



## Displays & Stations

Assorted Seasonal **Vegetables & Relish**, chilled and served with Cucumber Dill Sauce  
**\$4 per guest**

Fresh **Fruit & Cheese** Display served with assorted Crackers & Breads  
**\$6.50 per guest**

\*\*Yukon Gold **Mashed Potato Martini Bar** with Chives, Butter, Crumbled Bacon, Assorted Cheeses, and Sour Cream  
**\$8 per guest**

**Bruschetta Display** featuring: Olive Tapenade, Eggplant Caviar, Guacamole, Shrimp & Artichoke Dip, Fresh Tomato Salsa, Herbed Goat Cheese & Feta Cheese.  
Accompanied by Rustic Breads & Crackers  
**\$12 per guest (Minimum of 25 people)**

**Antipasto Display** featuring: Fresh Baby Mozzarella, Cherry Tomatoes, Basil Pesto, Balsamic Syrup, Assorted Salamis, Marinated Artichokes, Chunk Light Tuna in Extra Virgin Olive Oil, Anchovy Filets, Garbanzo Bean Salad, Pepperonis, Roasted Red Peppers, Marinated Olives & Celery, Provolone Cheese, and Rustic Breads & Crackers  
**\$20 per guest (Minimum of 25 people)**

**Scotch Smoked Salmon** served with Dill Dressing, Sour Cream, Chopped Egg, Rye Points, Melba Toast, Capers, and Onions  
**\$215 (Serves 35)**

**Jumbo Gulf Shrimp** with Brandy & New Orleans Rémoulade Sauce  
**\$295 (100 pieces)**

\*\* **Mini Pepper Steaks**, Pan-Seared & served with Green Peppercorn Sauce on Crostini  
**\$5.50 per piece**

\*\* **Petit Lamb Chops** Pan-Seared and served with Classic Béarnaise Sauce  
**\$6 per piece**

*20% Service Charge and 7% Sales Tax will be Applied to All Charges  
March 10, 2018*



## Displays & Stations

*Continued...*

**\*\* Hand-Tossed Fresh Caesar Salad**

**\$7 per guest**

(Add Grilled Chicken Breast: \$5 per guest, Add New Orleans Style Jumbo Shrimp: \$6 per guest)

**\*\* Chef's Pasta Station** of Cheese Tortellini with Classic Alfredo Sauce and Penne Rigatoni Pasta with Tomato Basil Sauce. Served with Parmesan Sticks.

**\$9.50 per guest**

**Taco Station** with Chili Spiced Ground Beef, Crispy Corn Tortillas, Soft Flour Tortillas, & Pita Bread. Dressed with Pico de Gallo Salsa, Guacamole, Shredded Cheddar and Monterey Jack Cheeses, Sliced Jalapenos, Sour Cream, Lime Wedges Chili Spiced Ground Beef

**\$12 per guest**

(Add lightly battered Grilled Chicken: \$3.50 per guest, Add lightly battered Cod Filet: \$4.50 per guest)

**\*\* Carved Ahi Tuna** with Avocado Relish, Caramelized Ginger Shallots, Wasabi Paste, Wasabi Aioli, and Cilantro Garlic Dressing.

Accompanied by Toasted Croutons & Assorted Breads

**\$15 per guest**

**\*\* Roast Turkey Breast** Carved to Order & Served with Mini French Bread, Orange-Cranberry Relish, and Condiments.

**\$215 (Serves 30)**

**\*\* Roast Pork** Carved to Order, Rubbed with Caraway & Marjoram, Served with Creamy Dijon Dressing, and Mini French Loaves

**\$215 (Serves 30)**

**\*\* Roast Prime Rib of Beef** Carved to Order with Horseradish Sauce, Petit French Bread, and Condiments

**\$325 (Serves 35)**

*\*\* \$75 Chef's Carving Fee Applies*

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*March 10, 2018*