

Cocktail Supper Buffet Stations

Menus Include Disposable Service Ware and All Necessary Chafing Dishes and Serving Utensils. Please Talk to Your Catering Sales Manager about China and Flatware Rentals. All Functions are Subject to Service Charges (\$300 minimum) and Applicable Sales Tax. Some Menus May Require Additional Culinary Staff.

A Minimum of Three Stations must be selected. Pricing Starting at Pricing Starts at \$32.00 per Guest, Based on 75 Guests.

Baked Potato Bar

Served with Cheddar Cheese, Bacon, Sour Cream, Scallions, and Whipped Butter

Antipasti

Cherry Tomato Mozzarella Salad, Marinated Olives, Artichoke Roasted Red Pepper Salad, Roasted Vegetable Orzo Salad, and Assorted Italian Meat and Cheese Display

Assorted Breads and Crackers

Salad Bar

All Salads served in Martini Glasses or Rocks Glasses

1 Chef Tender Priced Per Hour

Strawberry Goat Cheese

Mixed Greens, Candied Walnuts, and a Strawberrytini Vinaigrette

*Roasted Corn Black Bean
with a Limetini Vinaigrette*

Raspberry Bleu Cheese

Mixed Greens, Pecans, and a Raspberrytini Vinaigrette

The House

Mixed Greens, Red Onion, Tomato, and a Balsamictini Vinaigrette

Pasta Station

Make it an Action Station! One Chef for Every 50 Guests

Gemelli Bolognese

Penne Pesto Cream

Rotini Putanesca

Accompanied by Toasted Pine Nuts, Shaved Parmesan Cheese,
Sautéed Wild Mushrooms, and Roasted Tomatoes

The Big Apple

Mini Pastrami on Rye

Served with a Thousand Island Dip

Potato Knishes

Flatbread Pizzas

Ask About Chef's Assorted Seasonal Flatbreads Options

The Hill

Toasted Ravioli

Served with Marinara Sauce

Tomato Basil and Genoa Salami Flatbreads

Italian Salad

Mixed Greens, Olives, Provel Cheese, Slivered Red Onions, and Marinated Artichokes
Served with an Herb Vinaigrette

The Southwest

Mini Pulled Pork Tacos

Roasted Corn Black Bean Salad

Tri-Color Tortilla Chips

Served with Pico de Gallo, Guacamole, and Cilantro Lime Sour Cream

The All American

Mini Hamburger Sliders

Cheddar, Pickle Chips, with Ketchup, Mustard, and Mayo on the Side

Mini Beer Brats

Served with Spicy Mustard and Sauerkraut

Baked Beans

Coleslaw

Northeast Nostalgia

New England Clam Chowder

Seared Crab Cakes

Served with a Lemon Caper Aioli

Vermont Cheddar and Chive Scones

The Deep South

Shrimp and Grits

Red Beans and Rice

Corn Maque Choux

Hushpuppies

Served with a Cajun Remoulade

Asian Fusion

Make it an Action Station! One Chef for Every 50 Guests

Chili Basil Chicken Pad Thai

with Snow Peas, Peppers, Onions, and Sesame Soy Sauce

Vegetable Spring Rolls

Served with a Sweet Chili Sauce

Asian Ribs

with Hoisin BBQ Sauce

Napa Station

International Cheese and Fruit Display

Lamb Lollipops

Served with a Dried Cherry Herb Gastrique

Avocado Martini Salad

Cucumber, Tomato, Red Onion, and Lime Vinaigrette

Carving Stations

Additional Chef Fees Apply

All Carving Stations are Served with Assorted Breads and Rolls

Beef Tenderloin

Served with Red Wine Jus and Horseradish Cream

Roasted New York Strip

Served Au Poivre with Thyme Jus

Cajun Rubbed Prime Rib

Served with Horseradish Cream and Red Wine Jus

Roasted Herb Garlic Pork Loin

Topped with an Apple Chutney and Served with Thyme Gravy

Pineapple Honey Glazed Bone-in Ham

Served with Grain Mustard

Chimichurri Grilled Flank Steak

Served with Chimichurri and BBQ Sauce

Herb Marinated Roasted Top Round

Served with Horseradish Cream and Dijon

Lavender Honey Roasted Turkey

Served with Turkey Gravy and Cranberry Chutney