

What's Included in my All Inclusive Package?

- Our full-service Catering Team; Chefs, Service Lead, and Caterers
- Two Hors D'oeuvre Platters
- Self Service Non-Alcoholic Beverage Station with Fruit Infused Water, Lemonade, Sweet & Unsweetened Tea served in our decorative decanters
- Ice
- Bartenders & Bar service staff are available for an extra fee if desired

Prices below are per guest.

Reto's Kitchen does not apply automatic gratuity or a service charge.

French Buffet (2 entrees) - \$44 All Inclusive {\$29 food value}

Hors D'oeuvres Platters –Your choice of two
Fresh Vegetable Crudites with Bearnaise dip and Ranch dip
Classic Cheese Tray with crackers- Manchego, Cheddar, aged Gouda, Dried fruit & Marcona almonds
Fresh Fruit Platter
Chicken Normandy with Creamy Mushroom-Cognac Sauce
Beef Burgundy with Smoked Bacon and Mushrooms
Wild Rice & Basmati Blend or Buttered Egg Noodles
Beurre Noisette Green Beans with Toasted Almonds
Cranberry Chevre Salad & Honey–Balsamic Vinaigrette
Bread and Butter

Italian Buffet (2 entrees) - \$44 All Inclusive {\$29 food value}

Hors D'oeuvres Platters –Your choice of two
Fresh Vegetable Crudites with Bearnaise dip and Ranch dip
Classic Cheese Tray with crackers- Manchego, Cheddar, aged Gouda, Dried fruit & Marcona almonds
Fresh Fruit Platter
Chicken Marsala with Mushrooms
Italian Braised Beef in Red Wine Tomato & Herb Sauce
Penne Pasta
Green Beans with Lemon Zest & Pine Nuts
Caesar Salad with Parmesan, Garlic Croutons & House-Made Caesar dressing
Bread and Butter

Premium Chef-Attended Carving Stations-\$48 All Inclusive {\$33 food value}

Roast Porchetta- Citrus & Herb-rubbed Pork Loin wrapped with pork belly and slow roasted for a crispy skin and a tender & juicy roast
OR Our Slow Roasted New York Strip Loin
AND One Listed Entrée of your Choice
PLUS Your Choice of a Vegetables, One Starch & One Green Salad
Rolls and Butter

Heavy Hors d'oeuvres - \$48 All Inclusive *{\$33 food value}*

Meats (Choose Two)

Grass-Fed Beef Tenderloin Wrapped in Herb Crêpes
Grilled Thai-Seasoned Chicken Satays with Peanut Dipping Sauce
Beef Banh Mi Sliders with House-Made Pickles
Five Spice Seared Duck Wonton Square with Ginger-Hoisin Sauce
French Tarragon Chicken Salad in Fresh Choux Puffs
Grilled Tandoori Chicken Skewers with Cucumber Raita
Duck à l'Orange on Sweet Potato Biscuit

Seafood (Choose Two)

Thai Tuna Tartare on Crispy Wonton Squares
Smoked Salmon & Leek Tartlets in Phyllo Shells
Espelette Shrimp Spoons with Avocado & Orange
Sashimi Tuna with Curried Onion Jam on a Sesame Cracker
Toasted Hazelnut Shrimp Salad in Savory Shell
Lobster Mac & Cheese Cupcakes

Vegetables & Cheese Dishes (Choose Two)

Tomato Canapés with Fresh Basil on Wheat Toast
Herb Crêpe-Wrapped Asparagus with Béarnaise Dip
Mini Tomato-Cheese Pies in Flaky, Buttery Shells
Herbes de Provence Crostini with Goat Cheese Mousse & Fig Jam
Chilled Cucumber Soup Shooters
Pimento Cheese Sliders on House-Made Brioche Rolls
Classic Southern –Style Deviled Eggs

Buffet Platters (Choose One)

Fresh Fruit Platter
Crudités with Béarnaise Dip & Curry Dip
Classic Cheese Tray with Dried Fruit, Nuts, & Crackers
Cave-Aged Gruyère & Sweet Onion Dip with Crackers & Crostini

Chef-Attended Stations (Choose One)

Roasted Turkey Breast with Maple Mustard Sauce, Fresh Herb Mayo and Locally-Made Brioche Rolls
Roast Porchetta
Citrus & herb-rubbed pork loin wrapped with pork belly and slow-roasted for a crispy skin and tender, juicy interior; rolls included
Herb-Roasted Leg of Lamb
With fresh mint sauce and brioche rolls
Slow-Cooked Prime Rib
Served with house-made horseradish sauce and brioche rolls
New York Strip Steak
Served with house-made horseradish sauce and brioche rolls

Fajita Fusion - \$39 All Inclusive *{\$24 food value}*

Hors D'oeuvres (Choose Two)

Mango-Black Bean Salsa

with organic tortilla chips

Chilled Cucumber Soup Shooters

Mini Tomato-Cheese Pies

Bacon-Avocado Deviled Eggs

Chilled Tomato Gazpacho Shooters

Proteins (Choose Two)

Seared Chicken Breast

Seasoned Black Beans (Vegan)

Citrus-Marinated Pulled Pork Pastor

Seared Grass-Fed Flank Steak

Crowd-Pleasing Sides (Choose Three)

Southwestern Rice & Beans with Fresh Cilantro

Watermelon-Jicama Salad with Fresh Mint

Seasonal Herb-Grilled Vegetables

Sweet & Savory Jalapeño Corn Pudding

Mashed Sweet Potatoes with Garlic & Chipotle

Mixed Green Salad with Avocado-Lime Dressing

Southern Classics - \$39 All Inclusive *{\$24 food value}*

Hors D'oeuvres (Choose Two)

Classic Cheese Tray with Dried Fruit, Nuts, & Crackers

Includes Vermont Cheddar, Aged Gouda and Manchego

Vegetable Crudités with Ranch Dip & Béarnaise Dip

Classic Southern-Style Deviled Eggs

Fresh Fruit Platter

Entrees (Choose Two):

Two House-Made Sauces, Creamy Chipotle Coleslaw & Fresh Rolls Included with Each Choice

North Carolina Pulled Pork

Oven-Roasted Chicken breasts with barbecue glaze

Braised Beef Brisket

Vegan Mushroom & Caramelized Onion "Barbecue"

Crowd-Pleasing Sides (Choose Three)

Southern-Style Green Beans with or without bacon

Sweet & Savory Corn Pudding

Maple-Orange Mashed Sweet Potatoes

Homestyle Creamy Mashed Potatoes

Vermont Cheddar Macaroni & Cheese

Garden Salad with Two House-Made Dressings

A la carte Chicken dishes – surcharge may apply

Chicken Breast Almondine with Lemon Butter Sauce and Toasted Almonds
French Bistro Chicken with Garlic Rosemary Tomato Sauce
Chicken Breast Normandy with Mushrooms, Cognac and Cream Sauce
Chicken Breast with Cranberry Orange Relish
Chicken Breast with Apricot Ginger Glaze
Chicken Breast with Orange Chipotle Glaze
French Farmhouse Roasted Chicken Breast with Shallots
Italian Chicken Piccata with Lemon Caper Sauce
Chicken Paillard with Rosemary Garlic Cream Sauce
Chicken Scallopine with Artichokes, Olives and Lemon Sauce
Caribbean Chicken with Citrus Sauce – Orange, Lemon, Lime, Honey and Capers
Moroccan Chicken Breast with Citrus Honey Pan Sauce
Chicken Breast with French Cognac Mustard Sauce
French Chicken Chasseur Stew with Mushroom, White Wine and Tarragon
Chicken Scallopine Marsala with Bacon, Mushrooms and Marsala Wine Sauce
Chicken Pot Pie with Carrots, Peas and Potatoes
Seared Chicken Breast with French Shallots and Tarragon Sauce
Basque Chicken with Bell Pepper, Grape Tomatoes, Paprika and Chorizo Sausage
Coq Au Vin - Braised in Red Wine with Mushrooms, Bacon and Pearl Onions
Provençal Chicken – Braised with Tomatoes, Olives and Basil
Chicken Cacciatore with Portobello Mushrooms and Sage
Chicken Fricassée – French Stew with Mushroom White Wine Sauce
Moroccan Chicken Tagine – Stew with Spices, Tomatoes, Olives, Dates, Lemon and Cilantro
Pecan Crusted Chicken Breast with Honey Orange Cream Sauce
Chicken Valdostano topped with Prosciutto and Gruyère
Chicken Saltimbocca stuffed with Sage and Prosciutto, with Marsala pan sauce
Chicken Parmesan with Marinara Sauce and Mozzarella
Chicken Breast Stuffed with Artichokes, Lemon and Goat Cheese, Tomato Sauce
Roasted Moroccan Marinated Cornish Hens with Coriander, Cumin, Mint, Ginger and Lemon
Penne with Chicken, Peas and Garlic Cream Sauce
Chicken and Roasted Vegetables Pasta with Roasted Tomato Sauce
Chicken Divan Pasta with Broccoli and Angel Hair
Rainbow Chicken Pasta with Pesto, Broccoli, Pine Nuts, Grape Tomatoes and Feta

A la carte Beef dishes – surcharge may apply

Boeuf Bourguignon with Mushrooms, Bacon and Pearl Onions
Provençal Beef Daube with Tomatoes, Olives and Orange Zest
Braised Beef in Red Wine Tomato & Herb Sauce
Beef Lasagna
Beef Brisket with Smoky BBQ Sauce
Classic Meatloaf with Thyme Gravy
Beef Shepherd's Pie – Ground Beef, Mushrooms and Peas Topped with Mashed Potatoes
Beef Flank Steak Teriyaki – Thinly Sliced Seared Flank Steak with Homemade Teriyaki
Beef Tenderloin Tips Stroganoff with Mushrooms, White Wine, Beef Broth and Sour Cream
Beef Tenderloin Tips with Mushroom Red Wine Sauce
Beef Tenderloin Medallions Sauce Diane with Cognac Shallot Sauce

A la carte Pork dishes – surcharge may apply

Pork Tenderloin with Cherries & Rosemary Port Sauce
Maple Glazed Roasted Pork Loin with Orange Zest and Spices
Provençal Sage, Rosemary and Garlic Roasted Pork Loin
Pork tenderloin with sautéed apples
Pork Tenderloin Medallions with Morel Mushroom Cream
Pork Tenderloin Medallions with Dried Cherries, Rosemary and Port Sauce
Provençal Garlic Herb Roasted Pork Tenderloin with White Wine Pan Jus
Pan Roasted Pork Tenderloin with Mustard Maple Glaze
Pan Roasted Pork Tenderloin with Chipotle Orange Glaze
Honey Hoisin Pork Tenderloin with Sesame Seeds and Honey Hoisin Sauce

A la carte Lamb dishes – surcharge may apply

Rack of Lamb with Rosemary Garlic Dijon Crust and Curried Red Wine Demi Glace
Roast Leg of Lamb with Provence Herbs, Garlic and Piquant Caper Sauce

A la carte Seafood dishes – surcharge may apply

Herb-Crusted Salmon with Tomato-Basil Confit
Seared Teriyaki Salmon
Seared Salmon with Roasted Red Bell Pepper Sauce
Seared Salmon with Mustard Brown Sugar Glaze
Pecan Crusted Salmon Filet with Honey Orange Cream Sauce
Baked Salmon with Spiced Brown Sugar Orange Zest Rub
Pan Seared Cod Meuniere with Toasted Slivered Almonds and Brown Butter Lemon Sauce
Oven Baked Cod Provençale with Tomato, Basil, Olives, Breadcrumbs and Herbs
Baked Halibut with Soy Ginger Dressing – Sesame oil, Mirin, Sesame Seeds
Maryland crab cakes with remoulade sauce
Shrimp Fra Diavolo with Linguine – Red Pepper Flakes, Cognac, Garlic and Tomatoes
Greek Style Shrimp with Tomatoes, Garlic, Lemon and Feta
Shrimp Scampi
Shrimp and Grits – with Slow Cooked Yellow Grits, Bacon, Chives and Sherry Sauce
Cajun Shrimp Etouffée with Bell Pepper, Tomatoes and Cajun Spices
Paella with Shrimp, Chicken, Chorizo and Clams
Shrimp and Grits

A la carte Vegetarian dishes – surcharge may apply

Black Bean Cakes with House Made Pico de Gallo
Vegetarian Moroccan Vegetable Couscous Stew
Spinach Lasagna
Sweet Potato-Cashew Korma with Tofu, Coconut-Basmati Rice
Quinoa-Stuffed Acorn Squash, Whipped Sweet Potatoes with Garlic & Chipotle
Three Cheese Baked Pasta – Ziti with Alfredo Sauce, Ricotta, Parmesan and Mozzarella
Bean Cakes with Herbs and Lemon & Yogurt Sauce
Eggplant Parmesan
Moroccan Harissa Stew with Cabbage
Mushroom Bread Pudding
Portobello Mushroom with Artichokes
Ratatouille Stuffed Acorn Squash
Roasted Acorn Squash stuffed with Mediterranean Quinoa
Turkish Baked Stuffed Eggplant
Vegetable Pot Pie
Vegetarian Shepherds Pie

A la carte Mixed Greens Salad – surcharge may apply

Cranberry-Chevre: marinated cranberries, goat cheese, toasted almonds, honey-balsamic vinaigrette
Salad Provençale: green beans, grape tomatoes, fresh herbs, French shallot vinaigrette
Cherries and Gorgonzola: cherries, red onion, toasted walnuts, gorgonzola, honey-balsamic vinaigrette
Reto's Garden Salad with Tomato, Cucumber, Grated Carrot, Balsamic Vinaigrette
Salad Caprese with Tomatoes, Fresh Mozzarella, Basil, Balsamic Vinegar and Olive Oil
Greek Salad with Kalamata Olives, Red Onion, Cucumber, Tomato, Feta Cheese, Lemon-Herb Vinaigrette
Southwestern Salad with Cucumber, Tomato, Black Beans, Vermont Cheddar, Cilantro-Lime Dressing
Cranberry-Feta with Marinated Cranberries, Feta Cheese, Toasted Almonds, Honey-Balsamic Vinaigrette
Pear & Walnut Salad with Gorgonzola Cheese, Toasted Walnuts, Lemon Vinaigrette
Cherries & Gorgonzola Salad with Red Onion, Toasted Walnuts, Honey-Balsamic Vinaigrette
Classic Caesar with Shaved Parmesan Cheese, Herb Croutons, Creamy Caesar Dressing
Orange & Manchego Salad with Toasted Almonds, Harissa-Spiced Orange-Almond Vinaigrette
Asian Broccoli Slaw with Crispy Noodles, Toasted Almonds, Sesame Oil Vinaigrette

A la carte Vegetable Selection – surcharge may apply

Seasonal Grilled Vegetables with Herbes de Provence
Beurre Noisette Green Beans with Almonds
Asparagus with Balsamic Reduction
Spicy Green Beans with Chili-Garlic Sauce
Green beans with sautéed onions
Roasted Vegetables
French Green Beans with Almonds
Roasted Asparagus with Balsamic Reduction
Broccoli with Lemon, Olive Oil and Garlic
Maple Roasted Brussels Sprouts
French Glazed Carrots with Butter and Parsley
Glazed Carrots with Ginger and Rosemary
Cauliflower with Browned Butter, Walnuts and Sage
Braised Cauliflower with Garlic and Tomatoes
Green Beans and Artichokes with Lemon and Olive Oil
Southern Green Beans with Bacon and Onions
Green Beans with Toasted Almonds
Green Beans with Glazed Pecans and Orange Zest
Sesame Red Lentils with Scallions
Peas with Sautéed Shallots and Thyme
Creamed Spinach
Creamy Parmesan Spinach with Artichokes
Roasted Root Vegetables
Roasted Butternut Squash with Herbes de Provence
Zucchini and Squash with Lemon and Herbs
Yellow Squash Casserole
Ratatouille with Eggplant, Zucchini and Tomatoes

A la carte Starch Selection – surcharge may apply

Roasted potatoes
Mashed potatoes
Sweet and Savory Corn Pudding
Jalapeno Corn Pudding
Buttermilk Chive Mashed Potatoes
Roasted Potatoes
Egg Noodles
Penne Pasta
Wild & Basmati Rice Blend
Mashed Sweet Potatoes
Pilaf Rice with Onion and Beef Broth
Brown Basmati Rice
Steamed Basmati Rice
Steamed Jasmine Rice
Orzo Pasta with Lemon and Parsley
Couscous
Mashed Potatoes with Butter and Cream
Smashed Red Potatoes with Cream Cheese and Chives
Roasted Potatoes with Garlic and Rosemary
Mashed Sweet Potatoes with Chipotle