

# *Private Reception Her's Dœuvres & Displays*

Reminiscent of this turn of the century opulence, the Lumber Baron Bar made its debut in 1981 inside the new Amway Grand Plaza Hotel. With its richly appointed interior, the original Lumber Baron evoked the style and traditions of a grand time in our city's past.

This gracious atmosphere was ideal for a historic 1981 meeting billed as the "Grand Rapids Summit." While in town for the dedication of the Gerald R. Ford Museum, President Ronald Reagan, Canadian Prime Minister Elliot Trudeau, and President José Lopez Portillo of Mexico met in a session that laid the groundwork for future cooperation among their three nations.

History and tradition continued with the reopening of the Lumber Baron "L.B." in 2006.

We invite you to experience a reception in the stylish splendor of another age replete with works from the celebrated Grand Rapids artist Mathias Alten and a centuries old hearth reclaimed from a French château. With its intimate setting of vintage oak, mahogany, and luxurious Persian rugs, the redesigned Lumber Baron is the perfect place to host your next event.

*Contact our sales manager to learn more about how private receptions are done at The Lumber Baron*



# Hors D'oeuvres Per Piece

## RECEPTION SELECTIONS

### Hand-Passed Hors D'Oeuvres | Steak & Lamb

(Priced by the Piece)

Beef Tenderloin Skewers	4.00
Prime Sliders	4.00
New Zealand Lamb Lollipops	6.00
Mini Steak Sandwiches	5.00

### Hand-Passed Hors D'Oeuvres | Fish & Shellfish

(Priced by the Piece)

Oysters on the Half Shell	4.75
Oysters Rockefeller Canapés	3.75
Ahi Tuna Poke	3.75
Large Cocktail Shrimp	5.50
Rosemary Shrimp	4.50
Mini Crab Cakes	4.50
Bacon Wrapped Scallops	4.50
Seared Ahi Tuna on Cucumber	3.75

### Hand-Passed Hors D'Oeuvres | Chicken

(Priced by the Piece)

Chipotle Chicken Tostada	3.75
Smokey Chicken Skewers	3.50

### Hand-Passed Hors D'Oeuvres | Vegetarian

(Priced by the Piece)

Caprese Skewers	4.25
Tomato Bruschetta	3.25
Sweet Potato with Pecan Crust	3.25



**RECEPTION SELECTIONS  
CONTINUED**

## Craveable Displays

<b>Artisanal Cheese &amp; Fruit</b> (serves 25 - 30)	100
<b>1/2 Artisanal Cheese &amp; Fruit</b> (serves 10 - 15)	60
Marinated fresh mozzarella, smoked aged gouda, marinated gorgonzola, sharp cheddar, complemented by honey, fresh and dried fruits, Cajun spiced pecans and garlic toast points	
<b>Mediterranean Vegetables &amp; Dips</b> (serves 25 - 30)	85
<b>1/2 Mediterranean Vegetables &amp; Dips</b> (serves 10 - 15)	45
Medley of farm-fresh roasted vegetables and antipasto skewers, Served with a trio of house made dips – red pepper hummus, chunky bleu cheese and creamy ranch	
<b>Scottish Smoked Salmon</b>	140
Smoked salmon served with lemon crème fraiche, freshly diced tomatoes, sliced red onion and herbed flatbread crisp	
<b>Cajun Seared Ahi-Tuna Station</b>	115
Sushi-grade tuna accompanied by spicy mustard sauce and our oriental salad and pickled ginger	
<b>Small Chilled Seafood Tower</b> (serves 2-4)	59
<b>Large Chilled Seafood Tower</b> (serves 4-6)	115
Maine Lobster, Alaskan king crab legs, jumbo shrimp and colossal lump blue crab	

## Chef's Carving Stations

(Serves 15 to 30 Guests | Offered Only for Cocktail Events)  
\* Please note, an additional chef carving fee will be applied for \$100

<b>Whole Roasted Turkey</b>	80
Hand carved, served with a citrus marmalade sauce	
<b>Whole Roasted Tenderloin of Beef</b>	240
Served with horseradish cream and fresh baked rolls	

## Signature Mini Desserts

(Priced by the Piece)	
* Please note, minimum order is 15 pieces	
Apple Crumb Tart	4.50
Baked Cheesecake	4.50
Chocolate Sin Cake	5.50
Banana Crème Pie	4.50
Fresh Seasonal Berries	5.50
Served with sweet cream	
Pecan Pie	4.50
Key Lime Pie	4.50

