



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**