



Action Stations

\$40 minimum per person for Action Stations/Hors d' Oeuvres only menu for evening events and \$30 minimum per person for day events

Fresh Seasonal Fruit Station \$6 per person

Fresh seasonal melons, berries, grapes, and royal pineapple

Fresh Vegetable Station \$6 per person

Selection of carrots, cucumbers, zucchini, squash, tomatoes, & marinated olives, served with house ranch.

Assorted Cheeses \$7 per person

A selection of assorted domestic & imported cheeses including but not limited to Baked Brie, Smoked Gouda, & Swiss served with gourmet crackers.
Baked Brie added to any station ala carte \$4 per person.

Fresh Market Station \$8 per person

A combination of the three listed displays above

Mixed Green Salad Bar \$6 per person

Includes Mixed Field Greens, Carrots, Cucumbers and Tomatoes. Choice of 2 Salad Dressings.
Add accompaniments to your salad bar from \$.50- \$1.00 per person. Ask Catering Manager for seasonal selections.

Tea Sandwiches \$6 per person

Choice of 2: Assorted turkey and cheese, ham and cheese, & chicken cucumber salad

Potato Martini Bar \$7 per person

Mashed potatoes served with a selection of cheddar cheese, bacon, chives & sour cream

Shrimp & Grits Martini Station \$9 per person

Southern Grits served with a selection of local shrimp, cheese & bacon

Antipasto Station \$10 per person

A selection of imported and domestic cheeses, salami, pepperoni, capicola & ham marinated
Grilled vegetables, artichoke hearts, mixed olives and roasted peppers served with assorted artisan breads.

Farmer's Market Station \$15 per person

Fresh seasonal melons, berries, grapes, royal pineapple, assorted domestic & imported cheeses including but not limited to Baked Brie, Smoked Gouda, Swiss, & Havarti Dill, served with crackers. Assorted meats including but not limited to Salami, Pepperoni, Ham, & Capicola, Artichoke hearts, Mixed Olives, & Roasted Peppers marinated & served with Artisan breads & gourmet crackers.

Oak Smoked Atlantic Salmon Station \$11 per person

Served with cream cheese, capers, onion, creamy dill & baguette toast points

Fresh Pasta Stations 1 pasta/ 1 sauce \$6, 2 pastas/2 sauces \$10 per person

A selection of pasta and sauce prepared to order: Penne, Bowtie or Spiral
Alfredo, Marinara, Basil Pesto Cream Sauce, or Sundried Tomato Sherry Cream Sauce

Add Chicken or Sausage Add \$4 per person or Shrimp Add \$5 per person

Mac & Cheese Traditional or Southern style \$5 per person

Butternut Squash Ravioli \$5 per person

Lobster Ravioli & Lobster cream \$8 per person

Shrimp Scampi (Shrimp sautéed with Garlic, Lemon, Basil & White Wine) \$9 per person

Risotto Station Selection of 2, \$12 per person

Asparagus & Portobello Risotto, Chicken & Basil Pesto Risotto, Shrimp & Spanish Risotto

Paella Station Choice of two \$16 per person, Choice of three \$19 per person

Saffron Rice with sweet peas, onions, fresh lemon, and choice of: Shrimp, Scallops, Mussels and/or Chicken

Ahi Tuna Station \$15 per person

Fresh Ahi Tuna seared and rolled in a sesame and peppercorn served with an Island Rice, chop sticks and decorative box

Seafood Station (served cold and based on seasonal availability) served with cocktail sauce, lemons & crackers

Choice of 2: Shrimp cocktail, little neck clams or oysters on the ½ shell \$15 per person (market price varies)

Choice of 2 & seasonal crab legs \$20 per person (market price varies)

***22% Customary Service Charge & 6% Sales Tax Added To All Food & Beverage**

***30 Guests Minimum Parties under 30 will be quoted upon request *Prices Subject to change**

Action Stations (Continued)

Carving Stations

Slow Herb Roasted Turkey or Maple Plum Glazed Turkey \$12, add sage stuffing for \$4 per person
Honey Maple Ham \$12 per person, add cheddar grits and biscuits for \$4 per person
Roasted Pork Tenderloin with a Pineapple Rum Reduction \$12 per person
*Roast Sirloin of Beef \$12 per person, *Garlic and Herb Crusted Prime Rib \$17 per person
*Herb Roasted Tenderloin \$21 per person
*served with a creamy horseradish
Above four stations require a chef fee of \$75.

Dessert Stations...



Cookie Bar \$4 per person

Chocolate, oatmeal, white chocolate macadamia and chef's selection

Glazed Donut Station \$5 per person

Choice of toppings to include: Melted chocolate, powdered sugar, sprinkles and crushed cookies

Dessert Tasting Station \$5 per person

Chef's selection of petite desserts- cookies, brownies, cannoli & chocolate covered strawberries

Chocolate Fountain Station \$7 per person (minimum 75 guests)

May include but not limited to: Strawberries, pineapple, pretzels, cookies, and marshmallows.

Ice Cream Station

Choice of 2: Chocolate, Vanilla Bean or Mint Chocolate Chip \$7 pp
Hot Fudge, Strawberry Sauce, Crushed Cookies and Sprinkles.
Caramel, Nuts & Whipped Cream additional \$.50 each

Gourmet Coffee Station

Regular, decaf coffee, and hot tea \$2.50 (passed or stationed)

Regular and decaf coffees, assorted teas, served with powdered Cinnamon, Chocolate, Nutmeg, Biscottis, Rock Candy Stirrers, Hazelnut Wafers, & Whipped Cream \$5 per person (stationed)

Add Cordials during last hour (3 hour bar package minimum): Bailey's, Kahlua, Frangelico, \$4 per person

Late Night Munchies: (priced per 100 pieces) Mini Coney Island Franks \$175, Mini Kobe Beef Burgers \$250, French Fries in a paper cone \$175, Warm Mini Chocolate Chip Cookies or Brownies (choose one) served with a shot of Milk \$200

Butler Passed Desserts

Mini Chocolate Chip Cookies & Shots of Milk
Mini Warm Brownies & Shots of Milk
Chocolate Dipped Strawberries

Mini Assorted Cheesecakes
Mini Cannoli's
Mini Peanut Butter and Jelly with a shot of Milk

Choose 1 \$4 per person Choose 2 \$8 per person Choose 3 \$10 per person

Plated Dessert

Key Lime Pie \$6 per person

New York Style Cheese Cake \$6 per person

Tiramisu ~ Italian ladyfingers soaked in Kahlua and espresso and topped with a sweet mascarpone cheese and whipped cream.

Chocolate Cake ~ Rich Layers of chocolate fudge cake, chocolate icing and chocolate shavings

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