREEN BEANS

CHEESY POTATOES OR GRITS

SOUTHERN STYLE COLESLAW

MASHED POTATOES & GRAVY

WATERMELON WEDGES

SOUTHERN CHOPPED SALAD WITH CIDER VINAIGRETTE

WHAT'S INCLUDED

PROFESSIONAL WAIT STAFF

FLOOR LENGTH LINENS & NAPKINS

White / Black

CHINA & FLATWARE

WATER GOBLETS & GLASS COFFEE MUGS

FRESH BAKED ROLLS & BUTTER

BEVERAGE STATION

Homemade Lemonade & Citrus Infused Water

COFFEE STATION

RATES PER GUEST

	5 hrs.	6 hrs.	7 hrs.	8 hrs.
50 to 74	\$55.00	\$57.00	\$59.00	\$61.00
75 to 99	\$49.00	\$51.00	\$53.00	\$55.00
100+	\$47.00	\$49.00	\$51.00	\$53.00

EVENT STAFF / 200.00

18% Service Charge, Delivery, and Tax Additional

MEDITERRANEAN BUFFET

HORS D'OEUVRES

Tray Passed (Choose Two):

SPINACH AND FETA SPANAKOPITAS

ZUCCHINI ROLL UP

STUFFED GRAPE LEAVES

FIG, GOAT CHEESE, AND MASCARPONE TART

FALAFEL BITES WITH MEYER LEMON HUMMUS

Upgrades:

LAMB MEATBALLS WITH TZATZIKI / + 1.00 PER PERSON

GARLIC SHRIMP ON A SKEWER / + 1.25 PER PERSON

NEW ZEALAND GRILLED BABY LAMB CHOPS /
+ 2.00 PER PERSON

Requires On-Site Chef

ENTRÉE

Choose One:

SANTORINI CHICKEN

CHICKEN SALTIMBOCCA

APRICOT CHICKEN

GRILLED CHICKEN KABOBS

Upgrades:

SALMON PUTTANESCA / + 6.00 PER PERSON

Requires On-Site Chef

LAMB KABOB / + 10.00 PER PERSON

Requires On-Site Chef

FILET KABOB / + 13.00 PER PERSON

Requires On-Site Chef

ADD ONS

HUMMUS TRIO STATION WITH SEASONAL VEGETABLES
AND PITA CHIPS / + 4.00 PER PERSON

MEDITERRANEAN PLATTER / + 5.00 PER PERSON

Includes Caprese Skewers, Prosciutto de Parma, Mozzarella
Cheese, Kalamata Olives, Artichoke Hearts, Roasted Vegetables,
Pita Triangles and Hummus Dip

ACCOMPANIMENTS

Choose Four:

CORSICA PASTA

BASMATI RICE WITH CURRANTS & TOASTED PINE NUTS

GRILLED VEGETABLES PLATTER

COUSCOUS

PERSIAN SAFFRON RICE

ORZO SALAD

SHIRAZI SALAD

GREEK SALAD

SANTORINI SALAD

TRADITIONAL HUMMUS

WHAT'S INCLUDED

PROFESSIONAL WAIT STAFF

FLOOR LENGTH LINENS & NAPKINS

White / Black

CHINA & FLATWARE

WATER GOBLETS & GLASS COFFEE MUGS

PITA BREAD & TZATZIKI

BEVERAGE STATION

Homemade Lemonade & Citrus Infused Water

COFFEE STATION

RATES PER GUEST

	5 hrs.	6 hrs.	7 hrs.	8 hrs.
50 to 74	\$55.00	\$57.00	\$59.00	\$61.00
75 to 99	\$49.00	\$51.00	\$53.00	\$55.00
100+	\$47.00	\$49.00	\$51.00	\$53.00

EVENT STAFF / 200.00

18% Service Charge, Delivery, and Tax Additional

ASIAN BUFFET

TRAY PASSED HORS D'OEUVRES

Choose Two:

SWEET AND SOUR MEATBALLS

CRAB CAKES WITH MANGO PAPAYA SALSA

CURRY APPLE CHICKEN SKEWERS

CHICKEN OR VEGETARIAN SPRING ROLLS WITH PEANUT SAUCE

SESAME SHRIMP AND MANGO SPRING ROLL WITH CITRUS GINGER SOY SAUCE

MISO SOUP SHOOTERS

Upgrades:

HOISIN SPARE RIBS WITH WASBAI MASHED POTATOES / + 2.²⁵ PER PERSON

ENTRÉES

Choose Two:

SWEET AND STICKY KOREAN CHICKEN

THAI THREE FLAVORED BBQ CHICKEN

FILIPINO CHICKEN ADOBO

SZECHWAN COCA COLA PORK

ROASTED PORK BELLY

TEPPANYAKI CHICKEN SKEWERS

Upgrades:

ANGUS HOISIN TRI TIP OF BEEF / + 5.⁰⁰ PER PERSON

VEITNAMESE BRAISED SHORTRIBS / + 6.⁰⁰ PER PERSON

HONEY & GINGER GLAZED SALMON FILLET / + 6.⁰⁰ PER PERSON

SUNBATHING PRAWNS/+ 6.⁰⁰ PER PERSON

Requires On-Site Chef

ACCOMPANIMENTS

Choose Three:

SHORT GRAIN STICKY RICE

BBQ PORK FRIED RICE

VEGETABLE FRIED RICE

STEAMED RICE

BROCCOLINI SPEARS WITH RAISINS, BUTTER, AND PEANUTS

CHOW MEIN

VERMICELLI NOODLE SALAD

ASIAN CUCUMBER SALAD

WHAT'S INCLUDED

PROFESSIONAL WAIT STAFF

FLOOR LENGTH LINENS & NAPKINS

White / Black

CHINA & FLATWARE

WATER GOBLETS & GLASS COFFEE MUGS

BEVERAGE STATION

Homemade Lemonade & Citrus Infused Water

COFFEE AND TEA STATION

RATES PER GUEST

	5 hrs.	6 hrs.	7 hrs.	8 hrs.
50 to 74	\$55. ⁰⁰	\$57. ⁰⁰	\$59. ⁰⁰	\$61. ⁰⁰
75 to 99	\$49. ⁰⁰	\$51. ⁰⁰	\$53. ⁰⁰	\$55. ⁰⁰
100+	\$47. ⁰⁰	\$49. ⁰⁰	\$51. ⁰⁰	\$53. ⁰⁰

EVENT CAPTAIN / 200.⁰⁰

18% Service Charge, Delivery, and Tax Additional

SMALL PLATE STATION

THE STARTER

Choose One Station:

BRUSCHETTA STATION

Coarsely chopped Tomato Pomodoro, Olive Tapenade, Sundried Tomato Cream Cheese, Sautéed Mushrooms, Caramelized Onions, Gorgonzola Crumbles, and Balsamic Reduction with Parmesan Crostinis.

DIPS AND SPREADS STATION

Warm Monterey Jack Cheese with Chorizo and fresh Mushrooms, Served with Pico de Gallo, Jalapeños and RepX's Famous Tortilla Chips and Salsa / Spring Pea or Sundried Tomato Hummus with Red Pepper, Celery, Carrots and Jicama / Parmesan Crusted Crab Dip with Crostinis / Basil Cream Cheese Torte with Crackers

SEASONAL FRUIT AND CRUDITÉ STATION

Artistically displayed fruit with a choice of one of the following dipping sauces; Passion Fruit Mango, Malibu Rum, or Grand Marnier Cream. An assortment of garden fresh Vegetables with Buttermilk Ranch and Spinach Artichoke dip.

Upgrade:

CHEESE AND CHARCUTERIE STATION / + 5.00 PER PERSON

Grand display of assorted cured meats such as Salami, Prosciutto, and Mortadella. Paired with carefully selected European and Locally Sourced Cheeses. Garnished with Olives, Mixed Nuts, Dried & Fresh Fruits and Fig Jam. Served with Artisanal Crackers and Fresh Baked Crostinis

SALAD STATION

Choose Two:

TRADITIONAL CAESAR SALAD

Romaine Lettuce, homemade Focaccia Croutons, and fresh grated Parmesan Cheese. Served with creamy Caesar dressing.

SPANISH CAESAR SALAD

Romaine Lettuce with shredded Tortilla Chips, Pepitas, and Cotija Cheese. Served with Cilantro Pepita dressing.

WILD CHERRY SALAD

Wild Field Greens, dried Cherries, candied Macadamia Nuts, and Goat Cheese. Served with Cherry Vinaigrette.

SUNDRIED TOMATO PENNETTE SALAD

Pennette Pasta tossed with Sundried Tomatoes and Feta Cheese in a Herb Vinaigrette.

PEAR SALAD

Wild Field Greens and Romaine Lettuce, sliced Pears, dried Cranberries, chopped Walnuts, and Stilton Cheese. Served with Pear Vinaigrette.

ADD-ONS

EUROPEAN AND DOMESTIC CHEESE WEDGES

May include an assortment of Petit Basque, Champignon Brie, rustic Black Pepper Saint Honore, Herb Boursin Brie, and Red Derby. Garnished with Grape clusters, Cashews, dried Apricots, and fresh Berries. Served with fresh baked Artisan breads and crackers.

Large tray serves up to 50 / 125.00

SECOND STARTER STATION / + 5.00 PER PERSON

SMALL PLATE STATION

THE COMFORT

Choose One Station:

MASHED POTATO STATION

Mashed Yukon Gold and Sweet Potatoes.

Includes the following toppings: Applewood Smoked Bacon, Green Onions, shredded Jack and Cheddar Cheese, Sour Cream, Butter, Caramelized Onions, sautéed Mushrooms, Brown Sugar, and candied Pecans.

MAC AND CHEESE STATION

Panko Crusted, Jack, Asiago and Gorgonzola and Traditional Mac and Cheese.

Includes the following toppings: Applewood Smoked Bacon, Sundried Tomatoes, crunchy Onions, sliced Italian Sausage, and sliced Mushrooms.

PASTA STATION

Choose Two:

PENNE A LA CHECCA

TORTELLINI WITH CREAMY PESTO

RIGATONI WITH CREAMY MARINARA

ADD-ON / + 4.00 PER PERSON

Add mini Italian Meatballs, Italian Sausage, grilled Onions and Peppers, grilled Mushrooms, fresh grated Parmesan Cheese, and mini Cheese Rolls.

CHILI AND CORNBREAD STATION

Homestyle Meat & Vegetarian Chili, with Jack & Cheddar Cheeses, Sour Cream, and Green Onion Tops. Served with Cornbread Muffins & Honey Butter.

ENCHILADA STATION

Choose two enchiladas:

CHICKEN ENCHILADAS VERDE

CHEESE ENCHILADAS RANCHERO

ROTISSERIE CHICKEN & BUTTERNUT SQUASH ENCHILADAS

BLACK BEAN AND SWEET POTATO (VEGAN)

Served with Sour Cream and Homemade Salsa

SOUP STATION

Choose Two:

All soups served with the choice of Cornbread or RepX's Signature mini Cheese rolls.

CLAM CHOWDER WITH OYSTER CRACKERS

CORN CHOWDER WITH HAM OR SAUSAGE

ITALIAN WEDDING SOUP WITH FRESH GRATED PARMESAN

CHICKEN TORTILLA SOUP WITH TORTILLA STRIPS, CILANTRO, DICED ONIONS, AND LIME WEDGES

CHILI CON CARNE WITH SOUR CREAM, SHREDDED CHEESE, AND ONIONS

CREAMY TOMATO BASIL WITH FRESH MADE CROUTONS

SPLIT PEA WITH HAM, SOUR CREAM, AND GREEN ONIONS

BLACK BEAN SOUP WITH SOUR CREAM AND DICED ONIONS

ADD-ONS

SECOND COMFORT STATION / + 6.00 PER PERSON

SMALL PLATE STATION

THE MAIN COURSE

Choose Two Stations:

SLIDER STATION

Choose Two:

KALUA PORK WITH PINEAPPLE SALSA, TANGY MAUI BBQ SAUCE, APPLE SLAW & CRUNCHY ONIONS ON A MINI BRIOCHE ROLL

CLASSIC BEEF SLIDER WITH STOUT BEER CHEESE SAUCE, BACON, AND CARAMELIZED ONION ON A MINI BRIOCHE ROLL

BRISKET OF BEEF WITH HORSERADISH CREME FRAICHE, & CRUNCHY ONIONS ON A MINI BRIOCHE ROLL

ITALIAN MEATBALL WITH SHREDDED MOZZARELLA CHEESE ON A MINI CHEESE ROLL

GRILLED VEGETABLE WITH HAVARTI CHEESE AND BALSAMIC REDUCTION ON A MINI CHEESE ROLL

CRAB CAKE WITH WASABI AIOLI AND MICRO GREENS ON A MINI BRIOCHE ROLL

STREET TACO STATION

Choose Two:

All tacos served with RepX's Famous Tortilla Chips, RepX's Salsa bar, taco toppings, and Corn Tortillas. Homemade Tortillas, made fresh on site, Chef required / + 2.00 PER

PERSON
POLLO ASADO

CARNITAS

AL PASTOR

MAHI MAHI /+ 4.00 PER PERSON

CARNE ASADA / + 4.00 PER PERSON

QUESADILLA STATION

Choose Two:

GRILLED CHICKEN & BRIE WITH RASPBERRY CHIPOTLE

CARNITAS & JACK CHEESE WITH FRESH SALSA VERDE

GRILLED VEGETABLE & HAVARTI CHEESE WITH BALSAMIC REDUCTION

GOURMET CHICKEN STATION

Choose Two:

VERONIQUE

Lightly sautéed boneless Chicken Breast. Served in a creamy Champagne Sauce and topped with Red and Green Grapes.

ZUCCHINI LIME

Breast of Chicken filled with Zucchini and Lime Bread Stuffing. Served with a Lime Chardonnay sauce.

FLORENTINE

Tender boneless Chicken Breast filled with Spinach and Prosciutto. Served with a roasted Red Bell Pepper sauce.

SANTORINI

Boneless breast of Chicken grilled with Lemon Herb Seasoning. Garnished with Artichoke Hearts, Mushrooms, Red Bell Peppers and Shredded Fresh Basil.

SONOMA CHICKEN + \$2 PER PERSON

Frenched Chicken breast stuffed with wild rice, apricots and almonds. Finished with a white balsamic glaze.

GRILLED FLATBREAD STATION (GLUTEN FREE AVAILABLE)

Choose Two:

MEDITERRANEAN VEGGIE

TOMATO & BASIL

MUSHROOM & PROSCIUTTO

MEAT LOVERS

GRILLED CHICKEN, GOAT CHEESE, ARUGULA & PESTO

CHORIZO, JACK CHEESE & JALAPEÑO

SWEET AND SALTY PANCETTA

PAELLA STATION

This sultry smoky classic Rice dish is filled with Chicken, Andouille Sausage, Spanish Chorizo, fresh Tomatoes, and a hint of Saffron for added Romance. Certain to be center stage at your next event.

Add Seafood / + MARKET PRICE

SMALL PLATE STATION

THE MAIN COURSE CONT.

Choose Two Stations:

GOURMET MELT BAR

Choose Two:

BLACKBERRY, JALAPENO, BACON & BRIE MELT

CAPRESE MELT WITH BALSAMIC REDUCTION

QUATTRO FORMAGGI MELT WITH ROMESCO

PULLED PORK & MAC N CHEESE MELT

OFF THE GRILL SKEWERS

Choose Two:

MEDITERRANEAN CHICKEN

GRILLED VEGETABLES

SALMON / + 3.00 PER PERSON

BEEF TENDERLOIN / + 5.00 PER PERSON

SHRIMP / +5.00 PER PERSON.

POKE STATION / + 5.00 PER PERSON

Choose Two:

AHI POKE

SALMON POKE

HAMACHI POKE

SHRIMP POKE

ADD ON - ROASTED PORK BELLY / + 6.00 PER PERSON

ACCOMPANIMENTS:

Asian Calrose Sticky Rice / Wakame Seaweed Salad / Crunch Cabbage & Slaw Salad / Dilled Sesame Tomatoes / Marinated Mushroom Salad

TOPPINGS

Masago / Pickled Ginger / Chopped Scallions / Fukujinzuke (Sweet Pickled Radish) / Furikake Flakes (Traditional Japanese Seasoning) / Crispy Won Ton Chips / Assorted Pacific Rim & domestic condiments

ADD A CARVERY

TRI TIP CARVERY / + 12.00 PER PERSON

Chimichurri, Horseradish, and crunchy Onions

FILET MIGNON CARVERY / + 20.00 PER PERSON

Chimichurri, charred three Onion sauce, and crunchy Onions

WHAT'S INCLUDED

PROFESSIONAL WAIT STAFF

FLOOR LENGTH LINENS & NAPKINS

White / Black

CHINA & FLATWARE

WATER GOBLETS & GLASS COFFEE MUGS

BEVERAGE STATION

Homemade Lemonade & Citrus Infused Water

COFFEE STATION

RATES PER GUEST

	5 hrs.	6 hrs.	7 hrs.	8 hrs.
50 to 74	\$66.00	\$68.00	\$70.00	\$72.00
75 to 99	\$60.00	\$62.00	\$64.00	\$66.00
100+	\$58.00	\$60.00	\$62.00	\$64.00

EVENT CAPTAIN / 200.00

18% Service Charge, Delivery, and Tax Additional

PLATED

TRAY PASSED HORS D'OEUVRES

Choose Two:

- CHICKEN SPRING ROLLS WITH PEANUT SAUCE
- MINI BEEF WELLINGTONS WITH BÉARNAISE SAUCE
- CRAB CAKES WITH MANGO PAPAYA SALSA
- LEMON PARMESAN ARTICHOKE HEARTS
- FIG MASCARPONE TART
- STUFFED MUSHROOMS
- CAPRESE SKEWER
- EMPANADAS WITH CILANTRO SOUR CREAM

SALAD COURSE

Choose One:

PEAR SALAD

Mixed Greens with sliced Asian Pears, Aged Stilton Cheese, and candied Walnuts. Drizzled with a Pear and White Balsamic Vinaigrette.

CAESAR SALAD

Crisp Romaine, homemade Focaccia Croutons, and fresh grated Parmesan Cheese. Tossed with our creamy Caesar Dressing.

WILD CHERRY SALAD

Wild Field Greens, dried Cherries, candied Macadamia Nuts, and Goat Cheese. Drizzled with Cherry Vinaigrette.

STRAWBERRY SPINACH SALAD / + 2.00 PER PERSON

Baby Spinach, sliced California Strawberries, Sonoma Goat Cheese and Sesame Seeds. Drizzle with a Strawberry & White Truffle Infused Vinaigrette.

GRILLED PANZANELLA SALAD / + 2.00 PER PERSON

Arugula and Heirloom Tomato Salad with Grilled Smoky Brioche, Pine Nuts, and Sweet Maui Onions. Served with Feta Cheese and a Fresh Oregano Vinaigrette.

VEGETABLE

Choose One:

- SEASONAL BABY VEGETABLES
- ROASTED BROCCOLINI WITH LEMON
- HARICOT VERTE PAIRED WITH FRENCH BABY CARROTS
- GRILLED GREEN & WHITE ASPARAGUS WITH HEIRLOOM CARROTS / + 1.00 PER PERSON

STARCH

Choose One:

- GOURMET MASHED POTATOES
- OVEN ROASTED RAINBOW FINGERLING POTATOES
- GOURMET ARTICHOKE MASHED POTATOES
- JASMINE RICE
- BASMATI RICE
- DAUPHINOIS POTATO TOWER / + 1.00 PER PERSON
Sliced Yukon Potatoes baked in Cream and Parmesan Cheese
- CHARGILLED POLENTA WITH GORGONZOLA / + 1.00 PER PERSON
- PEAR POTATO / + 2.00 PER PERSON
Pear shaped Panko Crusted Garlic Mashed Potato

PLATED

THE MAIN COURSE

CHICKEN

CHICKEN FLORENTINE

Spinach and Prosciutto stuffed Frenched Chicken Breast. Served with a roasted Red Bell Pepper sauce.

OR

ZUCCHINI LIME

Frenched Breast of Chicken stuffed with a Zucchini and Lime Bread Stuffing. Served with a Lime Chardonnay sauce.

OR

CHICKEN VERONIQUE

Sautéed Frenched Chicken Breast in a Champagne Cream Sauce with Red and Green Grapes.

OR

SANTORINI CHICKEN

Grilled Frenched Breast of Chicken with Lemon Herb Seasoning, Artichoke Hearts, Mushrooms, Red Bell Peppers, and topped with fresh Basil.

OR

CHICKEN CHEVRE

Frenched Chicken Breast Stuffed with Chevre and Fresh Herbs. Served with Sundried Tomato Jus.

OR

CHICKEN SONOMA

Frenched Chicken Breast Stuffed with Wild Rice, Apricots, Almonds and finished with a White Balsamic Glaze

RATES PER GUEST - 5 HOUR EVENT

50 to 74 **\$68.00**

75 to 99 **\$60.00**

100+ **\$56.00**

EVENT CAPTAIN / 200.00

22% Service Charge, Delivery, and Tax Additional

VEGETARIAN

QUINOA & GRILLED VEGETABLE STUFFED PORTOBELLO MUSHROOM

OR

ROTOLO BOLZANO

RepX's Famous Pasta creation with fresh Vegetables, Marinara Sauce, and Fontina Cheese

RATES PER GUEST - 5 HOUR EVENT

50 to 74 **\$68.00**

75 to 99 **\$60.00**

100+ **\$56.00**

EVENT CAPTAIN / 200.00

22% Service Charge, Delivery, and Tax Additional

SEAFOOD

ATLANTIC SALMON FILLET

Char grilled with Blue Agave Cactus Nectar

OR

GRILLED NEW ZEALAND ORANGE ROUGHY

Topped with a light Tangerine Citrus Jus

RATES PER GUEST - 5 HOUR EVENT

50 to 74 **\$77.00**

75 to 99 **\$69.00**

100+ **\$65.00**

EVENT CAPTAIN / 200.00

22% Service Charge, Delivery, and Tax Additional

PLATED

THE MAIN COURSE CONT.

FILET MIGNON

Served with Madeira Sauce or Au Poivre

RATES PER GUEST - 5 HOUR EVENT

50 to 74	\$83.00
75 to 99	\$75.00
100+	\$71.00

EVENT STAFF / 200.00

18% Service Charge, Delivery, and Tax Additional

CABERNET BRAISED BEEF SHORT RIBS

Braised Slowly in Red Wine and Demi-Glaze

RATES PER GUEST - 5 HOUR EVENT

50 to 74	\$80.00
75 to 99	\$72.00
100+	\$68.00

EVENT STAFF / 200.00

18% Service Charge, Delivery, and Tax Additional

ANGUS FLAT IRON

Cooked medium with fresh Herbs & Tuscan Compound Butter

RATES PER GUEST - 5 HOUR EVENT

50 to 74	\$78.00
75 to 99	\$70.00
100+	\$66.00

EVENT STAFF / 200.00

18% Service Charge, Delivery, and Tax Additional

DUAL ENTRÉE

FILET MIGNON

Served with Madeira Sauce or Au Poivre

YOUR CHOICE OF CHICKEN

RATES PER GUEST - 5 HOUR EVENT

50 to 74	\$85.00
75 to 99	\$77.00
100+	\$73.00

EVENT STAFF / 200.00

18% Service Charge, Delivery, and Tax Additional

SURF AND TURF

ESPRESSO CRUSTED FILET MIGNON

With Ancho Chile Sauce

SHRIMP ENCHILADA

With Tomatillo Sauce

50 to 74	\$88.00
75 to 99	\$80.00
100+	\$76.00

RATES PER GUEST - 5 HOUR EVENT

EVENT STAFF / 200.00

18% Service Charge, Delivery, and Tax Additional

WHAT'S INCLUDED

PROFESSIONAL WAIT STAFF

FLOOR LENGTH LINENS & NAPKINS

White / Ivory / Black / Grey

CHINA & FLATWARE

WATER GOBLETS & GLASS COFFEE MUGS

FRESH BAKED ROLLS & BUTTER

BEVERAGE STATION

Homemade Lemonade & Citrus Infused Water

COFFEE STATION

ALL MENUS BASED ON A 5 HOUR EVENT

ADDITIONAL TIME

Rates per guest

6 hrs.	7 hrs.	8 hrs.	9 hrs.
\$2.00	\$4.00	\$6.00	\$8.00

EVENT STAFF / 200.00

18% Service Charge, Delivery, and Tax Additional

*Salads & Sides must be the same on all entrees

**Tablesides Wine service & custom menu options available

ITALIAN FAMILY STYLE

HORS D'OEUVRE STATION

BRUSCHETTA BAR

Make your own Bruschetta with Pomodoro, Sundried Tomato Cream Cheese, Olive Tapenade, and Balsamic Reduction. Served with Homemade Crostinis.

PLATED SALAD COURSE

Choose One:

TRADITIONAL CAESAR SALAD

ITALIAN CHOP SALAD

ARUGULA, PEAR & ASIAGO SALAD

SANTORINI SALAD

FAMILY STYLE DINNER

Choose One Chicken:

CHICKEN PARMIGIANA

Classic Parmigiana with Marinara Sauce and Mozzarella Cheese.

CHICKEN PIGNOLI

Chicken Breast Stuffed with Gruyere, Fontina & Parmesan Cheese with Pinenuts and Sundried Tomatoes. Served with Sundried Tomato Pesto Sauce.

SANTORINI CHICKEN

Chicken Breast Grilled with Lemon Herb Seasoning, topped with Artichoke Hearts, Mushrooms, Red Bell Pepper, and Fresh Basil in a Lemon Herb Sauce.

CHICKEN FLORENTINE

Chicken Breast stified with Spinach and Fontina Cheese, served with Roasted Red Bell Pepper Sauce.

PASTA

Choose two:

VEGETARIAN ROTOLO BOLZANO

TORTELLINI WITH CREAMY PESTO

PENNE A LA CHECCA

VEGETABLE

Choose One:

ROASTED ITALIAN ZUCCHINI

ITALIAN GREEN BEANS WITH PANCETTA

GRILLED VEGETABLES WITH BALSAMIC REDUCTION

WHAT'S INCLUDED

PROFESSIONAL WAIT STAFF

FLOOR LENGTH LINENS & NAPKINS

White / Ivory / Black / Grey

CHINA & FLATWARE

WATER GOBLETS & GLASS COFFEE MUGS

FRESH BAKED CHEESE ROLLS OR FOCACCIA & BUTTER

BEVERAGE STATION

Homemade Lemonade & Citrus Infused Water

COFFEE STATION

RATES PER GUEST

	5 hrs.	6 hrs.	7 hrs.	8 hrs.
50 to 74	\$70.00	\$72.00	\$74.00	\$76.00
75 to 99	\$62.00	\$64.00	\$66.00	\$68.00
100+	\$58.00	\$60.00	\$62.00	\$64.00

EVENT STAFF / 200.00

18% Service Charge, Delivery, and Tax Additional

FAMILY STYLE SEATING

REQUIREMENTS

60" ROUND TABLES

Maximum of 10 guests per table.

BANQUET OR FARM STYLE TABLES

*Maximum of 8 guests per table (4 per side).
Tables must be 8' x 40".*

TRADITIONAL FAMILY STYLE

HORS D'OEUVRE STATION

EUROPEAN & DOMESTIC CHEESE WEDGE TRAY

May include an assortment of Petit Basque, Champignon Brie, Rustic Black Pepper Saint Andre, Herb Boursin Brie & Red Derby garnished with Grape Clusters, Cashews, Dried Apricots & Fresh Berries. Served with Rustic Breads and Crackers.

PLATED SALAD COURSE

Choose One:

TRADITIONAL CAESAR SALAD

PEAR & WALNUT SALAD

WILD CHERRY & GOAT CHEESE SALAD

TANGERINE AND PECAN SALAD

FAMILY STYLE DINNER

Choose Two Entrees:

GRILLED FLAT IRON STEAK

With Argentinian Chimichurri

ZUCCHINI LIME

Breast of Chicken filled with Zucchini & Lime Bread Stuffing. Served with a Lime Chardonnay Sauce.

AGAVE SALMON

Atlantic Salmon glazed with Blue Agave Syrup and our Chef's House Seasoning.

STARCH

Choose One:

RICE PILAF OR JASMINE RICE

ARTICHOKE OR GARLIC MASHED POTATOES

ROASTED FINGERLING POTATOES

VEGETABLE

Choose One:

ROASTED SEASONAL VEGETABLES

GREEN BEANS WITH BACON, SHALLOTS AND DILL

BROCCOLINI WITH SLICED ALMONDS AND LEMON

GRILLED MARINATED VEGETABLES WITH BALSAMIC REDUCTION

WHAT'S INCLUDED

PROFESSIONAL WAIT STAFF

FLOOR LENGTH LINENS & NAPKINS

White / Black

CHINA & FLATWARE

WATER GOBLETS & GLASS COFFEE MUGS

FRESH BAKED ROLLS & BUTTER

BEVERAGE STATION

Homemade Lemonade & Citruc Infused Water

COFFEE STATION

RATES PER GUEST

	5 hrs.	6 hrs.	7hrs.	8 hrs.
50 to 74	\$80.00	\$82.00	\$84.00	\$86.00
75 to 99	\$72.00	\$74.00	\$76.00	\$78.00
100+	\$68.00	\$70.00	\$72.00	\$74.00

EVENT STAFF / 200.00

18% Service Charge, Delivery, and Tax Additional

FAMILY STYLE SEATING

REQUIREMENTS

60" ROUND TABLES

Maximum of 10 guests per table.

BANQUET OR FARM STYLE TABLES

Maximum of 8 guests per table (4 per side).

Tables must be 8' x 40".

HORS D'OEUVRES

STUFFED MUSHROOMS \$2.50

Chicken, sausage, or crab

GLORIA'S CARAMELIZED BACON WRAPPED MINI FRANKS \$2.50

PINEAPPLE OR DATE RUMAKI \$2.50

GOAT CHEESE STUFFED ARTICHOKE \$2.75

SHRIMP SPRING ROLL \$2.75

Peanut or Thai ginger sauce

CAPRESE SKEWER \$2.75

Basil pesto oil

CRAB CAKES \$2.75

Mango papaya salsa

GRILLED ZUCCHINI ROLL-UP \$2.75

Boursin cheese, micro greens and roasted pine nuts

MINI CHICKEN DIJONNAISE CRÊPES \$2.75

Mini crepe purses filled with chicken and served with a dijonnaise sauce

SHITAKE BLT BITES \$3.00

Marinated shitake mushrooms, with French bread, iceberg lettuce, cherry tomatoes, and Argentinean chimichurri

ROASTED BEET CROSTINI \$3.00

Roasted beets and baby spinach with stilton cheese and spicy pecans. Drizzled with a balsamic glaze

HEARTS OF PALM CEVICHE \$3.00

Diced hearts of palm with tomatoes, red onion, jalapeños, bell pepper, cucumber, cilantro and lime Served in mini tostada shells

PROSCIUTTO WRAPPED FIG W/ BLEU CHEESE \$3.00

CHICKEN SATAY \$3.00

Peanut sauce

THAI CHICKEN SKEWERS \$3.00

Sesame ginger sauce

ANTIPASTO SKEWER \$3.25

Genoa salami, cherry tomato, kalamata olive & buffalo mozzarella

MOZZARELLA WRAPPED WITH PROSCIUTTO \$3.25

Passion fruit drizzle

LOBSTER MANGO SPRING ROLL \$3.50

Apricot ginger sauce

Chefs Required

ROASTED RED CHERRY TOMATO BRUSCHETTA \$2.25

With ricotta cheese on olive baguette

GRAPE TOMATO & CREMINI MUSHROOM TRUFFLE BRUSCHETTA \$3.00

Pine nuts and mascarpone cheese on olive baguette

MINI AL PASTOR TACOS \$3.00

Served in mini hard shells and garnished with grilled pineapple and onion

SCALLOP RUMAKI \$3.25

Seared scallop wrapped in bacon

AHI POKE CONE \$3.25

Topped with carrot, chive, cucumber, masago and miso aioli

BACON WRAPPED BANANA \$3.25

Caramelized with brown sugar and crushed chili

SHRIMP CEVICHE \$3.50

Mini tostada shells

AVOCADO TOAST \$3.50

Smashed avocado on freshly bake brioche. Topped with heirloom relish, capers and thyme flowers

MU SHU PORK CREPE \$3.50

Served on a Asian Spoon with Hoisin Sauce

GORGONZOLA MASHED POTATO MARTINI \$4.50

Topped with a grilled baby lamb chop

MINI WASABI MASHED POTATO MARTINI \$4.50

Topped with a hoisin spare rib

FILET MIGNON CROSTINI \$4.25

Herb crusted filet mignon on fresh baked crostini. Spread with charred onion sauce and topped with Argentinian chimichurri

FOREST MUSHROOM SOUP SHOOTER \$4.25

Topped with a wild mushroom ravioli

ROASTED CREAMY TOMATO SOUP SHOOTER \$4.25

Topped with a mini grilled cheese sandwich

POTATO BLINI, SMOKED SALMON & CAVIAR \$4.50

Smoked salmon on a potato blini, garnished with crème fraîche and caviar

MINI LOBSTER ROLLS \$5.50

Lobster tossed in mayo, lemon, celery and fresh herbs Loaded in mini lobster rolls and garnish with chives

LATE NIGHT SNACKS

Good for Cocktail Hour too!

LATE NIGHT DELIVERY REQUIRED

SLIDERS

Meatballs, pulled pork, brisket, short ribs, or chicken parmesan

TACOS

Carnitas, pollo asada, or al pastor

GRANDE NACHO STATION

Carnitas and pollo asada

PHILLY CHEESE STEAKS

Cheese sauce - yes please!

MAC N CHEESE BAR

With all the fixings

GOURMET BREAKFAST BURRITOS

Anytime of day

INQUIRE FOR PRICING

CULINARY REQUIRED

MELT BAR

Goosey goodness

FLAT BREAD PIZZA

Gluten free available

TACOS

Mahi Mahi or carne asada

QUESADILLA BAR

The options are endless!

BACON WRAPPED HOT DOGS

Street vendor style

FRENCH FRY STATION*

So many sauces!

ANGUS BEEF SLIDERS AND FRENCH FRIES*

Diver thru approved

ELOTE CORN STATION

On or off the cob

**Fryer Rental Required*

INQUIRE FOR PRICING

DESSERTS

CLASSIC DESSERT STATION

A collection of French Macarons, Raspberry Chocolate Decadence, fresh Fruit Tarts, Vanilla Bean Chocolate Éclairs & French Apple Tarts.

Minimum 25 / **8.00 PER PERSON**

Minimum 100 / **7.50 PER PERSON**

GOURMET DESSERT STATION

A collection of mini Lemon Curd Tarts, French Macarons, Raspberry Chocolate Decadence, mini Carrot Cupcakes with Cream Cheese frosting & Caramel Crème with Lemon Curd and Praline Crisp dessert shots.

Minimum 25 / **9.00 PER PERSON**

Minimum 100 / **8.50 PER PERSON**

ALL AMERICAN DESSERT STATION

A collection of S'more pops, fresh Fruit Crostatas, Old Fashioned Cookies, Rice Krispy Treat pops & mini Rocky Road Cupcakes.

Minimum 25 / **8.00 PER PERSON**

Minimum 100 / **7.50 PER PERSON**

TROPICAL DESSERT STATION

A collection of Piña Colada Key Lime dessert shots, individual Pineapple Upside Down Cakes, Tropical Fruit Tarts with Mango Cream, mini Coconut capped Bavarian Cupcakes & Banana Passion Fruit cream puffs.

Minimum 25 / **9.00 PER PERSON**

Minimum 100 / **8.50 PER PERSON**

ITALIAN DESSERT STATION

A collection of Tiramisu Cannolis, Cappuccino Cream Puffs, Fruit Tarts, Chocolate dipped Biscotti & mini Tiramisu Cupcakes.

Minimum 25 / **8.00 PER PERSON**

Minimum 100 / **7.50 PER PERSON**

RUSTIC DESSERT STATION

A collection of mixed Berry Crostatas, Chocolate Croissants, Almond Croissants, Scones & Raspberry Chocolate Decadence.

Minimum 25 / **9.00 PER PERSON**

Minimum 100 / **8.50 PER PERSON**

ADD A CAKE

6" Round Cake / **70.00**

8" Round Cake / **80.00**

Tall 8" Round 3 layer Cake / **100.00**

2 Tier 9"x6" Round 2 layer Cake / **175.00**

DESSERT STATION DISPLAY

5 Pieces / **25.00**

*Dessert stations are thoughtfully created, no substitutions please.

WEDDING CAKE (Price includes cake cutting and delivery on full service events. Choose from our selection of cake designs.)

Minimum 100 / **4.75 PER PERSON**

Minimum 75 / **5.75 PER PERSON**

Minimum 50 / **6.75 PER PERSON**

KOUIGN AMANN

Our signature pastry with crème brûlée filling. Requires on-site chef.

Minimum 75 / **4.50 EACH**

GRAND COFFEE BAR & HOMEMADE DONUT STATION

Assorted Homemade Donuts alongside Seattle's Best Coffee, Fresh Whipped Cream, Cinnamon Sticks, Chocolate Shavings, Amaretto, Baileys & Kahlua.

50-99 / **6.25 PER PERSON**

100+ / **5.75 PER PERSON**

COOKIES AND MILK SHOTS

Warm cookies baked on location & served with ice cold milk

Minimum 25 / **3.00 EACH**

HOSTED BARS

SOFT BAR

Imported & Domestic Beer, DeLoach Wine, Sodas, Bottled Water, Ice & Clear Acrylic Disposable Glassware

HESS SHIRTAIL WINE UPGRADE = \$5 PER PERSON

RATES PER GUEST

	4 hrs.	4.5 hrs.	5 hrs.	5.5 hrs.	6 hrs.
50 to 74	\$18.⁵⁰	\$19.⁵⁰	\$20.⁵⁰	\$21.⁵⁰	\$22.⁵⁰
75 to 99	\$16.⁵⁰	\$17.⁵⁰	\$18.⁵⁰	\$19.⁵⁰	\$20.⁵⁰
100+	\$14.⁵⁰	\$15.⁵⁰	\$16.⁵⁰	\$17.⁵⁰	\$18.⁵⁰

PREMIUM BAR

Premium Alcohol, Mixers, Garnishes, Imported & Domestic Beer, DeLoach Wine, Sodas, Bottled Waters & Clear Acrylic Disposable Glassware

HESS SHIRTAIL WINE UPGRADE = \$5 PER PERSON

RATES PER GUEST

	4 hrs.	4.5 hrs.	5 hrs.	5.5 hrs.	6 hrs.
50 to 74	\$22.⁰⁰	\$23.²⁵	\$24.⁵⁰	\$25.⁷⁵	\$27.⁰⁰
75 to 99	\$20.⁰⁰	\$21.²⁵	\$22.⁵⁰	\$23.⁷⁵	\$25.⁰⁰
100+	\$18.⁰⁰	\$19.²⁵	\$20.⁵⁰	\$21.⁷⁵	\$23.⁰⁰

TOP SHELF BAR

Top Shelf Alcohol, Mixers, Garnishes, Imported & Domestic Beer, Hess Shirtail Wine, Sodas, Bottled Waters & Clear Acrylic Disposable Glassware

RATES PER GUEST

	4 hrs.	4.5 hrs.	5 hrs.	5.5 hrs.	6 hrs.
50 to 74	\$27.⁰⁰	\$28.⁵⁰	\$30.⁰⁰	\$31.⁵⁰	\$33.⁰⁰
75 to 99	\$25.⁰⁰	\$26.⁵⁰	\$28.⁰⁰	\$29.⁵⁰	\$31.⁰⁰
100+	\$23.⁰⁰	\$24.⁵⁰	\$26.⁰⁰	\$27.⁵⁰	\$29.⁰⁰

BRIDE & GROOM SIGNATURE COCKTAILS

Included with Premium & Top Shelf bars. Add a personal touch with two signature cocktails designed and named by you

CRAFT COCKTAIL BAR

If you really want to treat your guests to an interactive experience, let them create their own Craft Cocktails! With a focus on fresh Herbs, Fruits, and house-made Syrups, our Craft Cocktail Bar's ingredients are creatively displayed in labeled glass and on wood risers. Mason jar bar glasses are included.

Selections include:

Vodka / Rum / 7-Up / Club Soda / Limes / Lemons / Jalapeño / Rosemary / Mint / Basil / Pineapple / Blueberries / Raspberries / Cucumbers / Key Lime Syrup / Pomegranate Syrup / Sugar Cane Stirrers.

ADD ON TO THE PREMIUM BAR

5 hours / 7.⁰⁰ PER PERSON

ADD ON TO SOFT BAR

5 hours / 9.⁰⁰ PER PERSON

GLASSWARE

Our bar packages include clear acrylic disposable serveware. Glassware can be added for an additional cost.

CHAMPAGNE AND CIDER TOAST / 3.⁰⁰ PER PERSON*

Includes Champagne flute

** With purchase of a bar package*

18% Service Charge, Bartenders and Tax Additional

Jay's Hosted Bar Services Are Not Unlimited. Some Items May Run Out During the Duration of Your Event.

RepX's Bartenders Will Not Serve Shots.

EMBELLISHMENTS

PLATINUM RIMMED OR GOLD RIMMED CHINA / .65 PER PIECE

COUPE PLATE WITH VOGUE DINNER FORK & KNIFE PACKAGE \$1.55 PER PERSON

SPECIALTY SHANTUNG LINENS / PRICES VARY

Black / White / Champagne / Pewter

BAR GLASSWARE / .49 STARTING PRICE PER PIECE

BRIDE'S ROOM HORS D'OEUVRES / 40.00 EACH

*Turkey Focaccia Triangles with Sundried Tomato Aioli, Red & Green Seedless Grapes, Layered Basil Torte with Crackers
Serves 6-12*

GROOM'S ROOM HORS D'OEUVRES / 40.00 EACH

*Turkey & Ham Hoagie, Red & Green Seedless Grapes, Layered Basil Torte with Crackers
Serves 6-12*

INFUSED WATER SERVICE

Lemon with Lavender Stem / 1.25 PER PERSON

Orange with Fresh Mint / .75 PER PERSON

Cucumber with Fresh Mint / .75 PER PERSON

BEVERAGE STATION UPGRADE / + 2.50 PER PERSON

Lavender or Pomegranate Lemonade

CHEF'S CHOICE VENDOR MEALS / 14.00 EACH

FAUX GREEN HEDGES 40"X 80"

An attractive way to create a space or backdrop or to hide an unattractive item/area

LIGHTING

*LED uplights, Chandeliers, Market Lights
inquire for pricing*

SIGNS

TENT CARDS

\$1 EACH

3 1/2 " X 2 1/2 " IN ACRYLIC FRAME

\$3 EACH

5 X 7 IN ACRYLIC FRAME

\$5 EACH

8 X 10 IN ACRYLIC FRAME

\$10 EACH

20" X 30" WELCOME (ON COROPLAST)

\$100 EACH

24" X 36" SEATING CHART (ON COROPLAST)

\$125 EACH