



# Reception Stations

Minimum of 25 Guests Required

## Italian Pasta Table

Italian Sausage, Mushrooms, Broccoli, Sundried Tomatoes, Roasted Red Peppers, Onions and Marinated Artichoke Hearts Served with Grated Parmesan and Garlic Breadsticks

### Choice of Two (2) Pastas

- Penne
- Spinach and Ricotta Ravioli
- Cheese Tortellini
- Tri-Color Fusilli

### Choice of Two (2) Sauces

- Alfredo
- Pesto Cream
- Rustic Tomato Marinara
- Vodka Cream

**\$20.00 per Person**

Your selection will be prepared by a uniformed Chef Attendant for 90 minutes. A \$100 Chef Attendant Fee will apply to each station per 75 guests..

## Mac and Cheese Station

Elbow Pasta with White Cheddar, Pimento and Bleu Cheese Sauces Accompanied with Bacon, Onion, Roasted Red Peppers, Mushrooms, Scallions, Jalapeños, and Herbed Bread Crumbs

**\$20.00 per Person**

## Enhancements

**Grilled Chicken**  
\$6.00 per Person

**Rock Shrimp**  
\$6.00 per Person

**Beef Tips**  
\$6.00 per Person

**Italian Sausage**  
\$6.00 per Person

**Scallops**  
\$9.00 per Person

(continued)



# Reception Stations

## South Of The Border

**Fajita Bar** | Sautéed Chicken and Beef with Grilled Peppers and Onions, Warm Flour Tortillas, Cheddar Cheese, Sour Cream and Jalapeños

**Salsa Fresca Bar** | Pico de Gallo, Salsa Verde and Salsa Rojo with Crispy Tortilla Strips  
**\$20.00 per Person**

## Southern Grits Station

Stone Ground Grits  
Smoked Bacon, Shrimp, Sautéed Mushrooms, Grilled Onions, Local Honey, Scallions, Shredded Cheese  
**\$20.00 per Person**

## Individual Dessert Station

### Choice of Four (4)

- Assorted Cookies
  - Chocolate Bundt Cake
  - Key Lime Pie
  - Peanut Butter Cake
  - Pecan Chocolate Cake
  - Red Velvet Cake
  - Signature DoubleTree Cookies
  - Tiramisu
  - Vanilla Bundt Cake
- \$20.00 per Person**