



## Themed Events

Want an event  
that feels completely  
out of the box?

We have options as  
expansive as the  
great outdoors.

Enjoy a barbecue.  
A cornboil. A clambake.

On some of the  
most spectacular  
grounds in America.

And while the venue  
is completely unexpected,  
the culinary artistry  
and sensational service  
is reassuringly predictable.  
With the exacting quality  
we are known for.

So you can stage  
a singular event.

With an unparalleled backdrop.



**CHASE CENTER**  
on the riverfront

## HOLIDAY RECEPTION

### WINE AND BEER BAR

Estrada Creek Chardonnay and Cabernet Sauvignon, Fetzer White Zinfandel  
Michelob Ultra, Budweiser, Corona, Sam Adams Seasonal Brew, Local Microbrew  
assorted sodas, juices and bottled water

### TRAY PASSED HORS D' OEUVRES

Applewood Smoked bacon wrapped Shrimp  
Tomato Soup, miniature grilled cheese  
Vietnamese Spring Roll, spicy mustard sauce  
Mini Sliders with cheese  
Bruschetta with olive tapenade

### SELECT ONE DISPLAY STATION

#### TASTING TABLE

Flatbreads, Lavash and Artisan Loaves with Grilled vegetables  
baba ghanoush and hummus, olive bar, lentil mint salad  
roasted stuffed peppers filled with pinenuts and spices  
classic Greek salad  
tomato, cucumber, bell pepper, onions, oregano, olives and feta

#### BRUSCETTA STATION

HERBED CROSTINI, GARLIC CROUSTADES, BRIOCHE TOAST POINTS  
Sicilian caponata  
roma tomato and basil  
white bean puree with truffle oil and parmesan  
three olive tapenade  
asparagus and sardine with lemon, parsley, and sea salt

#### NACHO STATION

HOUSE MADE NACHO CHIPS  
corn and black bean salsa, roasted tomatillo salsa , yellow tomato avocado salsa, tomato-serrano salsa  
jalapenos, chopped black olives, hand ground guacamole, sour cream, melted cheddar cheese  
shredded chicken, roast pork tacquito

## SELECT ONE RECEPTION STATION

### PASTAS

Rigatoni  
Sausage, Garlic and Rapini  
Cavatappi  
Caramelized Vegetable Bolognese and toasted pine nuts  
Chicken Arrabiata  
Grilled Chicken tossed with penne pasta with roasted tomato and caramelized egg plant  
Garlic Cheese Bread

### SOUTHERN FLAVORS

BLT Salad  
Pulled Carolina Pork BBQ  
Artesian Stone Ground Grits  
Biscuits and Cornbread with Honey Butter

### MEXICAN FLAVORS

Jicama, Bean and Corn Salad with shrimp  
Traditional Carnitas with warm corn and flour tortillas  
Lobster and Chili Quesadillas  
Dirty rice

### DESSERT STATION

Bite-sized assorted Holiday Cookies  
Freshly brewed Coffee, select Tazo Teas, Monin flavored Syrups,  
Whipped cream, Shaved Chocolate, and rock candy sugar sticks

**\$55 PER PERSON FOR THREE HOURS**

All-inclusive reception is available Sunday – Thursday with a minimum of seventy-five guests

*sodexo* 