

Stations & Displays

Secret Garden

An Assortment of Fruits, Vegetables and Cheese Skewers displayed on an Organic Bed of Wheat Grass
\$5.25 per guest



Popcorn Bar

Fresh Popped Popcorn accompanied by mini M&M's, White Chocolate Chips, Peanuts, Pretzels & mini Marshmallows as well as assorted Shaker Toppings including Bacon Cheddar, Chocolate, Nacho Cheese, Jalapeño, Ranch, White Cheddar, Caramel & Kettle Corn \$4.95 per guest

Gourmet Pizza Bites

Featuring Asiago & Provolone Cheeses, Pesto, Basil, Fresh Tomatoes, Marinara and Aglio & Olio served on hot granite stones
\$4.45 per guest



China / linens package - \$4.75 per guest for hors d'oeuvre

Stations & Displays

S'mores Bar

Build your own S'more with an assortment of Chocolates, Marshmallows & Graham Crackers.
Roasted on sternos with wooden skewers.

\$5.25 per guest



Pierogi Bar

Cheese & Potato Pierogi with your choice of Smoked Sausage, Sour Cream, Bacon Bits, Cheeses
& Onions sautéed in Butter

\$7.65 per guest

Raw Bar

Raw bar will include Shrimp, Crab Claws, Oysters, Sweet Chili Sauce, Cocktail Sauce,
Mustard & Hot Sauce

\$8.95 per guest

China / linens package - \$4.75 per guest for hors d'oeuvre

*The consumption of raw or undercooked eggs, meats, poultry, seafood or shellfish
may increase your risk of a food borne illness.

*Prices effective September 2019 and are subject to change.

Stations & Displays

Martini Mashed Potato Bar

Idaho Potatoes, Sour Cream, Chives, Bacon Bits &
Shredded Cheese
\$5.45 per guest

Martini Mac & Cheese Bar

Elbow Macaroni, French Fried Onions, Bacon Bits,
Diced Ham & Tomatoes
\$5.45 per guest



Mini Sliders Bar

Miniature Hamburgers or Hot Dogs or Pulled Pork served
with assorted condiments
\$4.95 per guest

Grilled Vegetable Display

Grilled Asparagus, Zucchini, Yellow Squash, Eggplant and Roasted Red Peppers
\$4.65 per guest

Pasta Bar

Your choice of two Pastas, two Sauces, and Sautéed Vegetables
Add Meatballs, Sausage, or Chicken for \$2.25 each
\$6.25 per guest

Stations & Displays

Taco Bar

Featuring Seasoned Ground Beef, Grilled Chicken, Shredded Lettuce, Shredded Cheese, Tomatoes, Sour Cream, Hard & Soft Taco Shells and Tri Colored Chips
\$7.85 per guest

Antipasto Platter

Assorted Salami, Cheeses, Marinated Vegetables, Olives, and Roasted Red Peppers
\$8.95 per guest

Whole Poached Atlantic Salmon

Salmon garnished with Capers, Eggs, Diced Bermuda Onions and Cucumber Slices
Accommodates approx. 100 guests
\$495.00



Fajita Bar

Grilled Chicken and Beef Strips on Flour Tortillas with Shredded Cheese, Sour Cream, Sautéed Peppers and Onions, Salsa, Guacamole and Tri-Colored Corn Chips \$7.85 per guest



Chef Manned Stations

Staffing for Stations are \$40 / hr. per Station

Chef Manned Stir Fry Station

Made to order Chicken, Shrimp, Asian Vegetables, Rice, and Oriental Noodles with Szechuan Sauce and Sweet & Sour Sauce

\$7.90 per guest

Chef Manned Pasta Station

Your choice of two Pastas, two Sauces, and Sautéed Vegetables

Add Meatballs, Sausage, or Chicken for \$2.25 each

\$6.25 per guest

Chef Manned Pierogi Station

Cheese & potato pierogi with your choice of smoked sausage, sour cream, bacon bits, cheeses and onions sautéed in butter

\$7.65 per guest

Carving Stations

Chef-Carving Station (served with miniature rolls and sauces, minimum of 100 guests)

Oven-Roasted Boneless Turkey Breast with Sage and Butter

\$5.25 per guest

Whole Roasted Cajun Pork Loin

\$5.25 per guest

Choice Top Round of Beef with Cracked Pepper & Kosher Salt rub

\$5.25 per guest

Slow Roasted Steamship Round of Beef with Herbs and Spices, thinly sliced for serving

\$5.75 per guest

Slow Roasted Angus Strip Loin with Kosher Salt and Ground Black Pepper

\$10.25 per guest

Whole Beef Tenderloin Char-Grilled to perfection and seasoned with a Garlic Rub

Market Price

Slow Roasted Prime Rib thinly sliced for serving

Market Price



Themed Hors D'oeuvre Displays

Tuscan Display Includes

Antipasto Display

With Italian Meats – Salami, Pepperoni, and Capicola;

Imported Cheeses;

and Marinated Salads – Artichoke, Roasted Red Pepper, Olive, Caprese

Mini Gourmet Flat Bread Pizza

Featuring Asiago & Provolone Cheeses, Pesto, Basil & Fresh Tomato Marinara,
and Aglio E Olio – served on hot granite stones

Pasta Teaser

Tortellini with Marinara Sauce served in a hot soufflé cup

Shrimp Salad Oreganata

Served in mini Phyllo Cups

Add Chef-Manned Pasta Station (two Pastas, two Sauces, Sautéed Vegetables)

\$21.95 per guest

Asian Display Includes

Sushi Display

Featuring varieties of sushi such as California Rolls, Spicy Shrimp, and Vegetable

Sweet & Sour Chicken Satay

Topped with Shrimp Salad or Tarragon Chicken Salad

Pot Stickers with Dipping Sauce

Shrimp Salad

Vegetable Spring Rolls

With Sweet & Sour Dipping Sauce

Chicken Stir Fry Teaser

Served in porcelain cups

Add Chef-Manned Stir Fry Station (With Grilled Chicken, Shrimp, Asian Vegetables, Rice, and Oriental

Noodles and accompanied by Szechuan Sauce and Sweet & Sour Sauce) - \$6.45* per guest

\$21.95 per guest

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