

SPECIALITIES

Pasta Station

Choose Two Pastas Cooked to Order:

Penne, Fettuccini, or Raviolini

Choose Two Accompanying Sauces:

Alfredo Cream, Marinara or Basil Pesto Sauce

Condiments to Include:

*Chopped Garlic, Pinenuts, Sliced Olives, Sundried Tomatoes, Crushed Red Pepper,
Basil, Grated Parmesan, and Garlic Bread*

\$9.50 per person

Pasta station requires a \$75.00 chef fee

Caesar Salad

Tossed to Order with the Following Toppings

, Oven Dried Tomatoes, Hearts of Palm, Artichoke Hearts, Roasted Bell Peppers,

Anchovies, Shredded Parmesan, and Herb Croutons

Finished with Creamy Caesar Dressing or Herb Vinaigrette

@ \$7.00 per person

*(Add Grilled Chicken Breast, Spiced Bay Shrimp, Thinly Sliced Flank Steak
for an Additional \$5.00 per person)*

International Coffee and Dessert Station

Assorted Cakes, Mousses, Tarts and French Pastries

*Freshly Brewed Coffees and Hot Teas, Shaved Dark Chocolate, Cinnamon Sticks,
Orange Zest, Amaretto Whipped Cream, Rock Candy Stirrer, Licorice, and Brown Sugar*

\$11.00 per person

CARVING STATIONS*

Brandied Pepper-Crusted New York Sirloin
Petite French Rolls, Pommery Mustard,
Horseradish and a Cognac Peppercorn Sauce
\$375.00 Serves approximately 25 people

Baked Virginia Country Ham
Bourbon and Honey Glazed, Biscuits, Honey Mustard,
Three Onion Relish and Granny Smith Horseradish Sauce
\$225.00 Serves approximately 45 people

Steamship Round of Beef
Miniature Rye and Pumpernickel Bread, Petite Rolls, Pommery Mustard,
and Horseradish Cream and Redwine Demi-Glace
\$475.00 Serves approximately 100 people

Roasted Turkey
Miniature Rolls, Dried Cherry Onion Relish, Horseradish Cream and Mango Chutney
\$200.00 Serves approximately 25 people

Grilled Tenderloin of Beef
Mini Onion and Dark Rye Kaiser Rolls, Honey Mustard,
Horseradish Cream and Herb Mayonnaise
\$400.00 Serves approximately 35 people

Roast Prime Rib
Miniature Kaiser, Pommery Mustard, Horseradish Cream
\$225.00 Serves approximately 50 people

Caribbean Stuffed Pork Loin
With Mango Herb Stuffing, Baguettes Curry Honey Vinaigrette and Chipolte Cream
\$225.00 Serves 30

**** All carving stations require a \$75.00 chef fee***

Labor charges are based on a three-hour minimum, with a charge of \$25.00 for each additional hour after the minimum.

RECEPTIONS

Wine Tasting Reception

*Domestic and International Cheese Display with French Bread and Crackers
Garnished with Fruits and Berries*

&

*Mediterranean Display to Include Taboli, Hummus Kalamata Olives, Feta Cheese and
Grilled Vegetables and Toasted Pita Bread*

Wine Bar

*Our House Specialty Selection of Wine to Include
Chardonnay, Pinot Grigio, White Zinfandel, Merlot and Cabernet*

\$18.00 per person/per hour

Champagne Flute Reception

Assorted Cold Canapés

&

Chocolate Covered Strawberries and Assorted French Mini Pastries

Champagne Bar

Roder Sparkling Wine Served with Crème de Cassis, Cointreau and Orange Juice

\$26.00 per person/per hour

The Fiesta Reception

Margaritas

Assorted Fruit & Premium Prepared to Order

Sangria

Assorted Mexican Beers

Fresh Multicolored Tortilla Chips Served with

5 Assorted Fresh Salsas, Guacamole, Con Queso and 7 Layer Dips

Chef's Variety of Quesadillas

\$22.00 per person/ per hour