

"No man is lonely while eating spaghetti it requires so much attention."

-Christopher Morley

The Winston Reception

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

Carving Station, Choice of Two Meats

Available Chef Attendant or Sliced and Decorated on Platters

Smoked 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 with Peppers & Onions

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

\$24.00 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

