

# RECEPTION STATIONS

## *Chef-Attended Carving Station*

Served with Warm Sliced Rolls

### **ROSEMARY & GARLIC-ROASTED PRIME RIB OF BEEF**

Natural Au Jus | Horseradish Chive Crema

### **CRACKED PEPPERCORN ROASTED NY STRIP SIRLOIN**

Red Wine Bordelaise

### **CHIPOTLE-RUBBED ROASTED PORK LOIN**

Maple Pan Drippings

### **BROWN SUGAR HONEY MUSTARD GLAZED PIT HAM**

Whole Grain Mustard | Warm Pineapple Raisin Sauce

### **HERB ROASTED TURKEY BREAST**

Natural Pan Gravy | Cranberry Relish

### **SALMON IN PASTRY**

Dill Crème Fraîche | Caper Relish

## *Pasta Station*

Served with Garlic Bread & Parmesan Cheese

### CHOOSE TWO

#### **RIGATONI MEATBALL ITALIAN SAUSAGE BOLOGNESE**

Provolone | Mozzarella

#### **CAVATAPPI WILD MUSHROOM RAGOUT**

English Peas | Parmesan Truffle Cream

#### **PENNE PESTO CHICKEN**

Seasonal Vegetables | Garlic Chicken Jus

#### **FARMERS MARKET VEGETABLE PRIMAVERA**

Farfalle "Bow Tie" Pasta | Pesto Olive Oil

#### **FETTUCCINI ALFREDO**

Garlic Ricotta Parmesan Cream

#### **GEMELLI ITALIAN SAUSAGE**

Spinach | Sweet Peppers & Onions | Marinara Sauce

## *Slider Station*

Served with Potato Slider Rolls, House-Made Chips, Lettuce, Tomato, & Onion

### CHOOSE TWO

#### **PETITE ANGUS BURGERS**

Cheddar | Garlic Aioli | Mustard | Ketchup

#### **SLOW-COOKED PULLED PORK BARBECUE**

Cheddar | Coleslaw

#### **BUTTERMILK CRISPY CHICKEN**

Hot Sauce | Blue Cheese Dressing

#### **PHILLY CHEESESTEAK**

Provolone | Caramelized Onions

#### **GRILLED MARINATED CHICKEN**

Barbecue Sauce | Aioli

#### **FLAKED SALMON CAKE**

Caper Tartar Sauce

#### **MEATBALLS**

Marinara Sauce | Mozzarella | Parmesan

#### **PESTO-MARINATED GRILLED ZUCCHINI**

Grilled Peppers | Garlic Aioli



# PLATED DINNER

## *Salad Station*

### CHOOSE TWO

#### **VINTAGE VALENCIA CAESAR**

Hearts of Romaine | Garlic Croutons | Caesar Dressing  
Parmesan | Grape Tomatoes

#### **FARMER'S GARDEN**

Blended Greens | Cucumber | Carrot | Red Onion  
Tomatoes | California Olives |  
Selection of Dressings & Vinaigrettes

#### **CHOPPED**

Chiffonade of Romaine Lettuce | Granny Smith Apples  
Candied Pecans | Bacon | Dried Cranberries  
Danish Blue Cheese | Creamy Honey Cider Dressing

#### **BABY SPINACH & STRAWBERRY**

Toasted Almonds | Feta Cheese | Balsamic Dressing

#### **GRECIAN**

Greens | Feta | Olives | Banana Peppers | Onion  
Tomatoes | Cucumbers | Gazebo Room Dressing

## *Risotto Station*

Served with Garlic Bread & Parmesan Cheese

### CHOOSE TWO

Roasted Chicken | Braised Short Rib | Scallions | Shrimp | Wild Mushroom | Spinach | Artichoke  
Sweet Corn | Grape Tomato | Sweet Onion | Kale | Basil Butter | Parmesan | Aged White Cheddar  
Parmesan Cream | Truffle Olive Oil | Parmesan Risotto | Stewed Ratatouille

## *Mac 'n' Cheese Station*

### **VALENCIA SIGNATURE BLENDED CHEESE MAC 'N' CHEESE**

Chopped Bacon | Stewed Tomatoes | Herb Panko Bread Crumbs | Scallions | Applesauce  
**ADD Lump Crabmeat to Mac 'N' Cheese for Additional Charge**

## *Mashed Potato Bar*

### **MASHED POTATOES & MASHED HONEY SWEET POTATO**

Chopped Bacon | Cheddar Cheese | Chives | Sour Cream | Butter | Brown Sugar | Marshmallows  
**ADD Gravy for Additional Charge**

## *York Pretzel Co.*

### **YCP SOFT PRETZELS**

Mustards | Valencia Signature Cheese Sauce

## *Dessert Station*

**A Selection of Pastries, Cookies, Brownies, & Petite Desserts**  
**ADD Freshly Brewed Coffee & Assorted Teas for Additional Charge**

