



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 25% service charge + applicable taxes.

HORS D'OEUVRES

DISPLAYED HORS D'OEUVRES

Crudité Display 7.00 per person

Fresh cut, grilled, and marinated vegetables, buttermilk ranch, chickpea hummus, blue cheese

International and Domestic Cheese Display 9.00 per person

Local and imported cheese, crackers, crisps, flatbreads, jams, preserves, pickles

Cheese and Crudité Combination Display 11.00 per person

Cheese, vegetables, marinated, grilled vegetables, pickles, jams, preserves

Antipasti Platter 13.00 per person

Imported and local cured meats, Salumi, sausages, domestic and imported cheese, olives, pickled vegetables, mustards, flatbreads, crisps, crackers

PASSED HORS D'OEUVRES

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

For an upgrade of 14.00 per person, please choose two (2) hors d'oeuvres

For an upgrade of 21.00 per person, please choose three (3) hors d'oeuvres

For an upgrade of 28.00 per person, please choose four (4) hors d'oeuvres

COLD HORS D'OEUVRES

Mediterranean Antipasto Skewer

Fired roasted tomatoes, marinated artichoke hearts, fresh mozzarella ciliegine, Kalamata olive

Heirloom Tomato Caprese Skewer

Heirloom tomatoes, fresh mozzarella, pesto, basil, aged balsamic

Goat Cheese Stuffed Peppadew

Peppadews, goat cheese, fresh herbs

Beef Tenderloin Crostini

Boursin, beef tenderloin, red onion confiture

Seared Tuna on Wonton Crisp

Sesame seed, wakame salad, wasabi aioli

Goat Cheese and Tomato Jam Crostini

Roasted tomatoes, goat cheese, aged balsamic, basil

Shrimp and Cucumber Tostada

Crisp corn tortilla, citrus poached shrimp, cucumber, tomato, chili, lime

Strawberry and Chevre Crostini

Macerated berries, jalapeno, whipped goat cheese, mint

Prosciutto and Mascarpone Crostini

Local prosciutto, whipped mascarpone, local honey, fig jam

Ahi Tuna Poke on Rice Cracker

Fresh tuna, sweet onion, scallion, toasted sesame, soy, crisp rice

Watermelon Caprese Skewer

Compressed melon, fresh mozzarella ciliegine, basil, aged balsamic





HORS D'OEUVRES

HOT HORS D'OEUVRES

Sesame Chicken Satay

Chicken breast brochette, toasted sesame, peanut sauce

Bacon Wrapped Scallops

Bourbon brown sugar glaze, chives

Pork Belly

Crisp belly, apple confiture, cracked pepper caramel

Beef Empanadas

Smoked brisket picadillo, Jack cheese, raisins, corn pastry

Mini Beef Wellingtons

Beef tenderloin, mushroom duxelle, puff pastry

Artichoke Beignets

Marinated artichoke hearts, Boursin cheese, crispy panko

Signature Mini Crab Cakes

Lump crab, Dijon, panko, lemon aioli

Wild Mushroom Arancini

Creamy risotto, wild mushrooms, black truffle, Parmesan, crispy panko

Lamb Merguez

Charred red onions, harissa, cilantro

Spanakopita

Spinach, feta, flaky phyllo

Mini Chicken Corn Bleu

Chicken breast, Swiss, ham, pommery mustard sauce

Tempura Shrimp

Crispy tempura, rice crisps, yum yum sauce

Beef Brochette

Tender beef sirloin, peppers, onions, chimichurri

Brie and Raspberry En Croute

Brie, raspberry preserves, puff pastry

Mini Cheese and Jalapeno Arepa

Jack cheese, pickled jalapeños, guacamole, cilantro

Candied Bacon Jam Tart

Hardwood smoked bacon, sweet onion, ort, blue cheese, flaky tart shell

Chicken Spiedini Skewer

Italian bread crumbs, grilled chicken breast, lemon beurre blanc

Fig and Goat Cheese Flatbread

Calimyrna fig, applewood smoked bacon, goat cheese, chives, aged balsamic

Vegetable Spring Roll

Vegetables, sesame, soy, crispy spring roll wrapper, sweet chili

Pork Potsticker

Pork, Napa cabbage, scallion, roasted garlic, crisp wonton, soy dipping sauce

CHEF'S TABLE RECEPTION STATIONS

BUILD YOUR OWN RECEPTION STATIONS!

PASTA BAR

17.00 per person

Choice of two selections

Penne Amatriciana

Guanciale, Calabrian chili, onion, tomatoes, pecorino Romano

Braised Beef Campanelle

Caramelized onions, castelvetrano olives, Chianti demi, pimentón crunch

Rigatoni Bolognese

Beef, salsiccia, mirepoix, crushed San Marzano, Grana Padano

Cheese Tortellini

Local prosciutto, peas, garlic cream, Grana Padano

Gemelli Carbonara

Guanciale, egg, pecorino Romano

Rotini Primavera

Heirloom tomatoes, artichokes, cremini mushrooms, asparagus, EVOO, Basil

Live Action Pasta Station

Made to order station to include: marinara, Alfredo, Bolognese, cavatappi, penne, orecchiette, shrimp, chicken, sausage, meatballs, bacon, peppers, onions, mushrooms, peas, artichokes, and spinach (+18)

Additional Chef Attendant fee 175.00 per 50 guests

TACO CART

18.00 per person

Choice of two selections

Additional Chef Attendant fee 175.00 per 50 guests

Carne Asada

Ribeye cap, arugula, crispy shallots, Cotija, salsa verde, corn tortilla

Achiote Shrimp

Savoy cabbage, avocado crema, mango salsa, flour tortilla

Al Pastor

Grilled pineapple, pickled onions, micro cilantro, corn tortilla

Chipotle Chicken

Jack cheese, citrus BBQ, corn salsa, flour tortilla

Grilled Mushroom Tacos

Rocket, caramelized shallots, queso fresca, jalapeno crema, corn tortilla





CHEF'S TABLE RECEPTION STATIONS

SICILIAN STYLE PIZZA

16.00 per person

Choice of two selections

Pear and Gorgonzola

Béchamel, roasted shallots, dried figs, aged balsamic, thyme

Margherita

Crushed san marzano, fresh mozzarella, basil, grana padano, EVOO, maldon salt

Salsiccia

Crushed San Marzano, roasted cremini, smoked mozzarella, oregano, pecorino Romano

Roasted Chicken

Basil pesto, blistered grapes, garlic crisps, Fontina, scallions, Grana Padano

Spinach and Roasted Mushroom

Garlic cream, mozzarella, provolone, Grana Padano, black pepper, roasted garlic oil

Prosciutto and Mascarpone

Crushed San Marzano, fresh mozzarella, local prosciutto, arugula

SLIDERS

17.00 per person

Served with kettle chips, traditional condiments

Choice of two selections

House Smoked Beef Brisket Slider

Brioche roll, aged cheddar, Alabama white BBQ, pickles

Blues Hog Pulled Pork Slider

Hawaiian roll, BBQ, bread & butter pickle, cole slaw

Beef Rossini Sliders

Additional 3.00 per person

Prime sirloin, foie gras, tomato jam, arugula, brioche bun

Turkey Sliders

Turkey burger, Baetje Farms goat cheese, arugula, tomato jam, brioche bun

Short Rib Sliders

Additional 2.00 per person

Slow braised short rib, red onion confiture, truffle, brioche bun

Classic Cheeseburger Sliders

House blend burger, gem lettuce, Roma tomato, American cheese, pickle, slider sauce, brioche bun

Nashville Chicken Sliders

Crispy buttermilk chicken thigh, Nashville hot sauce, honey, pickle, yeast roll

Nashville Cauliflower Sliders

Crispy buttermilk cauliflower floret, Nashville hot sauce, shaved celery, blue cheese, buttermilk dressing, yeast roll

Korean Short Rib Slider

Additional 2.00 per person

Grilled, Asian pear, scallion, sesame, gochujang aioli, bao bun

Herb Grilled Chicken Sliders

Joyce Farm's chicken, Roma, frisée, tangerine aioli, brioche bun

Croque Señor

Confit pork collar, béchamel, Comté, jalapeno aioli

CHEF'S TABLE ENHANCED PACKAGES

BUILD YOUR OWN RECEPTION STATIONS!

MODERN STEAKHOUSE

48.00 per person

Carved Beef Tomahawk Steaks
Béarnaise, Merlot demi

Duck Fat Roasted Fingerling Potatoes
Thyme, sea salt

Roasted Brussels Sprouts
Citrus, agave

Fresh Bakery Rolls
Whipped butter

LITTLE ITALY

45.00 per person

Slow Roasted Meatballs
Housemade ragu

Crispy Cheese Arancini
Marinara sauce

Cannelloni Bites
Marinara sauce

Bruschetta
Heirloom Baby Tomato, Basil

Garlic Crostini

Mini Cannoli

BOURBON STREET

45.00 per person

Brochettes
Roasted shrimp, andouille sausage

Chicken Tenders
Crispy Southern pecan

Artichoke Beignets
Boursin

Assorted Artisan Macarons

TASTE OF THE MEDITERRANEAN

40.00 per person

Lamb Merguez
Charred onions, harissa

Spanakopita
Tzatziki

Falafel
Tzatziki

Grilled Pita
Hummus, olives, pickles

Baklava





LIVE ACTION CARVING STATION

BUILD YOUR OWN RECEPTION STATIONS!

Additional Chef Attendant fee 175.00 per 50 guests

HERB ROASTED BEEF STRIPLOIN

Creamy horseradish, Dijon mustard, freshly baked rolls

25.00 per person

BEEF PRIME RIB

Creamy horseradish, rosemary au jus, freshly baked rolls

28.00 per person

ROASTED TURKEY BREAST

Cranberry aioli, mustard, freshly baked rolls

20.00 per person

BOURBON GLAZED CARVING HAM

Mustard, honey, jams, freshly baked biscuits

20.00 per person

BEEF TENDERLOIN

Creamy horseradish, mustard, Bordelaise,

freshly baked rolls

40.00 per person

LEG OF LAMB

Mint jus, fresh baked roll

23.00 per person

BEVERAGE PACKAGES

NON-ALCOHOL PACKAGE

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

2 hours *13.00 per person*
3 hours *15.00 per person*
4+ hours *17.00 per person*

BEER AND WINE PACKAGE

Includes assorted Pepsi products, bottled water, freshly brewed coffee, hot tea, Bud Zero

Domestic Beer – Choice of two (2)
Bud Light, Bud Select, Budweiser, Miller Lite, Coors Light

Premium Wine
Proverb Chardonnay, Cabernet Sauvignon,
Choice of one (2) Pinot Grigio, Pinot Noir, Sauvignon Blanc, Rose

2 hours *29.00 per person*
3 hours *35.00 per person*
4 hours *37.00 per person*

Additional hour of service *14.00 per person*

PREMIUM BEVERAGE PACKAGE

Includes assorted Pepsi products, bottled water, freshly brewed coffee, hot tea, Bud Zero

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,
Wild Turkey, Captain Morgan, Jose Cuervo Gold,
Disaronno Amaretto

Premium Wine

Proverb Chardonnay, Cabernet Sauvignon,
Additional choice of two (2) Pinot Grigio, Pinot Noir,
Sauvignon Blanc, Rose

2 hours *31.00 per person*
3 hours *39.00 per person*
4 hours *41.00 per person*

Additional hour of service *14.00 per person*

SELECT BEVERAGE PACKAGE

Includes assorted Pepsi products, bottled water, freshly brewed coffee, hot tea, Bud Zero

Domestic Beer – Choice of Two (2)
Bud Light, Bud Select, Budweiser, Miller Lite, Coors Light

Premium Beer– Choice of Two (1)
Blue Moon, Coors Banquet, Corona Extra, Goose Island IPA,
Michelob Ultra, Modelo, Stella Artois

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,
Additional choice of two (2) Kim Crawford Sauvignon Blanc,
Santa Margherita Pinot Grigio, Chateau St. Michelle Riesling,
Decoy Pinot Noir, or Sterling Merlot

2 hours *37.00 per person*
3 hours *45.00 per person*
4 hours *51.00 per person*

Additional hour of service *17.00 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

9.50 per person

Domestic Beer

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

1.50 per person

Premium Beer

Blue Moon, Coors Banquet, Corona Extra, Goose Island IPA, Michelob Ultra, Modelo, Stella Artois

2.50 per person

Craft Beers

City Wide, Underdog, Zwickel

3.50 per person

Hard Seltzer/Cider

High Noon (BlackCherry, Grapefruit, Pineapple, or Watermelon), Nutrl (Orange, Pineapple, Watermelon), Angry Orchard

3.50 per person

Sparkling

Add La Marca Prosecco to any alcohol package

3.00 per person

La Marca Prosecco toast

6.50 per person