

Specialty Station

Carving station

Roast Tom Turkey

with Cranberry Relish and a Variety of Rolls

(serves Approximately 25- 30 guests)

**Carver Fee to Apply*

\$150.00

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*

\$450.00

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*

\$11.95 per person Reception Style \$17.95 per person 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,

\$9.95 per person (minimum 10 guests)

Dim Sum

Cha Su Bao, Spicy Vegetable Potstickers,

Pork Siu Mai, Chicken Spring Rolls, Crab Rangoon

With Dipping Sauces

\$11.50 per person (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*

\$9.50 per person (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 \$115 Med \$225 Lg \$350

Seasonal Vegetable Crudite

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

Sm \$56 Med \$112.50 Lg \$170

Fresh Seasonal Fruits and Berries

Fresh Seasonal Fruits and Berries
with Spiced Honey Yogurt Dip

Sm \$93 Med \$187.50 Lg \$280

Hot Artichoke Dip

Warm Artichoke and Spinach Dip
Served with Pita Triangles and Chips

Sm \$74 Med \$147.50 Lg \$225

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 \$93 Med \$187.50

Antipasto Platter

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

Sm \$140 Med \$275 Lg \$350

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 \$74 Med \$147.50 Lg \$225

Hummus and Pita

Traditional, Sundried Tomato, Edamame

Sm \$74 Med \$147.50 Lg \$225

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	\$3.50
Mini Caprese Skewer	\$2.25
Spicy Tuna Tartare on Crostini	\$4.25
Shrimp Avocado Plantain Cup	\$4.25
Tuna Spoon, Seared Tuna with Spicy Ponzu and Daikon Sprouts	\$3.25
Seared Tuna with Tropical Salsa on Crispy Wonton	\$4.25
Grilled Vegetable and Spinach Flatbread with Goat Cheese	\$3.25
Assorted Sushi	\$3.25
Serrano Wrapped Fig Stuffed with Gorgonzola and Candied Walnuts	\$3.25
Smoked Salmon Rose	\$3.50
Assorted Finger Sandwiches	\$2.75
<i>(dill egg, chicken walnut, parmesan artichoke, and cucumber dill)</i>	
Seared Filet on Crostini with Horseradish Cream	\$3.25
Wild Rice Cakes with Crème Fraiche and Corn Relish	\$2.25
Anti-Pasto Kebab with tomato, Olive, Mozzarella, Artichoke	\$3.25
Crostini with Prosciutto, Goat Cheese and Fig Jam	\$3.25

Hot Appetizers

Chicken Satay with Peanut Sauce	\$3.25
Spinach Sun-Dried Tomato and Brie Turnovers	\$3.25
Chicken Flautas with Chipotle Aioli	\$3.25
Pork Stuffed Mushroom Cap	\$3.25
Chicken Quesadilla Cornucopia	\$2.75
Bourbon chicken and Boursin En Croute	\$3.75
Brie and Raspberry with Almond in Phyllo	\$3.25
Almond Crusted Chicken Strips with Mango Aioli	\$3.25
Spicy Vegetable Pot Stickers with Orange Ponzu	\$2.25
Lobster with Cognac Cream Bouchee	\$4.25
Lamb Chops with Cilantro Mint Aioli	\$4.25
Vegetable Samosa	\$3.25
Vegetable Spring Rolls with Ginger Soy Sauce	\$2.25
Crab Cakes with a Saffron Roasted Garlic Aioli	\$4.25
Bacon wrapped Shrimp with Basil-Garlic Stuffing	\$4.25
Asparagus & Asiago Filo Wrap	\$3.25
Orange Chicken Polpettine	\$3.25
Bacon-Wrapped Chicken & Jalapeno Cheese	\$3.25