

DISPLAYS & STATIONS

VEGGIE DISPLAY

Assorted seasonal vegetables & relish, chilled and served with cucumber dill sauce

\$4.70 per person

FRUIT/CHEESE DISPLAY

Sliced fresh fruit & assorted cheese display served with assorted crackers and breads

\$7.50 per person

YUKON GOLD MASH POTATO MARTINI BAR

with chives, butter, crumbled bacon, assorted cheeses, and sour cream

\$9.10 per person (upgrades are available- inquire within)

BRUSCHETTA STATION

Olive tapenade, eggplant caviar, guacamole, shrimp & artichoke dip, fresh tomato salsa, herbed goat cheese, and feta cheese.

Accompanied with rustic breads and crackers

\$14.25 per person (minimum of 25 people)

ANTIPASTO STATION

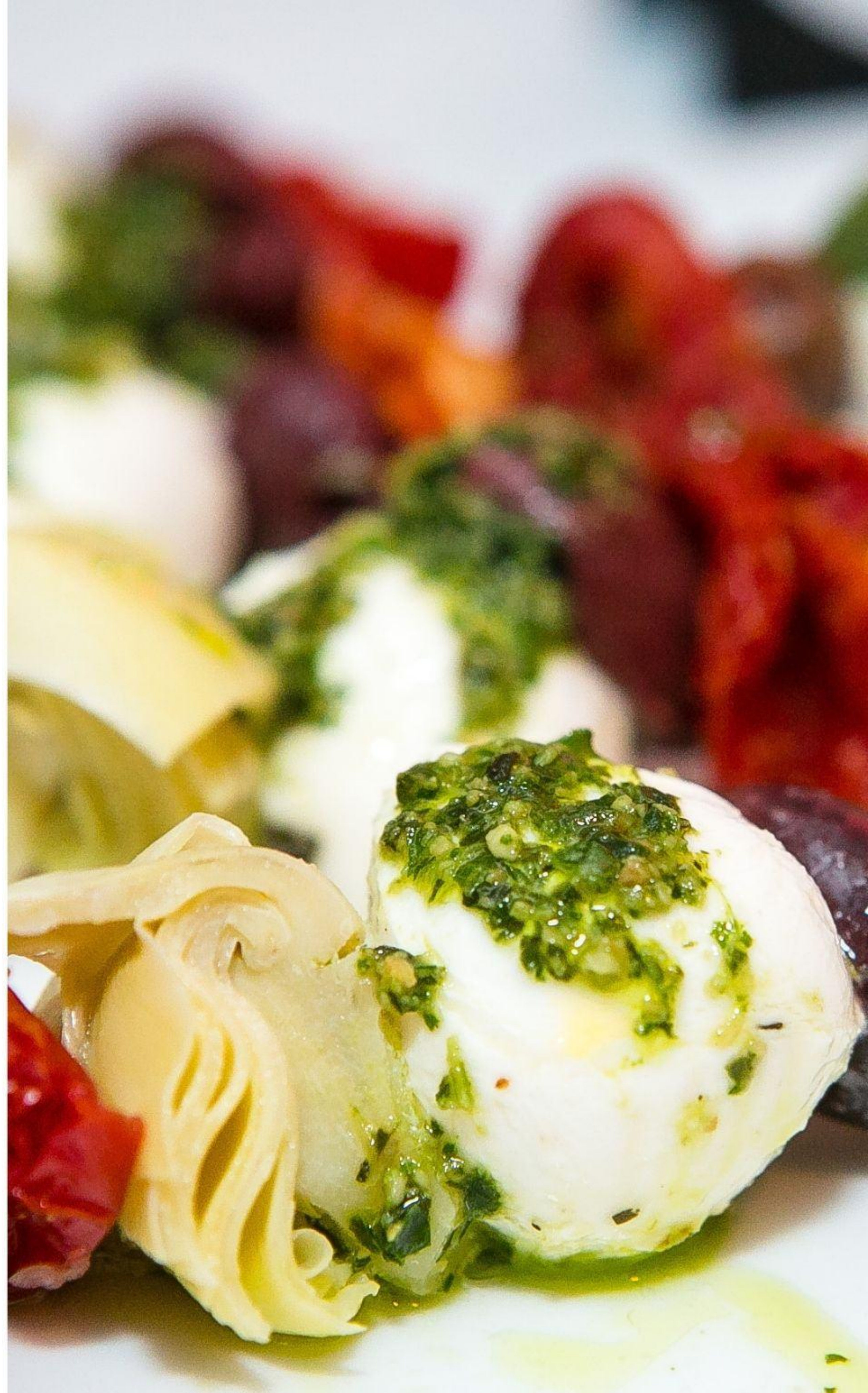
Fresh baby mozzarella, cherry tomatoes, basil pesto, balsamic glaze, assorted salami, marinated artichoke, tuna with olive oil, anchovies, garbanzo bean salad, pepperonis, roasted red peppers, marinated olives & celery, provolone cheese, rustic breads and crackers

\$25 per person (minimum of 25 people)



25% service charge and 7% sales tax will be added to all charges
Prices subject to change without prior notices

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DISPLAYS & STATIONS

SCOTCH SMOKED SALMON

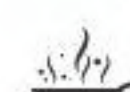
Served with dill dressing, sour cream, chopped egg, rye points, melba toast, capers and onions

\$255 (serves 35 people)

JUMBO GULF SHRIMP

with brandy and New Orleans remoulade sauce

\$345 (100 pieces)



CHEF'S PASTA STATION

Cheese tortellini with classic alfredo sauce and penne rigatoni pasta with tomato basil sauce. Served with parmesan sticks

\$12 per person

HANDTOSSED FRESH CAESAR SALAD

Romaine lettuce, parmesan cheese, and Caesar dressing

\$8 per person

Add ons:

Grilled chicken **\$5.20 per person**

SLICED AHI TUNA

Avocado relish, caramelized ginger shallots, wasabi paste, wasabi aioli, and cilantro garlic dressing. Accompanied by toasted croutons & assorted breads

\$17.25 per person



\$100 Chef's carving fee applies

All charges are subject to 25% service charge & 7% sales tax



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MINI PEPPER STEAK *Prepared tableside*

Pan-seared and served with green peppercorn sauce on a crostini

\$6.25 per piece

PETIT LAMB CHOPS

Pan-seared and served with classic béarnaise sauce

\$6.95 per piece

ROASTED TURKEY BREAST

Served with mini-French bread, orange-cranberry relish, and condiments *Carved to order*

\$250 (Serves 30 people)

ROASTED PORK *Carved to order*


Rubbed with caraway & marjoram. Served with creamy Dijon dressing and mini-French loaves

\$255 (Serves 30 people)

ROASTED PRIME RIB *Carved to order*

Creamy horseradish, petit French bread and condiments

\$395 (Serves 35 people)

 **\$100 Chef's carving fee applies**

All charges are subject to 25% service charge & 7% sales tax



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