**Specialty Station**
*(all stations are priced per person)*

**Carving station**
Roast Tom Turkey
with Cranberry Relish and a Variety of Rolls
*(serves Approximately 25-30 guests)*
*Carver Fee to Apply*

Sugar Cured Ham
Served with Mustard, Mayonnaise and a Variety of Rolls
*(serves Approximately 40-45 guests)*
*Carver Fee to Apply*

Roast Prime Rib of Beef
Horseradish Crusted and Slow Roasted
Served with Natural Jus and a Variety of Rolls
*(serves approximately 40-45 guests)*
*Carver Fee to Apply*

Idaho Potato Bar
Mashed or Baked Potatoes with Chicken, Chili Con Carne, Broccoli, Sauteed Mushrooms and Asparagus Tips
Cheddar Cheese, Bacon, Sour Cream, Butter, Chives,
*Chef Attendant*

Dim Sum
Cha Su Bao, Spicy Vegetable Potstickers, Pork Siu Mai, Chicken Spring Rolls, Crab Rangoon
With Dipping Sauces

Pasta Bar
Penne Pasta and Cheese Tortellini
Served with Alfredo, Pomodoro and Pesto Cream Sauce
Accompanied with Tomatoes, Parmesan Cheese, and Focaccia Bread
*Chef Attendant*

*Chef Attendant Fee to Apply*
Gourmet Dips and Displays

Domestic and Imported Cheese Selection
An Array of Imported and Domestic Cheeses
Served with an Assortment of Breads and Crackers

Seasonal Vegetable Crudite
Fresh Seasonal Vegetables with an Assortment of Dips to include Bleu Cheese and Ranch

Fresh Seasonal Fruits and Berries
Fresh Seasonal Fruits and Berries
with Spiced Honey Yogurt Dip

Hot Artichoke Dip
Warm Artichoke and Spinach Dip
Served with Pita Triangles and Chips

Baked Brie En Croute
Wheel of Brie with Raspberries and Candied Walnuts Wrapped in Puff Pastry
and Baked Golden Brown served with Gourmet Crackers

Antipasto Platter
An Array of Sliced Meats, Cheeses, Vegetables and Relishes
with Fresh Artisan Breads and Crackers

Mexican Fiesta
Seven Layer Dip with Tri Colored Tortilla Chips

Hummus and Pita
Roasted Red Pepper, White Bean Cilantro, Olive
**Hot and Cold Hors D’ Oeuvres**

All hors d’ oeuvres are priced per piece, there is a minimum order of 25 pieces of one item

**Cold Appetizers**
- Bruschetta, Toasted Crostini with Basil, Tomato Relish
- Mini Caprese Skewer
- Spicy Tuna Tartare on Crostini
- Shrimp Avocado Plantain Cup
- Tuna Spoon, Seared Tuna with Spicy Ponzu and Daikon Sprouts
- Seared Tuna with Tropical Salsa on Crispy Wonton
- Pinwheels (Hummus & Turkey, Cheddar Bacon Ranch, Muffuletta)
- Assorted Sushi
- Serrano Wrapped Fig Stuffed with Gorgonzola and Candied Walnuts
- Smoked Salmon Canapés
- Assorted Finger Sandwiches *(dill egg, basil chicken, chicken walnut, tarragon tuna, cucumber dill)*
- Seared Filet on Crostini with Horseradish Cream
- Wild Rice Cakes with Crème Fraiche and Corn Relish
- Prosciutto Wrapped Melon Balls
- Crostini with Prosciutto, Goat Cheese and Fig Jam

**Hot Appetizers**
- Chicken Satay with Peanut Sauce
- Spinach Sun-Dried Tomato and Brie Turnovers
- Chicken Flautas with Chipotle Aioli
- Italian Sausage Stuffed Mushroom
- Spanakopita, Spinach and Cheese in Phyllo
- Filled Baby Potatoes with Bacon and Gorgonzola
- Bacon Wrapped Scallop
- Almond Crusted Chicken Strips with Mango Aioli
- Spicy Vegetable Pot Stickers with Orange Ponzu
- Lobster with Cognac Cream Bouchee
- Lamb Chops with Cilantro Mint Aioli
- Flank Steak Roulade with Dry Apricot and Goat Cheese
- Vegetable Spring Rolls with Ginger Soy Sauce
- Crab Cakes with a Saffron Roasted Garlic Aioli
- Bacon wrapped Shrimp with Basil-Garlic Stuffing
- Asparagus & Asiago Filo Wrap
- Orange Chicken Polpettine
- Bacon-Wrapped Chicken & Jalapeno Cheese