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## *Sophisticated Stations*

*Create the Perfect Cocktail Party with One or More Additions*

*or*

*Add a Station as an Elegant Addition to your  
Dinner Party, Buffet or Cocktail Reception*

*\*List Prices Subject to 20% Service Charge and 6% State Sales Tax*

## *Stationary Hors d'oeuvres Selections*

*\$3.00 per person per selection*

*Grilled Seasonal Vegetables served Chilled with Fresh Herb Aioli  
Seasonal Fresh Fruit with a Display of International Cheeses  
Assorted Crudités with Hummus*

### *Butlered Hors d'oeuvres*

*Choice of Four- \$10.95 or Choice of Six- \$15.95 for 1 hour  
May be also be purchased as trays of 50 pieces for \$85*

*Crab Cakes with Lemon Pepper Aioli  
Phyllo Cups with Wild Mushrooms  
Lamb Skewers with Mint Yogurt Sauce  
Jerk Chicken, Beef or Pork Skewers with Mango Sauce  
Mushroom Caps stuffed with Blue Cheese and Walnuts  
Mushroom Caps stuffed with Crabmeat  
Mushroom Caps stuffed with Sweet Italian Sausage and Fennel  
Garlic Toasts with Tenderloin of Beef  
Duck and Scallion Dumplings with Plum Dipping Sauce  
Chicken, Beef or Pork Saté with Thai Peanut Sauce  
Sausage en Croûte with Bourbon Maple Mustard Sauce  
Asparagus wrapped in Sesame Puff Pastry  
Honey Dew Gazpacho with Lump Crab Meat  
Tartlettes with Leek Gruyere, Tomato Basil and Shrimp Artichoke  
Tempura Vegetables  
Pigs in a Blanket  
Spinach and Cheese Phyllo Triangles  
Assorted Focaccia  
Citrus and Sake Marinated Shrimp  
Mozzarella, Roasted Tomato and Basil Bruschetta  
Chilled Mango Soup with Shrimp  
Scallops wrapped with Bacon  
Chicken Roulade with Wild Mushrooms and Crème Fraîche  
Canapé of Smoked Duck with Gorgonzola Mousse and Candied Walnuts  
Assorted Vegetable Sushi and Wasabi  
Figs Stuffed with Goat Cheese and wrapped in Prosciutto  
Marinated Baby Mozzarella, Tomato and Basil Skewers  
Smoked Salmon Tarts with Chive Horseradish Sauce  
Smoked Salmon on Potato Pancakes  
Canapé of Smoked Salmon with Caviar  
Mango Crab Salsa over Housemade Tortilla*

# *Stations*

## *Italian Station*

*(Choose Two)*

*Penne with Marinara*  
*Tortellini with Alfredo Sauce*  
*Farfalle with Sun-dried Tomato and Basil Pesto*  
*Rotini with Three Cheese Sauce*  
*Stuffed Shells with Marinara*  
*Perfect for an additional Hors d'oeuvre Course!*  
*\$11.95 per person*

*Add on two of the following for \$6.00 per person*

*Grilled Vegetables*  
*Grilled Rosemary Chicken Breast*  
*Sweet and Hot Italian Sausage with Peppers and Onions*  
*Grilled Portobello Mushrooms*  
*Meatballs in Marinara*

## *Tapas Station*

*5 Selections-\$16.95*

*9 Selections-\$21.95*

*All Selections-\$26.95*

*Cabrales Blue Cheese Stuffed Figs*  
*Clams and Chorizo in White Wine and Garlic Sauce*  
*Roasted Garlic Stuffed Green Olives*  
*Rosemary and Lemon Marinated Kalamata Olives*  
*Crab Stuffed Piquillo Peppers*  
*Shrimp in Garlic Sauce*  
*Potato and White Truffle Croquettes*  
*Smoked Marcona Almonds*  
*Serrano Ham with Grilled Baguette and Membrillo*  
*Fried Calamari with Spicy Spanish Paprika Aioli*  
*Assorted Spanish Cheese Board*  
*Cured Spanish Meats*  
*Roasted Duck Breast with Wine Plumped Cherries*

Whole Suckling Pig

*Slow Roasted and Presented Whole  
(Chef carves after presentation)*

*Garbanzo Bean Stew*

*Roasted Fingerling Potatoes*

*Grilled Asparagus*

*\$15.00 per person*

*(25 person minimum)*

Chilled Station

*2 Selections-\$16.95*

*3 Selections-\$19.95*

*Garlic Roasted Filet Mignon served with Whole Grain Mustard and Horseradish Sauce*

*Smoked Salmon Tray with Cucumber Salad and Lemon Caper Aioli*

*Sun-dried Tomato Roasted Salmon*

*Tarragon Honey Dijon Roasted Salmon*

*Bourbon Molasses Roasted Pork Tenderloin, Bourbon Dijon Sauce*

*House Smoked Turkey Breast with Guinness Barbeque Sauce*

Carved Meats

**Deluxe Slection**

*(Choice of Two)*

*Maple Spiced Baked Ham*

*Roasted Strip Loin of Beef Au Jus*

*Herb Roasted Breast of Turkey, Pan Sauce*

*Cider Sage Glazed Roast Loin of Pork, Pan Sauce*

*\$19.95 per person*

**Premium Selection**

*(Choice of Two)*

*Porcini Crusted Filet Mignon, Wild Mushroom Sauce*

*Garlic Roasted Lamb with Mint Lamb Jus*

*Prime Rib of Beef Au Jus*

*Dijon Herb Crusted Pork Tenderloin, Sherry Cream Sauce*

*\$23.95 per person*

*Includes Rolls and Chef's Vegetable*

Seafood Station

Choice of Three-\$23.95 per person  
Each Additional Selection-\$5.00 per person

Shrimp Cocktail  
Clams on the Half Shell  
Oysters on the Half Shell  
Blue Crab Cocktail Claws  
Classic Clams Casino  
Oysters Rockefeller

Grill Station-Seasonal  
(Choice of Two)

Swordfish, Salmon, Chicken Breast, New York Strip  
Beef Kabobs, Shrimp and Scallop Skewers

Includes:

Grilled Seasonal Vegetables, Potatoes, Garden Salad and Rolls  
\$34.95 per person

Omelet Station  
\$5.95 per person

Ham, Assorted Cheeses, Fresh Vegetables

Add a Salad Bowl  
\$3.95 per person

Tomato and Mozzarella with Aged Balsamic Reduction and Fresh Basil  
Classic Antipasto Tray  
Spinach Salad with Roasted Mushrooms, Bacon, Tomatoes, Red Onions and Sweet and Sour Dressing  
Traditional Caesar Salad with Garlic Croutons  
Baby Mixed Lettuces with Tomato, Cucumber, Carrots and Herb Balsamic Vinaigrette  
Bibb Lettuce, Radicchio, Granny Smith Apples, Toasted Walnuts and Berry Vinaigrette

Viennese Table

\$5.95 per person

*Chef's Selection of Miniature Gourmet Desserts*

Chocolate Fountain

\$10.50 per person

(Minimum \$500)

Premium Coffee Station

\$6.95 per person

*Freshly Brewed Illy Coffee and Hot Chocolate*

*Baileys Irish Cream, Kahlua, Amaretto, Crème de Menthe, B&B  
Jameson's Irish Whiskey, Hazelnut Liquor*

*Shaved Chocolate, Sugar Sticks, Cinnamon, Flavored Whipped Cream  
Chocolate Syrup and More*

Champagne Station

\$4.95 per person

*Perfect for Pre-Ceremony Gatherings*