

STATIONS MENU

PASSED HORS D'OEUVRES

(Select nine types of passed hors d'oeuvres))

(A total of fifteen hors d'oeuvres served per person)

*Jumbo shrimp cocktail served with cocktail sauce
Roasted red pepper and goat cheese mini quiches
Asian chicken with pineapple salsa on a wonton
Filet mignon on French bread with horseradish cream sauce
Salmon cake with plum aioli
Artichoke hearts in phyllo pastry
Pumpkin tortellini with pesto and sun dried tomatoes
Southwestern black bean empanadas with salsa
Glazed cashews with brie on apple slices
Smoked salmon on pumpernickel with mustard dill
Asian shrimp balls with sweet soy dipping sauce
Goat cheese tartlet with pesto and roasted peppers
Maryland crab cakes served with lemon dill aioli
Potato pancakes with sour cream and apple sauce
Coconut shrimp with pineapple dipping sauce
Tomato caponata bruschetta with an olive paste
Beef or chicken satay with peanut sauce
Sliced duck with scallions in a crepe with hoison sauce
Coconut chicken with plum sauce
Thai spring rolls with sweet chile sauce
Caramelized onion and goat cheese quesadillas
Tuna on a rice cracker with ginger and wasabi cream cheese
Grilled beef rolls with tonkatsu sauce
Wild mushrooms on polenta
Baby Lamb chops with mint pesto (add \$3.00 per person)
Grilled mahogany shrimp
Chorizo flautas*

STATIONARY HORS D'OEUVRES

*Assorted international cheese and fresh fruit board with a variety of crackers
Colorful crudité's basket with a variety of gourmet dressings
Assorted pate served with apple slices and an assortment of water biscuits*

STATIONS

(select any two of the following stations)

CARVING STATION

(Select two items)

*Oven roasted turkey breast with cranberry chutney and rosemary gravy
Baked ham glazed with sherry, brown sugar, and dijon mustard
Sliced grilled London broil with a bernaise sauce
Roast beef served with a peppercorn sauce
Herb crusted roast loin of pork with a pear sauce
Boneless leg of lamb with a mint sauce
Corned beef with assorted gourmet mustards
Filet mignon served with a cognac shallot sauce (add \$3.00 per person)
Rack of lamb served with a brandy sauce (add \$3.00 per person)*

The Carving Station will be served with assorted breads and rolls and a seasonal baby green salad

Optional side dishes are available at \$3.00 Per Person Per Side Dish

PASTA STATION

(Select two items)

*Spinach and garlic tortelloni with a tomato and caper vermouth sauce
Four cheese agnolotti with roasted garlic and basil cream sauce
Penne pasta with pink vodka sauce and prosciutto
Pumpkin ravioli with light alfredo sauce
Spinach gnocchi with saffron cream sauce and shiitaki mushrooms
Penne with bolognese sauce*

Optional salads are available at \$3.00 Per Person

CREPE STATION

Crepes with a choice of fillings

(select two fillings)

*Grilled vegetables with a four cheese sauce
Eggplant, peppers, zucchini and tomato ratatouille
Seafood crepe with salmon, scallops & shrimp with sherry cream sauce
Chicken divan with broccoli and gruyere cheese
Beef stroganoff with mushrooms, onions and sour cream sauce
Cinnamon apples served with whipped cream*

SUSHI STATION

*Sushi bar to include: California rolls, futo maki, crab rolls, cucumber maki, tuna rolls, salmon rolls,
crab sushi, tuna sushi, shrimp sushi, squid sushi and salmon sushi*

SEAFOOD STATION

*A raw seafood bar artfully arranged with an abundance of shrimp cocktail, crab claws,
poached mussels, clams and oysters on a half shell, served with cocktail sauce and fresh lemons*

ASIAN STATION

*Peking duck served with crepes, hoisin sauce, cucumbers and scallions
Asian shrimp balls with sweet soy dipping sauces*

DESSERT

*A Custom Wedding Cake created by our Pastry Chef
Assorted gourmet cookies
Seasonal fruits and berries*

Coffee, decaf and assorted teas

PRICING

PRICE

\$109.00 Base price per person if you select two different stations

\$115.00 Base price per person if you select three stations

Add \$3.00 per person if you select filet mignon as part of your Carving Station

Add \$3.00 per person if you select rack of lamb as part of your Carving Station

Add \$7.00 per person if you choose the Sushi Station as one of the Stations

Add \$8.00 per person if you choose the Seafood Station as one of the Stations

Add \$8.00 per person if you choose the Asian Station as one of the Stations

Add \$8.00 per person if you would like large, formally set tables with full settings

Price includes Stations Menu, all staffing, all needed rentals (including china, linens, silverware, glassware, tables, white wood folding chairs with padded seats, etc.)

Ballroom chairs, if desired, will cost an additional \$4.00 per chair

Price includes all services charges

Up to a five hour event. Overtime after 5 hours will be billed at a rate of \$2.50 per person per half hour

Client will provide liquor. We will be happy to assist in determining quantities and ordering.

Bar set-ups (to include ice, soda, juices, bar fruit, etc.) are included in the above price

Substitutions are available upon request

Final guest count must be furnished one week prior to event

New York State Sales Tax will be added to your final bill