



---

## Reception Buffet

Menu Price Based on 100 or More

### Traditional Reception Buffet

- Chef Attended Station
  - Featuring Boneless Top Round of Beef and Hickory Smoked Pit Ham Carved on Site.
  - Served with Sliced Baked Rolls, Horseradish, Mustard, and Mayonnaise.
- Fresh Seasonal Fruit Display
  - Such As; Cantaloupe, Watermelon, Grapes, Pineapple, Honeydew Melon, and Strawberries
- Fresh Vegetable Display
  - Includes a Relish Style Cut Selection of Carrots, Radishes, Green Bell Peppers, Celery, Broccoli, Cauliflower, and Cucumbers
  - Ranch Dip
- Cheese Display
  - Assorted Cubed Cheeses, including Marble, Provolone, Swiss, and Cheddar
  - Assorted Crackers
- Assorted Mini Quiche
- Iced Tea and Coffee

#### **Buffet Includes:**

- White Fluted Premium Dinnerware, Stainless Steel Flatware
- White Linen Tablecloths and Skirting for the Buffet and Beverage Tables
- Attractive Stainless Steel Chaffing Pans Designed to Hold Foods at Serving Temperature
- Décor Package to include Floral Centerpiece for Buffet
- Uniformed Buffet Attendants

**We Can Provide Guest Table Coverings at an Additional Cost  
\$15.45 per person (plus 16% service charge and current sales tax)**

**Spears Catering  
316-686-5173**