

The Salem Reception

Beautifully Arranged with Fresh Cut Flowers, Fresh Fruit and Vegetable Carvings

Pasta Station

Available Chef Attendant or Prepared and Placed in Chafing Dishes

Prepared Penne and Cheese Tortellini Pastas

Accompanied with Sundried Tomatoes, Onions, Peppers, Sausage, Grilled Chicken, and Shrimp

Accompanied with Alfredo and Marinara Sauces and Grated Parmesan Cheese

Carving Station, Choice of Two Meats

Available Chef Attendant or Sliced and Decorated on Platters

Smoked Dry Rub Brisket of Beef or Roasted Herb Crusted Top Round of Beef

Smoked Breast of Turkey or Roasted Herb Crusted Pork Loin or Smoked Ham

Served with Assorted Rolls

Served with Country Style Mustard and Whipped Mayonnaise



Artfully Arranged Fresh Vegetables

Broccoli, Cauliflower, Tomatoes, Carrots, Celery, Asparagus, French Green Beans,

Snow Peas, and Cucumbers

Served with Ranch Dip

International Cheese Display Featuring Domestic and Imported Cheeses

Garnished with Seasonal Berries and Grapes

Served with Assorted Gourmet Crackers

Artfully Arranged Fresh Fruit Presentation

Cantaloupe, Honeydew, Pineapple, Grapes, Kiwi, Strawberries, Papaya and Seasonal Berries

Assorted hors d'oeuvre, Choose Two

Marinara Meatballs, Alfredo Meatballs, BBQ Meatballs, Shrimp or BBQ Pork Mac and Cheese

Mini Assorted Quiche, Asian Egg Rolls, Roasted Cut Smoked Sausage Peppers & Onions

Southern Style Potato Salad, Southern Style Cole Slaw, Marinated Vegetable Pasta Salad

\$28.00 per person

Substitute: Roast Herb Crusted Tenderloin of Beef, \$7.00 pp, minimum 50 guests

Add: Sliced Whole Side of Hardwood Smoked Salmon with Condiments, \$200.00 each

