



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

Wine

Woodbridge by Robert Mondavi Chardonnay, Pinot Grigio, Cabernet Sauvignon, Pinot Noir, Rosé

2 hours 24.00 per person

3 hours 30.00 per person

4 hours 32.00 per person

Additional hour of service, 8.00 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, Proverb Pinot Grigio, Proverb Cabernet Sauvignon, Proverb Pinot Noir, Proverb Rosé

2 hours 26.00 per person

3 hours 34.00 per person

4 hours 36.00 per person

Additional hour of service 8.00 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 30.00 per person

3 hours 38.00 per person

4 hours 44.00 per person

Additional hour of service 10.00 per person

BEVERAGE PACKAGE ENHANCEMENTS

Signature Cocktails

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

Poured Wine - 8.00 per person

Poured wine service with dinner

Premium Beer - 1.00 per person, per beer

Select premium beers may be added to any package

Sparkling

Add La Marca Prosecco to any alcohol package - 2.00 per person

La Marca Prosecco toast - 4.50 per person

Custom label La Marca Prosecco bottles

187ml bottle - 14.00 per person

750ml bottle - 40.00 per person

NON-ALCOHOL PACKAGE

Assorted Pepsi products, bottled water, iced tea, freshly brewed coffee and hot tea. Included with all Alcohol Packages.

2 hours 8.00 per person

3 hours 10.00 per person

4+ hours 12.00 per person

