

SPECIALTY HORS D'OEUVRES & STATIONS

All food and beverage is subject to an 18% taxable service charge and sales tax.

NOTE: Stations are designed to enhance a hors d'oeuvres menu and are not sufficient to adequately serve your guests as a meal

Made to Order Chef's Pasta Station **\$10.00++ per person** (minimum 100 people)

A uniformed chef prepares your pasta dish to your liking. You choose from a variety of Pastas: Fettuccini, Penne and Tri-Colored Cheese Tortellini, **Meats:** Italian Sausage, Seasoned Chicken and Shrimp, **Fresh Vegetables:** Red & Green Peppers, Fresh Mushrooms, Onions, Squash and Zucchini and Fresh Garlic. All sautéed with olive oil, white wine and Parmesan Cheese then served with your favorite sauce: Marinara, Alfredo or Pesto. French Bread and olive oil for dipping

Fajita Station **\$8.75++ per person** (minimum 100 people)

Seasoned strips of Chicken and Beef, Peppers, Red Onion, Black Olives, Shredded Lettuce, Chopped Tomatoes, Shredded Cheese, Sliced Jalapenos, Flour Tortillas, Sour Cream, Salsa and Guacamole

Gourmet Mashed Potato Station **\$6.25++ per person** (minimum 100 people)

Smashed Red Skin Potatoes, Mashed Sweet Potatoes, Shredded Cheese, Bacon, Butter, Sour Cream, Scallions, Broccoli, Red & Green Peppers, Maple Syrup, Brown Sugar, Chopped Nuts, Marshmallow Fluff, Honey, Cinnamon Sugar and Caramel Topping. Served on a china plate. Martini Glasses available at \$1.25++ ea

Deluxe Iced Seafood Bar **\$320.95++**

Snow Crab Claws, Blue Point Oysters on the Half Shell, Jumbo Shrimp, Surimi (Imitation Crab Meat). Served on an illuminated Seafood Bar (200 pieces)

Bountiful Fruit and Cheese Display **\$8.00++per person** (minimum 100 people)

A large bountiful cornucopia display with an assortment of breads and flat bread crackers, smoked summer sausage, spinach dip, assorted fresh fruits (honey dew, cantaloupe, pineapple and fresh strawberries) and raw vegetables with dip

Chef Carved Stations

Carved items are served with a cocktail roll and condiments

100 Person Minimum per Station

Tenderloin of Beef served with Béarnaise Sauce	\$7.25++ per person
Roast Round of Beef served with Creamy Horseradish Sauce and au jus	\$5.45++ per person
Roast Turkey served with Cranberry Relish	\$4.10++ per person
Sugar Cured Ham with Honey Gaze	\$5.45++ per person

