



Enhancements & Stations

Butler-Passed Hors d'oeuvres – Select 6

- Beef Tenderloin on Garlic Crostini with Horseradish Cream
 - Franks in Puffed Pastry with Dijon Mustard
 - Vegetable Spring Roll with Hoisin Sauce
 - Scallops Wrapped in Bacon
 - Clams Casino
 - Crab Cakes with Remoulade
 - Artichoke Hearts Francaise
 - Shrimp Sambuca
 - Coconut Shrimp
 - Firecracker Pork Wontons
 - Mozzarella Corozza
 - Tamale Shooters
 - Beer-Battered Chicken with Sweet Thai Chile Sauce
 - Tomato Bruschetta
 - Olive Tapenade on Crostini
 - Fresh Mozzarella on Crostini with Tomato or Roasted Red Pepper
 - Prosciutto De Parma Wrapped Asparagus
 - Margarita Calzone, Filled with Mozzarella, Basil & Tomato
 - Popsicle Lamb Chops \$5 pp up-charge
- 1 Hour \$21 per person / 30 Minutes \$10.95 per person***

Antipasto Display

- Assortment of Imported Italian Meats & Cheeses with Semolina, Focaccia & Garlic Crostini
\$8.95 per person

Cheese Display

- Assortment of Imported & Domestic Cheeses, Crackers & Flat Breads
\$5.95 per person

Fresh Vegetable Crudités

- Assorted Dipping Sauces
\$2.95 per person

Pasta Station- Made Fresh to Order

- Select Two Pastas & Two Sauces**
- Pastas – Linguini, Rigatoni, Penne, Farfalle, Tri-Color Cheese Tortellini
 - Vodka with Peas, Mushroom & Prosciutto
 - Classic Alfredo or Carbonara
 - Bolognese, Tomato-Basil, Marinara, or Pomodoro
 - Assorted Focaccia & Semolina ***\$12.95 per person***

Sushi Bar

- Market Price -Based on Selections, Sushi Chef Additional Charge

Martini Mashed Potato Bar

Select Two Potato Choices

Whipped, Garlic-Whipped, Parmigiano-Reggiano, Basil Infused or Whipped Sweet Potatoes
Served in Martini Glasses, toppings to include cheddar, parmesan cheese, chives, butter, bacon
pulled pork, sautéed mushrooms & onions, olives, broccoli & tomato

\$7.95 per person

Carving Station- Select Two

Tenderloin of Beef with Wild Mushroom Demi Glace
Herb-Crusted Loin of Pork with Pineapple Gran Marnier Glaze
Roasted Turkey with Cranberry Chutney & Gravy
Veal Loin with Sherry Cream & Porcini Mushrooms
Roasted Suckling Pig, Jamaican Rum Sauce
Fresh Glazed Ham with Whole Grain Mustard
Salt-Crusted Red Snapper, Lemon Oil

\$17.95 Per Person

Raw Bar

Display of Shrimp, Clams & Oysters
Served with Cocktail Sauce, Lemons & Horseradish

\$16.95 Per Person

Crab Claws Additional ***\$7 per person***

4 oz. Lobster Tails Additional ***\$14 per person***

Ice Sculpture –Additional

Viennese Dessert Station

Cheese Cake, Carrot Cake & Chocolate Mousse Cake
Sliced Fresh Fruit
Homemade Cookies
Italian Pastries
Ice Cream Sundae Bar with Three Flavors of Ice Cream
Hot Fudge, Assorted Sundae Toppings, Cherries & Whipped Cream

\$12.00 Per Person

Sundae Bar Only \$4.95 Per Person

Flaming Dessert Station

Bananas Foster or Cherries Jubilee
Served with Vanilla & Chocolate Ice Cream

\$4.95 Per Person

Coffee & Muffin Station To Go!

Freshly Brewed Regular & Decaffeinated Coffee & Selection of Imported & Herbal Teas
Ribbon-Tied Bags filled with Assorted Mini Muffins or Cookies

Send your guests with a little sweet treat for the ride home!

\$4.95 Per Person