

**THE HOTEL AT
AUBURN UNIVERSITY**
AND DIXON CONFERENCE CENTER

RECEPTION MENUS

BUTLER PASSED OR DISPLAYED HORS D'OEUVRES

Minimum 50 Pieces of Each Selection

HOT SELECTION

Loaded Baby Fingerling Potatoes	\$1.95 per piece
Potato Truffle Croquette	\$1.95 per piece
Vegetable Spring Rolls with Spicy Ginger-Soy Dipping Sauce	\$1.95 per piece
Spanakopita	\$1.95 per piece
Chicken Quesadilla with House Salsa	\$1.95 per piece
Assorted Miniature Quiches	\$1.95 per piece
Seared Chicken Satay with Spiced Peanut Sauce	\$2.25 per piece
Fried Pork Potstickers	\$2.25 per piece
Seared Crab Cake with Cajun Remoulade Sauce	\$2.75 per piece
Beef Kabob with Pepper Sauce	\$2.75 per piece
Grilled Shrimp on a Potato Cake	\$2.75 per piece
Mini Beef Sliders	\$2.75 per piece
Tarragon Chicken Phyllo	\$2.75 per piece
Lobster Bread Pudding with Smoked Tomato Aioli	\$3.00 per piece

CHILLED SELECTION

Smoked Salmon Napoleon with Dill Cream Cheese	\$1.95 per piece
Smoked Tomato and Feta Crostini	\$1.95 per piece
Aged White Cheddar and Alabama Honeycomb	\$1.95 per piece
Southern Chicken Salad on a Corn Bread Crouton	\$1.95 per piece
Roasted Garlic and Chick Pea Puree on Armenian Flat Bread	\$1.95 per piece
Prosciutto Wrapped Asparagus with Truffle Essence	\$2.25 per piece
Fresh Mozzarella with Tomato and Olive Oil	\$2.25 per piece
Roasted Cremini Mushroom with Goat Cheese	\$2.25 per piece
Jerk Chicken Salad with Tropical Fruit Salsa served in a Tart	\$2.25 per piece
California Rolls with Wasabi-Soy Sauce	\$2.75 per piece
Assorted Sushi Rolls	\$3.75 per piece

All prices are subject to 20% service charge, 8% sales tax and 13% service charge on audio visual and room rental. All food and beverage prices are subject to change. All items can be catered off-site with a 10% surcharge.

DISPLAYED HORS D'OEUVRES

Minimum 50 Pieces of Each Selection

Chicken Wings: Mild or Mango BBQ Sauce with Celery Sticks, Bleu Cheese and Ranch Dressings	\$2.25 per piece
Chicken Fingers with BBQ and Honey Mustard Sauce	\$2.25 per piece
Fried Chicken Sandwich with Spinach and Sharp Provolone Cheese	\$2.25 per piece
Pulled Pork Sandwich	\$2.25 per piece
Warm Italian Pressed Sandwich	\$2.75 per piece
Mini Beef Sliders	\$2.75 per piece
Cheeseburger Sliders	\$3.75 per piece

FRESH SELECTIONS FROM THE SEA

Served on Ice
With Lemon Wedges and Tabasco Sauce

Peel and Eat Cajun Shrimp
Creole Mustard Sauce
\$3.00 per piece

Shrimp Cocktail and Cognac Sauce
\$3.50 per piece

Freshly-Shucked Oysters and Clams on the Half Shell
Green Apple Mignonette
\$3.50 per piece

Fresh Seasonal Crab Claws
Market Price

Florida Stone Crab Claws
(October 15- May 15)
Market Price

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BUFFET AND RECEPTION ENHANCEMENTS

Stations used for dinner require a minimum of 2 stations per 100 guests

VEGETABLE STATION

Selection of Fresh, Grilled and Marinated Vegetables

To Include:

Portobello Mushrooms, Asparagus, Bell Peppers, Cremini Mushrooms, Grape Tomatoes, Baby Carrots, Broccoli, Squash and Zucchini

Bleu Cheese Dressing

Hummus and Tapenade

\$5.50 per person

MARKET STATION

A Display of Domestic and Imported Cheese

Chef's Selection of Cheese from Around the World

Semi Soft, Aged and Infused

Fresh and Dried Fruits

English Crackers and Artesian Bread Display

\$10.50 per person

SALAD BAR

Hearts of Romaine, Ciabatta Croutons, Feta Cheese, Cured Olives, Diced Cucumbers, Vine-Ripe Tomato and Grapes

Herb Vinaigrette

&

Mixed Greens with Shaved Fennel, Citrus Segments, Hearts of Palm, Roasted Artichokes, Wild Mushrooms and Goat Cheese

Champagne Vinaigrette

\$12.00 per person

ANTI PASTA TABLE

Marinated and Cured Olives, Roasted Peppers,

Artichokes, Mushrooms, Grilled Vegetables, Cured Italian Meats, Parmesan and Mozzarella Cheese

Italian Breads

\$12.50 per person

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BUFFET AND RECEPTION ENHANCEMENTS

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GRITS MARTINI BAR

(Additional \$75.00 Chef Attendant fee Required for Grits Bar)

Yellow Corn Grits

Accompanied by Pulled Chicken, Shrimp,
Chives, Bacon and Shredded Cheddar Cheese

\$12.50 per person

PASTA STATION

(Additional \$75.00 Chef Attendant fee Required for Pasta Station)

Mini Penne Pasta and Cheese Tortellini

Cooked to Order with the Following Topping Selections:

Grilled Chicken, Shrimp, Pine Nuts, Bacon, English Peas, Crushed Red Pepper, Asiago Cheese,
Sun-Dried Tomatoes, Olives, Capers and Herbs
Pesto Sauce, Marinara Sauce and Alfredo Sauce

Served with Fresh Garlic Bread

\$17.00 per person

RISOTTO STATION

(Additional \$75.00 Chef Attendant fee Required for Risotto Station)

Fine Herb Risotto

Cooked to Order with the Following Topping Selections:

Grilled Chicken, Shrimp, Pine Nuts, Bacon, English Peas, Crushed Red Pepper, Asiago Cheese,
Sun-Dried Tomatoes, Olives, Capers and Herbs
Pesto Sauce, Marinara Sauce and Alfredo Sauce

\$17.00 per person

STIR FRY STATION

(Additional \$75.00 Chef Attendant fee Required for Risotto Station)

Stir Fry Shrimp with Oriental Vegetables

Cilantro and Bean Sprout

&

Smoked Chicken with Teriyaki-Ginger Sauce

&

Kaffir Lime-Scented Jasmine Rice

Assorted Dim Sum in Steamer Baskets

\$19.00 per person

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SPECIALTY CARVING STATIONS

(Additional \$75.00 Chef Attendant fee Required for Each Carving Station)

SALMON EN CROUTE

Served with Chive Buerre Blanc
and Miniature Rolls

\$175.00

Serves 25 Guests

CREOLE MUSTARD CRUSTED PORK RACK

Vanilla Apple Chutney
and Freshly Baked Rolls

\$185.00

Serves 30 Guests

HONEY BAKED HAM

Mustard Sauce
and Freshly Baked Rolls

\$225.00

Serves 50 Guests

WHOLE ROASTED TURKEY

Fresh Cranberry Sauce, Lingon Berry Horseradish
and Freshly Baked Rolls

\$225.00

Serves 40 Guests

WHOLE ROASTED SUCKLING PIG

Crusty Breads and Guava BBQ Sauce

\$275.00

Serves 50 Guests

WHOLE ROASTED TENDERLOIN OF BEEF

Horseradish-Vanilla Cream
and Freshly Baked Rolls

\$275.00

Serves 25 Guests

ROASTED PRIME RIB

Green Peppercorn Sauce
and Freshly Baked Rolls

\$275.00

Serves 50 Guests

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SWEET AND IRRESISTIBLE

LA DOLCE VITA

Pistachio Coated Ricotta Filled Cannolis

Tiramisu

Ricotta Cheesecake

Biscotti

Vanilla Panna Cotta with Berry Salad

Flourless Chocolate Cake

\$9.50 per person

CHOCOLATE EXTRAVAGANZA

Bountiful Display of Chocolate Themed Desserts to Include an Assortment of 12 Chocolate Inspired Items

\$12.50 per person

VIENNESE TABLE

Assortment of Tortes, Pastries and Fruit Tartlets

\$13.00 per person

SELECTION OF MINI DESSERTS

Assorted Dessert Squares (to include Lemon Bars)

\$1.95 each

Assorted Mini Cheesecakes

\$1.95 each

Assorted Mini Brownies

\$1.95 each

Chocolate Covered Strawberries

\$2.50 each