



Menu & Pricing Effective January 2, 2017

## *Stations for Appetizers, Entrées, Desserts, & Snacks*

### ***Appetizer Stations:***

#### **Chef's Hors d' Oeuvres Display (Select Five from the Below)**

- Beef Teriyaki-Glazed Satays
- Sweet & Sour Chicken Satays
- BBQ Bacon-Wrapped Shrimp
- Tomato & Basil Bruschetta on Toasted Crostini with Drizzled Balsamic Reduction
- Prosciutto-Wrapped Honey Dew
- Italian Mini-Meatballs with Fra Diavolo Sauce
- Chicken Tenders with Honey Mustard Aioli
- Baby Maryland Crab Cakes with Lemon Aioli
- Fresh Fruit Skewers with Raspberry Yogurt Dip

#### **Chef's Assorted Cheeses, Fresh Fruits, & Crudité Display**

- Chef's Selection of 5 Cheeses with Apricot Jam, Dijon Aioli, & Fancy Crackers
- Fresh Strawberries, Grapes, Cantaloupe, & Honey Dew with Raspberry Dipping Sauce
- Raw Broccoli Florets, Cauliflower, Celery, Carrots, & Cherry Tomatoes with Ranch Dressing

#### **Chef's Assorted Charcuterie & Cheeses Display**

- Chef's Selection of Cooked & Cured Meats and Salamis
- Chef's Selection of 5 Cheeses with Apricot Jam, Fig Chutney, Dijon Aioli, & Fancy Crackers
- Chef's Selection of Assorted Olives and Pickles
- Crusty Bread, Tapenade, & Extra Virgin Olive Oil

#### **Chef's Assorted Soups & Salads Display (Select Five from the Below)**

- Butternut Squash Soup with Toasted Pumpkin Seeds
- Lambrusco Beef Vegetable Soup
- Chopped Garden Fresh Salad with Basil Balsamic Vinaigrette
- Spring Mix Apple Walnut Goat Cheese Salad with Sundried Cranberries & Citrus Vinaigrette
- Fresh Seasonal Fruit Salad with Raspberry Vinaigrette & Granola Crunch
- Chicken Corn Chowder
- Lobster Bisque with Sweet Corn
- Classic Caesar

#### **Global Dips Station**

- Crab & Lobster Dip
- Spinach & Artichoke Dip
- Guacamole
- Assorted Fancy Crackers, Toasted Crostini, Pita Bread, & House-Made Chips
- Red Wine Cheddar Spread
- House-Made Hummus
- Tomato Salsa
- French Onion Dip
- Tomato & Basil Bruschetta

#### **Mediterranean Mezze Station**

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

#### **Dim Sum Station (Add \$5 Per Person)**

- Chef's Selection of Pot Stickers, Dumplings, Wontons, and Egg Rolls Accompanied with Assorted Dipping Sauces

#### **Chilled Seafood Bounty Station (Add \$12 Per Person)**

- A Grand Display of Raw Oysters, Crab Claws, Jumbo Shrimp Cocktail, and Crab & Lobster Salad Arranged Over Ice Accompanied with Lemon Wedges, Cocktail Sauce, & Remoulade Sauce

# *Stations for Appetizers, Entrées, Desserts, & Snacks*

*Continued*

## ***Entrée Stations:***

### **Gourmet Slider Station**

- Mini-Sirloin Burgers, Pulled Pork & Herb Grilled Chicken on Petite Rolls Accompanied with Lettuce, Tomatoes, Sliced Red Onions, Pickle Chips, Roasted Red Peppers, Applewood Smoked Bacon, Ketchup, Dijon Mustard, BBQ Sauce, & Lemon Aioli
- Super Slaw & House-Made Chips

### **Taco Bar Station**

- Pulled Beef, Chicken, Pork, & Fish Tacos Accompanied with Lettuce, Tomatoes, Sliced Red Onions, Jalapenos, Cilantro, Guacamole, Tomato Salsa, Shredded Pepper Jack Cheese, Sour Cream, Rice, & Black Beans

### **Gourmet Sandwiches & Wraps Station**

- Cranberry Walnut Chicken Salad with Tarragon & Celery on Flatbread
- Ham & Swiss Ciabatta with Lettuce, Tomato, & Dijon Aioli
- Roast Beef Ciabatta with Lettuce, Tomato, Provolone, & Horseradish Aioli
- Chicken Caesar Wrap with Romaine & Red Bell Pepper
- Turkey Club Wrap with Applewood Bacon, Lettuce, Tomato, & Lemon Aioli
- Fresh Seasonal Fruit Salad & House-Made Chips

### **Pasta & Pilaf Station**

- House-Made 4-Cheese Lasagna
- Mac 'N Cheese with Smoked Mozzarella, Panko Bread Crumbs, & Applewood Bacon
- Chicken & Broccoli Fettuccini Alfredo
- Penne Marinara with Italian Meatballs
- Wild Mushroom Pilaf
- Chopped Garden Fresh Salad with Basil Balsamic Vinaigrette & Fresh-Baked Bread

### **Pub Comfort Foods Station**

- Mac 'N Cheese with Smoked Mozzarella, Panko Bread Crumbs, & Applewood Bacon
- Guinness Pub Beef Stew with Fresh Vegetables, Fresh Thyme, & Demi-Glace
- French Country Chicken Pie with Potatoes, Carrots, Peas, Mushrooms, Fresh Herbs, & Cream
- Fish 'N Chips with Fried Batter-Dipped Alaskan Cod, Sea Salt Fries, Malt Vinegar, & Tartar Sauce
- Chopped Garden Fresh Salad with Basil Balsamic Vinaigrette & Fresh-Baked Bread

### **Meat Lovers Station**

- Beef Tender Tips with Marsala Mushroom Sauce over Fettuccini
- Beef Tenderloin Medallions with Caramelized Onions & Mushrooms
- Herb-Encrusted Chicken Breast over Wilted Spinach & Tomatoes with Alfredo Sauce
- Herb-Roasted Pork Tenderloin with Dijon Cream Sauce
- Garlic-Parmesan Whipped Potatoes & Green Beans Amandine
- Chopped Garden Fresh Salad with Basil Balsamic Vinaigrette & Fresh-Baked Bread

### **Seafood Lovers Station**

- Baked Lump Crab Cakes with Lemon Aioli
- Maple-Bacon Glazed Salmon over Wild Rice & Orzo with Wilted Spinach & Leeks
- Parmesan-Encrusted Tilapia over Sautéed Spinach with Lemon, Garlic, Fresh Herbs, & Olive Oil
- Seafood Mac 'N Cheese with Panko Bread Crumbs & Lobster Sherry Cheese Sauce
- Garlic-Parmesan Whipped Potatoes & Sautéed Seasonal Vegetable Medley
- Chopped Garden Fresh Salad with Basil Balsamic Vinaigrette & Fresh-Baked Bread

# *Stations for Appetizers, Entrées, Desserts, & Snacks*

## *Entrée Stations - Continued*

### **Chef's Favorites Station**

- Beef Tender Tips with Marsala Mushroom Sauce over Fettuccini
- Herb-Encrusted Chicken Breast over Wilted Spinach & Tomatoes with Alfredo Sauce
- Sweet Potato-Encrusted Salmon with Sun-Dried Cranberries, Apples, Walnuts, & Amaretto Sauce
- Seafood Mac 'N Cheese with Panko Bread Crumbs & Lobster Sherry Cheese Sauce
- Garlic-Parmesan Whipped Potatoes & Sautéed Seasonal Vegetable Medley
- Chopped Garden Fresh Salad with Basil Balsamic Vinaigrette & Fresh-Baked Bread

### **Meat Carving Station(s)** (\$10 Per Person Single Station / \$15 Per Person Dual Station)

- Roast Steamship Round of Beef with Dijon Aioli & Horseradish Dill Aioli
- Honey Cup Baked Ham with Dijon Aioli & Crushed Pineapple Brown Sugar Sauce
- Roast Pork Loin with Dijon Cream Sauce
- Roast Turkey Breast with Cranberry Aioli & Dijon Aioli
- Slow-Roasted Prime Rib of Beef au Jus with Horseradish Dill Aioli (*Add \$5 Per Person*)
- Prime Tenderloin of Beef with Cabernet Balsamic Reduction (*Add \$8 Per Person*)
- Petite & Brioche Rolls

## ***Dessert Stations:***

### **Dessert Shooters Station (Select Five from the Below)**

- Dark Chocolate Kahlua Crème Brûlée
- French Vanilla Crème Brûlée
- Butterscotch Toffee Parfait
- Chocolate Peanut Butter Torte
- Strawberry Grand Marnier Cheesecake
- Tiramisu

### **Viennese Dessert Table (Select Five from the Below)**

- Flourless Dark Chocolate Torte
- Chocolate Peanut Butter Cake
- Strawberry Grand Marnier Cheesecake
- Caramel Apple Walnut Cobbler
- Tiramisu
- Assorted Brownies & Cookies
- Assorted Chocolate Truffles
- ***Includes International Coffees & Assorted Gourmet Teas***

### **Ice Cream Sundae Bar**

- French Vanilla Ice Cream with Butterscotch, Caramel, Hot Fudge, Pineapple Sauce, Strawberries, Toasted Coconut, Heath Bar Crunch, M&Ms, Reese's Pieces, Crushed Peanuts, Rainbow Sprinkles, & Whipped Cream
- Assorted Brownies & Cookies

## ***Snack Stations:***

### **Savory & Sweet Snacks**

- Gourmet Popcorns (Butter, Cheddar, & Chocolate)
- Plain & Cheese Pretzels
- House-Made Potato Chips & Assorted Dips
- Chex Party Mix
- Assorted Brownies & Cookies
- Assorted Donut Holes
- Assorted Candies

### **Flatbreads & Finger Sandwiches**

- Assorted Flatbreads (Classico, Margherita, & pepperoni & Sausage)
- Assorted Finger-Size Ciabattas (Chicken Caesar, Chicken Salad, Ham & Swiss, Roast Beef, & Turkey Club)
- House-Made Potato Chips & French Onion Dip
- Chex Party Mix