

SILVER CLOUD
HOTELS

Receptions Menu

Hors d'oeuvres

2 dozen minimum order per appetizer

Swedish Meatballs *NF* — **$32.00 per dozen**
traditional cream sauce, mustard

Bruschetta Crostini *NF, V* — **$32.00 per dozen**
tomatoes, cucumbers, olives, basil and balsamic

Fresh Fruit Cups *V, GF, NF* — **$33.00 per dozen**
assorted fruits with crème fraîche

Spinach and Feta Spanakopita *V, NF* — **$35.00 per dozen**
cucumber yogurt sauce

Caprese Cups *V, GF, NF* — **$36.00 per dozen**
cherry tomatoes, ciliegine mozzarella, fresh basil pesto, balsamic glaze

Grilled Cheese Bites *V, NF* — **$36.00 per dozen**
gruyere, fig jam, sourdough

Goat Cheese & Fig Crostini *V, NF* — **$36.00 per dozen**

Pork Potstickers *NF* — **$36.00 per dozen**
chili-soy dumpling sauce. *vegetarian upon request*

Mediterranean Mezze Cups *V, GF, NF* — **$36.00 per dozen**
artichokes, falafel, hummus, feta

Pork and Shrimp Lumpia *NF* — **$36.00 per dozen**
sweet chili sauce

Cheese Arancini with Spicy Marinara *V, GF, NF* — **$42.00 per dozen**
parmesan, mozzarella, provolone

Chicken Karaage *NF* **or Cauliflower Karaage** *V, NF* — **$48.00 per dozen**
miso aioli

Smoked Salmon Blini *NF* — **$60.00 per dozen**
lemon creme fraiche, fresh dill

Cajun Shrimp Pita Chip *NF* — **$60.00 per dozen**
avocado crema, cayenne, garlic

Coconut Prawns *NF* — **$72.00 per dozen**
sweet chili aioli

V - Vegetarian | V+ Vegan | GF - Avoids Gluten | NF - Avoids Nuts

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A taxable 23% service charge & 10.55% sales tax will be applied to all food & beverage prices. Prices are subject to change without notice.

DISCLAIMER: Consuming raw or undercooked meats, poultry, seafood, shellfish or eggs may increase your risk of foodborne illness. Although items are labeled as avoid gluten & avoids nuts, we are not a gluten free or nut free facility.

Signature Displays

All displays serve minimum of 20 people

Fresh Garden Crudités *V, GF, NF* — **$18.00 per person**
seasonal crisp vegetables, green goddess dressing, buttermilk ranch, roasted garlic hummus

Sunshine Fruit Medley *NF, GF, V+* — **$20.00 per person**
a radiant selection of chef-cut seasonal fruits with berries

Mini Pita Falafel *NF, V* — **$22.00 per person**
shredded lettuce, feta, tomato, cucumber yogurt, and hummus

Buffalo Chicken Sliders *NF* — **$22.00 per person**
pickled red onions, hawaiian rolls, ranch, provolone

Chocolate Dipping Station *V, NF* — **$22.00 per person**
warm melted dark chocolate ganache served with
choice of 3: strawberries, pineapple, marshmallows, rice crispy treats, pretzel, biscotti or cookie,

Cheeseburger Sliders *NF* — **$23.00 per person**
tomatoes, aged cheddar, jimmy's sauce, pickles, brioche

Grilled Vegetable Mezze *NF, V+* — **$24.00 per person**
seasonal grilled vegetables with hummus, artichokes, olives, pita, lemon-oregano vinaigrette

Assorted Domestic & Imported Cheese Board *V* — **$24.00 per person**
international and american cheeses, berries, preserves, mixed nuts, and artisan breads.

Chicken Wings or House Made Chicken Tenders *NF* — **$24.00 per person**
choices of 2 sauces: buffalo, bbq, honey mustard, ranch or blue cheese

Antipasto Board *NF* — **$28.00 per person**
an assortment of italian cured meats, artisan cheeses, marinated vegetables, olives, and crostini arranged in a vibrant, rustic display

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Specialty Stations

All specialty stations serve minimum of 20 people
Included with one attendant up to 50 attendees

Cedar Plank Salmon *NF* — **$20.00 per person**
maple glaze, pickled red onions, dill creme fraiche, hawaiian rolls

Citrus-Honey Glazed Ham *NF* — **$22.00 per person**
traditional cream sauce, mustard

Stuffed Pork Loin *NF* — **$24.00 per person**
mushrooms, gruyere, caramelized onions, brioche buns, rosemary au jus

Herb Roasted Turkey *NF* — **$26.00 per person**
sage gravy and cranberry sauce, traditional stuffing

Herb Crusted Prime Rib *NF* — **$35.00 per person**
rosemary au jus, horseradish cream, brioche bun

Sweet Finishes

2 dozen minimum order per selection

Lemon Citrus Bars *NF, V*	**$42.00 per dozen**
Strawberry Shortcake Shooters *NF, V*	**$42.00 per dozen**
Butter Mochi Bites *NF, V, GF*	**$42.00 per dozen**
Mini Creme Brulee *NF, V, GF*	**$48.00 per dozen**
Mini Cookie Bites with Marshmallow Brulee *NF, V*	**$48.00 per dozen**
Chocolate Brownies *NF, V*	**$54.00 per dozen**
Dolce De Leche Cheesecake Bites *NF, V*	**$54.00 per dozen**

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