

Stations and Displays

ACTION STATIONS

All stations require a chef fee

Full service will be provided including setup, rolls with butter, and water station with a selection of 3 Stations

PRIMA PIATTI

Penne and Bowtie with Choice of 2 Sauces:

Alfredo, Pesto, Marinara

Fresh Vegetables

Add Jumbo Shrimp

Add Chicken

Add Ham

Add Meat Balls

PACIFIC RIM

Giant Woks, Asian Vegetables and Sauces,

Chicken and Shrimp

IDAHO MARTINIS

Sweet and Gold Mashed Potatoes with Caramelized

Onions, Bacon, Sautéed Mushrooms, Broccoli, Sour

Cream, Bleu Cheese, and Scallions

SLOWED COOKED PRIME RIB

With Sea Salt, Garlic and Au Jus

Serves (30)

STEAMSHIP ROUND OF BEEF

Horseradish Cream and Sliced Rolls

Serves (120)

GRILLED TENDERLOIN OF BEEF

Béarnaise and Bordelaise Sauces

Serves (20)

CLOVE STUDED BAKED VIRGINIA HAM

Two Mustards and Country Style Biscuits

Serves (50)

ONE HALF ROASTED DUCK WITH ORANGE

DEMI-GLAZE

Slow Cooked Turkey

Cranberry Relish and Sage Mayonnaise

Serves (25)

LAMB RACK WITH ROSEMARY

Serves (8)

CAESAR SALAD STATION

Romain Lettuce, Caesar Dressing, Shaved Asiago

Cheese plus One Topping

All prices are subject to change. Prices are confirmed Ninety (90) days prior to the event. Highest price prevails when multiple plated entrees are selected. 22% Service Charge and 7% Sales Tax will be added to all Host Prices.(1/10)

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DISPLAYS

MIDDLE EAST DISPLAY

Taboule, Hummus, Grilled Vegetables, Babaghanouch

BAKED BRIE EN CROUTE

with Apples and Brown Sugar

Serves (30)

TROPICAL PARADISE FRUIT ARRANGEMENT

(Minimum 10 Guests)

VEGETABLE CRUDITE DISPLAY

(Minimum 10 Guests)

AMERICAN AND EUROPEAN ARTISAN CHEESES

Fruit, Select Table Wafers and Hearth Breads

(Minimum 10 Guests)

ARTICHOKE AND ASIAGO CHEESE DIP

Pita and French Baguette

(Minimum 15 Guests)

MEDITERRANEAN ANTIPASTO

Array of Cured Meats and Cheeses

Kalamata Olives and Marinated Vegetables

(Minimum 25 Guests)

CHILLED GULF SHRIMP OR OYSTER HALF SHELLS

with Creole Remoulade and Classic Cocktail Sauces

SMOKED SALMON DISPLAY

with Capers, Eggs, Onions, Cream Cheese, and Bagels

PLATED APPETIZERS TO EMBELLISH DINNER

SKEWERED POACHED SCALLOP AND SHRIMP

with Citrus Butter

MELON AND PROSCIUTTO HAM BATON

with Lime and Black Pepper

GULF SHRIMP COCKTAIL

with Two Sauces and Citrus

MUSHROOM PURSES

with Madeira Sauce

SLICED SEARED DUCK BREAST ON GREENS

with Maple and Orange Reduction

LOBSTER AND CRAB DIP

with Pita and French Baguette

BLACK BEAN DIP

with Nacho Cheese, Tomato Salsa and Tortilla Chips

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DESSERT AND COFFEE

CHOCOLATE COVERED STRAWBERRIES WITH YOUR CAKE

VIENNESE DISPLAY

Assortment of Miniature Desserts which may include Éclairs, Petit Fours, Neapolitans, Fresh Fruit Tarts, Key Lime Tarts, and Mini Cheesecakes

Freshly Brewed Coffee and Decaffeinated Coffee Served with Cinnamon Sticks, Grated Orange Peel, Chocolate Syrup, Fresh Whipped Cream, Nutmeg & Raw Sugar, and Crystal Candy Swizzle Sticks

*Espresso and Latte Machine also Available

CHOCOLATE FONDUE STATION

Pound Cake, Oreos, Pretzels, Kiwi, Strawberry, Nutter Butters, Frozen Banana Bites, Graham Crackers, Potato Chips, Marshmallows, Biscotti, Mini Cream Puffs
Choice of Warm Caramel and Chocolate Dipping Glazes

CHEESECAKE STATION

Assorted Cheesecake and Toppings to include Fresh Fruit Compote, Assorted Sauces, Nuts and Fresh Whipped Cream

ICE CREAM STATION

Your Choice of Two Ice Cream Flavors (Vanilla, Chocolate, Strawberry, Chocolate Chips & Cookies) served with Chocolate, Butterscotch, Marshmallow Fluff, Whipped Cream, Nuts, Cherries and Sprinkles

STRAWBERRY ROMANOFF STATION

Marinated Strawberries, Meringue, Vanilla Ice cream and Strawberry Coulis folded into a Tuile Cup

GOURMET COFFEE DISPLAY (1 ½ HOURS)

Specialty Coffee and Night Cap Station

Freshly Brewed Coffee and Decaffeinated Coffee Served with Cinnamon Sticks, Grated Orange Peel, Chocolate Syrup, Real Whipped Cream, Nutmeg & Raw Sugar, and Crystal Candy Swizzle Sticks.
Add Specialty Liquors: Kahlua, Baileys, Tia Maria, Amaretto, and Cognac – Additional Charge Applies

*Attendant Fee Per Attendant Applies to All Dessert & Coffee Stations

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