

receptions
hors d'oeuvres

Receptions



receptions hors d'oeuvres

cold hors d'oeuvres

All prices are based on 50 pieces. A minimum order of 50 pieces applies to each hors d'oeuvres.

All passed items require a butler.

 **Bruschetta Duet - Roma Tomatoes and Basil, Tapenade and Crème Fraîche**

Crispy Wonton with Spicy Tuna Tartare

Chilled Beef Tenderloin with Horseradish Cream

Jumbo Shrimp Cocktail with Remoulade, Cocktail Sauce and Lemon Wedges

Crab Salad

 **Goat Cheese and Herb-Stuffed Roast Zucchini**

Bay Scallop Ceviche Spoons with Jalapeño and Cilantro

Seared Duck with Figs, Pine Nuts and Cilantro Crème

hot hors d'oeuvres

All prices are based on 50 pieces. A minimum order of 50 pieces applies to each hors d'oeuvres.

All passed items require a butler.

Trio of Tartlets—Sweet Onion and Gruyère, Artichoke and Feta with Kalamata Olives, and Peking-Style BBQ Duck with Plum Sauce

Lump Crab Cake with Remoulade

Assorted Pot Stickers with Ginger Hoisin and Sweet Chili

Sliders with Caramelized Onions, Gherkin and House Made Slider Sauce

Adobo Chicken Quesadilla with Cilantro Dip

All Natural Chicken Satay with Thai Curry Dipping Sauce

Tempura Jumbo Shrimp with Ponzu and Seaweed Salad

Dijon-Crusted Baby Lamb Chops with Red Onion Marmalade and Chimichurri

*farm fresh sun ripened just picked
off the vine savory artisan farm
naturally delicious farm fresh sun
just picked local off the vine
artisan farm to table naturally*

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*To best align with variability in sustainable seafood guidelines, substitutions to an approved comparable seafood choice may periodically occur. Our commitment to the highest culinary standards will be paramount in these decisions.

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Riverbanks Zoo and Garden

803.978.1067

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receptions
stations

Receptions

receptions stations

carving stations

All carving stations require a chef.

Roasted Turkey Breast with Cranberry Relish and Artisan Rolls

Pairs nicely with a light intensity red wine

Roasted Natural Strip Loin with Mushroom Ragoût and Artisan Rolls

Pairs nicely with a medium intensity red wine

Baron of Beef with Creamy Horseradish Au Jus and Artisan Rolls

Pairs nicely with a full intensity red wine

Pork Baron with Dijon Barbecue Sauce, Orange and Onion Marmalade, Apple Chutney and Artisan Rolls

Pairs nicely with a medium intensity red wine

Seared Beef Tenderloin with Onion Thyme Jus, Whole Grain Mustard, Fresh Horseradish and Artisan Rolls

Pairs nicely with a full intensity red wine

local favorite(s)

 **Baked Ham**

platters

Baked Brie with Pistachios and Raspberries or Apples and Walnuts, Gourmet Flatbreads and Crackers

Pairs nicely with a light intensity white wine

Intermezzo Antipasto Platter featuring Italian Meats and Cheeses, Roasted Peppers and Assorted Crackers and Breads

Pairs nicely with a light intensity white wine

Gourmet Cheese Board with Seasonal Fruit, Nuts, Honey and Lavosh

Pairs nicely with a sparkling wine

Farmer's Market Crudités with Hummus and Pesto

Pairs nicely with a light intensity white wine

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A close-up photograph of fresh green herbs, likely oregano or thyme, with small, rounded leaves. The herbs are arranged in a row on a dark, textured wooden surface. The lighting is soft, highlighting the vibrant green color of the leaves. In the top right corner, there is a dark green rectangular box containing the text 'receptions' in white and 'action stations' in yellow. The word 'Receptions' is also written in a large, white, cursive font across the middle of the image.

receptions
action stations

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receptions action stations

All action stations require a chef.

Hand-Carved Mahi Mahi Tacos

Cilantro Lime Slaw, Black Bean and Roasted Corn Mash, Scotch Bonnet Aioli and Warm Tortillas

Pairs nicely with a light intensity white wine

Dim Sum Action Station

Beef and Chicken Satay Grilled To Order, Asian Slaw and Assorted Dressings

Pairs nicely with a light intensity white wine

Pasta ala Pizzaiola

Cavatelli Pasta Sautéed To Order with Mussels and Clams in White Wine Sauce, Garlic Crostini

Pairs nicely with a light intensity white wine

Tapas Sampler

Grilled Calamari Salad, Seared Ahi Tuna with Jicama and Apple Slaw, Roast Pork Tenderloin with Chipotle Sour Cream

Pairs nicely with a light intensity white wine

Season's Best Salad Bar

Farm Stand Greens, Seasonal Vegetables, Gourmet Meats and Cheese, Assorted Dressings and Fresh Bread

Pairs nicely with a light intensity white wine

local favorite(s)

Shrimp and Grits

Shrimp Sautéed with Red and Green Peppers, Tasso Ham Gravy, over local Stoneground Grits

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farm fresh sun ripened just picked*



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