Specialty Station

Carving Station
Roast Tom Turkey
with Cranberry Relish and a Variety of Rolls
(serves Approximately 25-30 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

Poke Station
Choice of two Proteins: Ahi Tuna, Flounder, Shrimp, Ahimi, Marinated Tofu
Choice of two Bases: White Rice, Brown Rice, Spring Mix
Choice of five: Cucumber, Carrot, Bean Sprout, Jalapeno, Avocado, Seaweed Salad, Green Onion, Cilantro, Edamame, Radish, Pineapple
Sesame Seeds and Wonton Strip Garnish
*Chef Attendant Required
Reception Style Lunch

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,
(minimum 10 guests)

Dim Sum
(choice of 3)
Cha Su Bao, Spicy Vegetable Potstickers,
Pork Siu Mai, Chicken Spring Rolls, Crab Rangoon
With Dipping Sauces
(minimum 10 guests)

Pasta Bar
Penne Pasta, Cheese Tortellini, Chickpea Penne Pasta
Served with Alfredo, Pomodoro and Pesto Cream Sauce
Accompanied with Tomatoes, Parmesan Cheese, and Focaccia Bread
*Chef Attendant
(minimum 10 guests)

*$125 Chef Attendant Fee to Apply
Gourmet Dips and Displays

(small 25-30 servings  medium 45-50 servings  large 75-80 servings)

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

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

Fresh Seasonal Fruits and Berries
Fresh Seasonal Fruits and Berries
with Spiced Honey Yogurt Dip
Sm  Med  Lg

Hot Artichoke Dip
Warm Artichoke and Spinach Dip
Served with Pita Triangles and Chips
Sm  Med  Lg

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

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

Bruschetta
Tomato, Basil, Garlic, Extra Virgin Olive Oil
Fig and Spiced Bacon with Blue Cheese Spread and Balsamic Drizzle
Fresh Burrata, Seasonal Peach, Orange Flower Honey, Extra Virgin Olive Oil
Roasted Garlic Crostini and Sundried Tomato Crostini
Sm  Med  Lg

Hummus and Pita
Traditional, Sundried Tomato, Edamame
Sm  Med  Lg
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**

- Brie Canapes
- 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
- Grilled Vegetable and Spinach Flatbread with Goat Cheese
- Assorted Sushi
- Cucumber Ceviche with Wonton Crisp, Pepper Mix and Cilantro
- Sundried Tomato Sweet Potato Bites
- Assorted Finger Sandwiches
  * (dill egg, chicken walnut, parmesan artichoke, and cucumber dill)
- Seared Filet on Crostini with Horseradish Cream
- Wild Rice Cakes with Crème Fraiche and Corn Relish
- Anti-Pasto Kebab with tomato, Olive, Mozzarella, Artichoke
- Crostini with Prosciutto, Goat Cheese and Fig Jam
- Beef Chips with Goat Cheese Mousse
- Toast Points with Romesco and Grilled Asparagus

**Hot Appetizers**

- Chicken Satay with Peanut Sauce
- Spinach Sun-Dried Tomato and Brie Turnovers
- Chicken Flautas with Chipotle Aioli
- Vegan Stuffed Mushroom with Walnuts, Spinach and Sundried Tomatoes
- Beef Satay with Peanut Sauce
- Bourbon Chicken and Boursin En Croute
- Brie and Raspberry with Almond in Phyllo
- Almond Crusted Chicken Strips with Mango Aioli
- Spicy Vegetable Pot Stickers with Orange Ponzu
- Miniature Beef Empanadas
- Root Vegetable Kabob
- Vegetable Samosa
- 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
- Caramelized Onion and Asparagus Tip Wonton Cup