



February 16, 2015

## COCKTAIL FOOD STATIONS

*Available with 25 Guest Minimum. (3 Hour Maximum Without Bar Package; \$150/Hour Additional)  
Includes Fresh Brewed Regular & Decaf Coffees, Hot Tea, and Iced Tea.  
(Add Soft Drinks for Additional \$1 Per Person)*

*\$19.99 Per Person for 2-Hour Food Buffet      \$9.99 Per Child Age 12 & Under  
(Plus 6% Tax and 20% Service Charge. Prices Subject to Change.)*

*FOOD STATIONS AVAILABLE BEYOND 2 HOURS FOR ADDITIONAL \$5 PER PERSON.*

*~~~~~ **One Sumptuous Tasting Station** ~~~~~  
(ADD a Second Sumptuous Tasting Station for \$5 Per Person PLUS Any Applicable Up-Charge)*

*~~~~~ **One Hearty Comfort Food Station** ~~~~~  
(ADD a Second Hearty Comfort Food Station for \$5 Per Person)*

*~~~~~ **Optional Dessert Display Add-On** ~~~~~  
Select Three Signature Desserts for Additional \$5 Per Person  
(Substitute Premium Desserts for Additional \$2 Per Person Per Premium Dessert)*

*~~~~~ **Optional Butlered Sweet Endings Dessert Bites Add-On** ~~~~~  
Select Three Sweet Endings Dessert Bites for Additional \$5 Per Person  
(ADD Extra Sweet Endings Dessert Bites for Additional \$1 Per Person Per Dessert Bite)*



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## **SUMPTUOUS TASTING STATIONS**

*A La Carte Pricing for Individual Stations - \$9.00 Per Person*

### Antipasto Station

Featuring Cured Italian Meats, Salamis, and Prosciutto  
With Provolone Cheese, Roasted Peppers, Olives  
Served with Crusty Bread and Olive Oil

### Mediterranean Mezze Station

House-Made Signature Hummus  
Tzatziki (Greek Cucumber Yogurt)  
Roasted Seasonal Vegetables  
Roasted Peppers  
Kalamata Olives  
Dried Figs & Assorted Nuts  
Feta Cheese  
Pita Bread

### Traditional Standards Tasting Station

Seasonal Fresh Fruits and Berries with Yogurt Dip  
Artisanal Domestic and Imported Cheeses with Honey Mustard  
Crusty Breads, Spiced Nuts, and Crackers

### Vegetable & Cheese Display with Assorted Dips

Assorted Grilled Fresh Vegetables with Ranch Dressing & Basil Balsamic Vinaigrette  
Artisan, Domestic, & Imported Cheeses with Honey Mustard & Spiced Mustard Dips  
Assorted Specialty Crackers

### Global Tasting Station

Dijon and Herb-Encrusted Salmon Side with Balsamic Drizzle  
Antipasto Display Featuring Cured Meats, Salamis, Sausages and Cheeses  
Mezze Platter with Roasted Garlic Hummus, Dolmas, and Grilled Pita  
Traditional Bruschetta with Crostini and Garlic Bread

### A Taste of Asia Station

Seared Beef and Chicken Satays  
Assorted Steamed & Fried Dumplings  
Vegetarian Spring Rolls with Sweet Chili Sauce  
Served with Condiments and Dipping Sauces  
Assorted Maki and California Rolls (Add \$3 Per Guest)

SUMPTUOUS TASTING STATIONS – Continued

Global Dips Station

Roasted Tomato Fondue  
Spinach & Artichoke Dip  
French Onion Dip with House-Made Chips  
Baked Brie Wheel en Crute  
Assorted Fancy Crackers & Crostini

Philly Cheesesteak Station

Thinly Sliced Beef and Chicken Steaks  
Fried Onions, Peppers, and Cheese Sauce  
Mayonnaise and Ketchup  
Fresh Italian Rolls

Gourmet Slider Station

Angus Sirloin Beef, Pulled Pork, and Herb Grilled Chicken on Petite Rolls  
Balsamic BBQ Sauce, Balsamic Red Onion Reduction with Gorgonzola, Roasted Peppers, Bacon,  
Ketchup, & Lemon Aioli Toppings

Chilled Seafood Bounty Station (Additional \$9 Per Person)

***(50 Guest Minimum Required)***

A Grand Display of Raw Oysters, Crab Claws, and Jumbo Shrimp Cocktail Arranged  
Over Ice and Accompanied with Lemon Wedges  
Clams Casino Served with Cocktail and Remoulade Sauces



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## **HEARTY COMFORT FOOD STATIONS**

*A La Carte Pricing - \$13.50 Per Person*

### Mac 'N Cheese Station

Mac 'N Cheese a la Vivá (Rotini Pasta, Smoked Mozzarella, Fresh Herbs, Chopped Bacon & Panko Bread Crumbs)

Broccoli, Mushrooms, Onions, & Diced Tomatoes

Grilled Chicken & Grilled Shrimp

Roasted Tomato Cheese Sauce and Lobster Sherry Cream Sauce

Caesar Salad & Fresh-Baked Italian Baguette

### Pasta Station

Penne & Cavatelli

Broccoli, Mushrooms, Onions, Spinach, Tomatoes, or Capers

Mini-Meatballs, Grilled Chicken, or Grilled Shrimp

Basil Olive Oil with White Wine, Alfredo, Marinara, or Vodka Sauces

Chopped Garden Salad with Basil Balsamic Vinaigrette & Fresh-Baked Italian Baguette

### Chicken Pot Pie Station

With Spring Mix Apple Walnut Goat Cheese Salad & Fresh-Baked French Baguette

### HopDevil Ale Beef Stew Station

With Chopped Garden Salad with Basil Balsamic & Fresh-Baked French Baguette



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**DESSERTS**

Signature Desserts: A La Carte Pricing - \$5.50 Per Person

Bananas Foster Cheesecake  
Peanut Butter Caramel Cheesecake  
Strawberry Dulce Cheesecake  
Lemon Raspberry Cheesecake  
French Vanilla Crème Brûlée  
Dark Chocolate Kahlua Crème Brûlée  
Pumpkin Crème Brûlée  
Peanut Butter Fudge Cake  
Tiramisu  
Cannoli

**OR**

ViVÁ Chef's Assorted Selection

Premium Desserts: A La Carte Pricing - \$8.50 Per Person

Cherries Jubilee Crepes Stuffed with Vanilla Gelato  
Ricotta Cheesecake with Grand Marnier Strawberries  
Chocolate Bocce Ball  
House-Made French Vanilla Éclair with Chocolate Sauce

**OR**

ViVÁ Chef's Assorted Selection



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**SWEET ENDING DESSERT BITES**

Sweet Ending Dessert Bites: A La Carte Pricing - \$80 Per 50 Pieces

Balsamic Glazed Watermelon Skewers

Chocolate Dipped Strawberries

Mascarpone Stuffed Strawberries with Honey Drizzle

Assorted Petit Fours

Cheesecake Pops with Salted Caramel

Tiramisu Bites

Chocolate Mousse Scoops on Chocolate Spoons

Chocolate Chip Mini-Cookies with Milk Shots