



**STIFEL**  
**THEATRE**

## RECEPTION PACKAGES

Create your perfect reception menu, inspired by the rich history of the Stifel Theatre as well as the remarkable talent that has graced its stage.

### CUSTOM CLASSICAL RECEPTION PACKAGE

Select from a variety of food options to create the perfect package that best suits your needs and palate.

### BAR PACKAGES

Choice of one (1) Beverage Package for desired time frame

Available options:

- Beer and Wine
- Premium
- Select

### WHAT YOU GET

Table settings including china, glassware, flatware & standard polyester linens

Vendor meals available upon request

Special dietary options available upon request

Child meal available for children under the age of 10

Must be arranged in advance of the event

Menu selections must be determined 14 days prior to the event

Event guarantee cannot fluctuate more than 20% within 30 days of the event

All food and beverage is subject to a 24% service charge + applicable taxes.

# CUSTOM PACKAGE

## CUSTOM CLASSICAL RECEPTION PACKAGE - 42.00

Includes selections designated within all three (3) acts:

### ACT 1: STARTERS

Opening Night's Farmer's Market Table

Chef's selection of local cheeses with fruit chutneys, honey, crackers and farmer's market crudités with a variety of dips. Accompanied by fresh-baked artisan breads.

A Cabaret of Fresh Seasonal Fruit

An elaborate display of seasonal fresh fruits and berries. Served with strawberry yogurt dip.

### ACT 2: PASSED HORS D'OEUVRES

Choice of two (2) passed hors d'oeuvres

Servings based on one (1) of each selected, per person.

Additional hors d'oeuvres - 4.00 per person

### HOT HORS D'OEUVRES

Ancho Chile and Lime Chicken Mini Taco

Pickled cabbage, radish slaw

Bacon Wrapped Sea Scallops

Balsamic Fig and Goat Cheese Flatbread

Aged balsamic marinated Calimyrna figs, goat cheese, fresh chives, Applewood smoked bacon

Beef Wellington Bites

Horseradish cream

Brie En Croute with Raspberry

Brie cheese, chopped almonds, raspberry preserves

Brussels Sprout Lollipop

Maple bacon jam

Butternut Squash Bruschetta

Toasted almonds, pomegranate syrup

Butternut Squash Soup Shooter

House made butternut squash, dollop of nutmeg cream, maple bacon stick

Coconut Curry Chicken Satay

Mango chutney

Crayfish Grit Cakes

Cajun remoulade

Cremini Mushroom Tart

Boursin cheese, phyllo shell

Guajillo Shredded Pork Mini Taco

Achiote sauce, lime slaw

Lobster and Gruyère Cheese Tart

Mahi – Mahi a La Plancha Mini Taco

Chipotle agave glaze, mango salsa

Malaysian Beef Satay

Marinated sirloin, chili paste, coconut milk, red Thai curry

Maple Bacon Jam Tart

Adobo sauce, smoked Gouda cheese

Mini Shrimp Roll

Pad Thai Spring Roll

Shrimp and chicken tossed with lime juice, Sriracha, peanuts, ginger honey dipping sauce

Petite Angus Burger, Waffle Fry

American cheese, diced pickles, dollop of ketchup







## CUSTOM PACKAGE

Porcini Mushroom and Truffle Arancini  
Spicy tomato sauce

Pork Belly Skewer  
Soy sauce marinade, balsamic vinegar, cracked pepper, maple syrup

Short Plate of Braised Beef Short Ribs  
Roasted garlic mashers, port wine mushroom glacé

Short Plate of Lump Crab Salad  
Micro greens, avocado crema

Short Plate of Wonton Nachos  
Seared tuna, mango salsa, wasabi

Shrimp and Grits in Corn Phyllo Cup  
Smoked Gouda crema

Signature Crab Cakes  
Lemon aioli

Spanakopita  
Spinach and feta cheese filled phyllo triangles

Tapas Cracker with Kalamata Olive Tapenade  
Rosemary cream cheese, roasted balsamic glazed grape tomatoes

Tomato Soup Shooter  
House made tomato bisque, petite grilled cheese with Monterey Jack, Boursin, mozzarella

Warm Crab Dip Shooter  
Breadstick

### COLD HORS D'OEUVRES

Antipasto Kabob  
Tri-color cheese tortellini, sundried tomato, Kalamata olives, prosciutto

Caprese Skewers  
Grape tomatoes, mozzarella, basil, balsamic drizzle

Lump Crab Salad Coronet  
Herb lemon-aioli, savory pastry shell

Smoked Salmon Rillettes on Pumpernickel  
Capers, red onion

**ACT 3: SHOW STOPPER TABLED STATION**  
Build a Show Stopper Tabled Station with choice of three (3) Show Stopper selections  
Additional Show Stopper item(s) - 7.00 per person, per item

Sliders  
Beef, American cheese  
Chicken parmesan

Salmon Grit Cakes  
Red pepper-caper remoulade

Hoagie Roll  
Pulled pork, Gouda cheese

Mushroom Ravioli  
Button mushrooms, grape tomatoes, herb olive oil

Smoked Brisket Mac and Cheese  
Fried onions

Tri-Color Tortellini  
Sundried tomatoes, button mushrooms, Alfredo sauce

# CUSTOM PACKAGE

Turkey Panini  
Mozzarella cheese, basil pesto spread

## ENCORE ENHANCEMENTS

Enhance your package by adding an action station with freshly prepared items made by one of our culinary experts!

Antipasti - 9.95 per person  
Imported cured meats, cheeses, local seasonal vegetables, marinated olives, warm spinach and artichoke fondue  
Served with flatbreads, crostini and breadsticks

Gourmet Flatbread Squares - 10.00 per person  
Seared beef, bleu cheese, sweet onion  
Artichoke, roasted Roma tomatoes, braised spinach, goat cheese  
Fennel, chicken, red peppers, asiago cheese

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Seared beef, bleu cheese, sweet onion  
Artichoke, roasted Roma tomatoes, braised spinach, goat cheese  
Fennel, chicken, red peppers, asiago cheese

Grilled Tequila - Lime Shrimp Brochette 13.00 per person  
Guajillo sauce, fresh lime juice

Medallions of Beef Tenderloin 14.00 per person  
Baby Bella mushrooms, caramelized shallots, cognac flambé

Mashed Potato Bar\* 9.00 per person  
Creamy Lobster Mashed Potatoes  
Yukon Gold Mashed Potatoes - braised short ribs, cabernet reduction  
Sweet Mashed Potatoes - cinnamon, brown sugar, butter, candied pecans

Chef Carved Breast of Turkey\* 10.00 per person  
Apple cranberry slaw, artisan rolls

Chef Carved Beef Strip Loin\* 11.00 per person  
Horseradish sauce, cabernet braised mushrooms and onions, artisan rolls

Panko Crusted Salmon Side\* 13.00 per person  
Smoked salmon rillettes, dill aioli

Garlic Studded Prime Rib of Beef\* 13.00 per person  
Horseradish sauce, peppercorn sauce, artisan rolls

\*An additional 120.00 chef attendant fee will be added to all action stations. Our standard is one (1) chef attendant per 75 guests.







## BAR PACKAGES

### BEER AND WINE PACKAGE

Includes assorted Pepsi products, bottled water, iced tea, freshly brewed coffee and hot tea

Domestic Beer – Choice of two (2)

Bud Light, Bud Select, Budweiser, Miller Lite, Coors Light

Premium Wine

Proverb Chardonnay, Pinot Grigio, Cabernet Sauvignon, Pinot Noir, Rosé

2 hours 25.00 per person

3 hours 31.00 per person

4 hours 33.00 per person

Additional hour of service 9.00 per person

### PREMIUM BEVERAGE PACKAGE

Includes assorted Pepsi products, bottled water, iced tea, mixers, freshly brewed coffee and hot tea

Domestic Beer– Choice of two (2)

Bud Light, Bud Select, Budweiser, Miller Lite, Coors Light

Premium Cocktails

Tito's, Beefeater, Dewar's, Jack Daniels, Bacardi Superior, Canadian Club, Captain Morgan, Jose Cuervo Gold, Disaronno Amaretto

Premium Wine

Proverb Chardonnay, Pinot Grigio, Cabernet Sauvignon, Pinot Noir, Rosé

2 hours 27.00 per person

3 hours 35.00 per person

4 hours 37.00 per person

Additional hour of service 9.00 per person

# BAR PACKAGES

## SELECT BEVERAGE PACKAGE

Includes assorted Pepsi products, bottled water, iced tea, mixers, freshly brewed coffee and hot tea

### Domestic Beer – Choice of Two [2]

Bud Light, Bud Select, Budweiser, Miller Lite, Coors Light

### Premium Beer– Choice of Two [2]

Blue Moon, Schlafly, Stella Artois, Samuel Adams, Michelob Ultra

### Select Cocktails

Grey Goose, Hendricks, Johnnie Walker Black, Makers Mark, Bacardi Superior, Woodford Reserve, Patron, Captain Morgan, Disaronno Amaretto

### Select Wine

Sonoma-Cutrer Chardonnay, Simi Cabernet Sauvignon, Sterling Merlot

*Additional choice of Kim Crawford Sauvignon Blanc, MacMurry Pinot Grigio or Hogue Genesis Riesling*

2 hours 31.00 per person

3 hours 39.00 per person

4 hours 45.00 per person

Additional hour of service 11.00 per person

## BEVERAGE PACKAGE ENHANCEMENTS

### Signature Cocktails

Specialty cocktails available within each package by request; additional charges may apply

### Poured Wine

Poured wine service with dinner 8.00 per person

### Premium Beer

Select premium beers may be added to any package 1.00 per person, per beer

### Sparkling

Add La Marca Prosecco to any alcohol package 2.00 per person

La Marca Prosecco toast 4.50 per person

## NON-ALCOHOL PACKAGE

Assorted Pepsi products, bottled water, iced tea, freshly brewed coffee and hot tea

2 hours 9.00 per person

3 hours 11.00 per person

4+ hours 13.00 per person

