



Elegant 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*

**Listed Prices Do Not Include 20% Service Charge and 6% State Sales Tax*

Hors d'oeuvres Selections

One Hour

Choice of Four- \$9.95 Choice of Six-\$15.95

Butlered hors d'oeuvres may also be purchased as trays of 50 pieces for \$85

Stationary

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

Butlered

*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
Poached Mussels with Curry Cream
Tartlettes with Leek Gruyere, Tomato Basil and Shrimp Artichoke
Tempura Vegetables
Assorted Focaccia:
(Roasted Pepper and Rosemary, Red Onion and Herb, Black Olive and Eggplant)
Citrus and Sake Marinated Shrimp wrapped in Pea Pods
Mozzarella, Roasted Tomato and Basil Bruschetta
Roasted and Marinated Vegetable Bruschetta
Scallops wrapped in Bacon
Endive Spears with Crabmeat and Apple Salad
Spiced Duck Breast with Peach Chutney
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
Mini Herb Biscuits with Smoked Ham and Spiced Honey Mustard
Smoked Trout with Cucumber Relish*

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

Spinach Pasta with Extra Virgin Olive Oil, Herbs, Lemon and Parmesan

Perfect for an additional Hors D'oeuvre Course!

\$9.95 per person

Add on two of the following for \$5.00 per person

Grilled Vegetables

Grilled Rosemary Chicken Breast

Sweet and Hot Italian Sausage

Grilled Portobello Mushrooms

Tapas Station

\$12.95 per person

Cabralas Blue Cheese Stuffed Figs

Endive Spears with Herb Goat Cheese

Roasted Garlic Stuffed Green Olives

Rosemary and Lemon Marinated Kalamata Olives

Herb Stuffed Fire Roasted Red Peppers

Grilled Eggplant Salad

Spicy Tomato Salsa

Spiced Roasted Almonds

Roasted Garlic Hummus

Marinated Crimini Mushrooms

Assorted Focaccia

Herb Toasted Pita Bread

Marinated Artichoke Hearts

Asian Station

*Stir-fried Oriental Vegetables and Rice
Choice of Beef, Chicken, or Pork.
\$12.95 per person
(Shrimp Available for an Additional Charge)*

Chilled Station

(Choice of Two)

*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 Loin, Bourbon Dijon Sauce
Pepper Roasted Turkey Breast with Lemon and Red Pepper Mayonnaise
\$15.95 per person*

Carved Meats

Roberts Selection

(Choice of Two)

*Maple Spiced Baked Ham
Roasted Sirloin of Beef Au Jus
Herb Roasted Breast of Turkey, Pan Sauce
Cider Sage Glazed Roast Loin of Pork, Pan Sauce
\$18.95 per person*

Wilson Selection

(Choice of Two)

*Porcini Crusted Filet Mignon, Wild Mushroom Sauce
Garlic Roasted Lamb with Mint Lamb Jus
Turkey Roulade with Savory Walnut Brioche Stuffing, Cranberry Chutney
Prime Rib of Beef Au Jus
Dijon Herb Crusted Pork Tenderloin, Sherry Cream Sauce
\$21.95 per person*

Includes Rolls and Chef's Vegetable

Seafood Station

Choice of Three-\$21.95 per person
Each Additional Selection-\$5.00 per person

Shrimp Cocktail
Clams on the Half Shell
Oysters on the Half Shell
Crab Claws
Steamed Mussels with Tomato, Garlic, Herbs, Lemon and White Wine
Steamed Clams with Tomato, Garlic, Herbs, Lemon and White Wine
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

\$4.95 per person

Ham, Assorted Cheeses, Fresh Vegetables and Ham

Add a Salad Bowl

\$2.95 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
Baby Mixed Lettuces with Tomato, Cucumber, Carrots and Herb Balsamic Vinaigrette
Bibb Lettuce, Raddicchio, Granny Smith Apples, Toasted Walnuts and Berry Vinaigrette

Viennese Table

\$5.95 per person

Chef's Selection of Miniature Gourmet Desserts

Chocolate Fountain

\$9.95 per person

(Minimum \$500)

Premium Coffee Station

\$5.95 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