

Carving Stations

*All Carving Stations Include Assorted Sliced Miniature Rolls and Appropriate Accompaniments .
Culinary Professional Required at \$100.00 per Attendant.
Prices are based on 1 hour duration.*

Whole Roasted Tenderloin of Beef, Béarnaise and Roasted Shallot Demi-Glace (Serves 25 people)	\$325.00
Steamship Round of Beef, Au Jus and Horseradish Cream (Serves 130 people)	\$725.00
Whole Roasted Pork Loin, Gourmet French Mustard and Cabernet Demi-Glace (Serves 40 people)	\$225.00
Inside Round of Beef, Au Jus and Horseradish Cream (Serves 50 people)	\$300.00
Roasted Boneless Breast of Turkey, Cranberry Mayo and Turkey Gravy (Serves 40 people)	\$250.00
Rotisserie Leg of Lamb with Rosemary Demi-Glace (Serves 40 people)	\$300.00
Honey Glazed Ham, Dijon Mustard, Horseradish and Herbed Mayonnaise (Serves 40 people)	\$250.00
Rotisserie Prime Rib, Au Jus and Horseradish Cream (Serves 40 people)	\$400.00

Prices Do Not Include (22%) Service Charge and (11.25%) Tax.
Prices, Service Charge and Tax are Subject to Change Without Notice.

Specialty Stations

Specialty Stations require a minimum of 30 guests and are intended as a Reception or Dinner Enhancement only.

Culinary Professional at \$100.00 per Attendant.

All Stations are required to be ordered for the full guarantee.

Prices are based on 1 hour duration.

Martini Potato Bar

Hot Whipped Yukon Gold Mashed Potatoes served Martini Style, garnished with the following...
Smoked Ham, Crispy Pancetta, Fresh Chives, Caramelized Balsamic Onion Marmalade, Slow Roasted Garlic Cloves,
Whipped Sweet Butter, Sour Cream, Grated Aged Pecorino Romano Cheese, Shredded Sharp Domestic
Cheddar Cheeses, Crumbled Imported Feta with Butter Braised Leeks and Minced Broccoli Florets

\$8.95 per person

Pasta Station

Penne, Tri-Color Cheese Tortellini & Fettuccini Pastas
Alfredo Sauce, Roasted Tomato Marinara & Pesto Sauce
Topped off with your Choice of Italian Sausage, Scallops, Shrimp, Chicken Strips, Diced Tomatoes, Mushrooms,
Grilled Zucchini and Squash, Broccoli, Sweet Peppers, Fresh Garlic, Parmesan Cheese and Cracked Black Pepper
Focaccia Bread and Warm Garlic Buttered Bread Sticks

\$12.95 per person

Fajita Bar

Cilantro Chicken, Tequila Lime Shrimp, Ranchero Flank Steak
Warm Flour & Corn Tortillas
Shredded Cheeses, Diced Tomatoes, Onions, Sweet Peppers, Pico de Gallo, Sour Cream, Guacamole
and Fresh Jalapeño Salsa with Tortilla Chips

\$8.95 per person

Oriental Station

Pot Stickers with Soy-Ginger Dipping Sauce
Vegetable Spring Rolls with Sweet and Sour Dipping Sauce
Wok Seared Shrimp with Snow Peas and Fresh Ginger
Stir Fried Chicken Breast Strips with Broccoli in Teriyaki Sauce served with Steamed Rice
Chocolate Dipped Fortune Cookies

\$12.95 per person

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Jambalaya Station

Fresh Andouille Sausage, Julienne Chicken Breast and Bayou Shrimp Braised together in an Iron Skillet, with Celery, Sweet Bell Peppers, Green Onions and Garden Leeks, served over Rice with a Lightly Spiced Tomato Sauce

\$10.95 per person

Caesar Salad Station

Crisp Romaine Hearts tossed with Our Creamy Caesar Dressing

Toppings to Include:

Sliced Grilled Chicken, Spicy Grilled Shrimp, Herb Croutons, Freshly Grated Parmesan Cheese and Cracked Black Pepper, served with Focaccia Bread and Warm Garlic Buttered Bread Sticks

\$10.95 per person

Decadent Sweet Table *(Three pieces per person)*

White & Dark Chocolate Dipped Strawberries
Assorted Mini Tartlets, Miniature Cheesecakes, Apple Streusel
Caramel & Truffle Cups
Crème Puff Swans, Crème Puffs, Éclairs, Lemon Squares
Chocolate Cups filled with Mousse and Berries
Blondies & Brownies
Fresh Sliced Seasonal Fruit & Berries

\$14.95 per person

Chocolate Fountain Fondue *(Minimum of 50 people)*

Cascading Waterfalls of Melted Milk Chocolate with Skewers of Freshly cut Tropical Fruit, Strawberries, Marshmallows, Pretzel Rods, Rice Krispies Treats and Sugar Cookies

Includes Silver Coffee Station:

Freshly Brewed Coffees with Assorted Flavored Syrups, Herbal Teas, Chocolate Shavings, Cinnamon Sticks, Lemon & Orange Zest, Cubed Sugar and Chantilly Cream

\$23.95 per person

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