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