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## *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*