



AC 1

Reception Stations and Displays

Seasonal Fruits and Berries Display

Small (25 guests) 225.00

Medium (50 guests) 250.00

Large (100 guests) 300.00

Deluxe Crudités Display

Fresh Vegetables with a Selection of Two

French Onion, Nantucket Clam, Garden Herb, Buttermilk Ranch or Bleu Cheese

Small (25 guests) 75.00

Medium (50 guests) 150.00

Large (100 guests) 200.00

Selection of Imported and Domestic Cheeses

Seasonal Berries, French Bread and English Crackers

Small (25 guests) 100.00

Medium (50 guests) 175.00

Large (100 guests) 300.00

Imported French Brie

Topped with Fresh Berries and Honey

Served with French Baguette Crostini

One Wheel Served Approximately 35 Guests

100.00

Assorted Wing Platter

Spicy Hot, Asian, Honey Garlic, Sweet Chili and Barbeque

(25 guests) 60.00

Traditional Antipasto Display

Artisan Cheeses and Cured Italian Meats

Sopresatta, Hard Salami, Coppa Ham, Pecorino Romano, Parmesan Reggiano

Pepperoncini, Artichoke Hearts and Niçoise Olives

Assorted Heath Baked Rolls and Crackers

Small (25 guests) 275.00

Medium (50 guests) 350.00

Large (100 guests) 475.00

Chilled Jumbo Shrimp Cocktail

Brandies Cocktail Sauce and Citrus Segments

(100 pieces) 350.00

Freshly Shucked Blue Point Oysters on a Half Shell

Tabasco Sauce and Fresh Lemon

(100 pieces) 300.00

Stations

~ Chef Required ~

Stuffed Mushroom Bar

*Warm Large Mushroom Caps Sautéed with White Wine and Lemon
Topped with Choice of Fillings
Creamed Spinach, Italian Vegetable, Wild Mushroom and Sausage or Seafood Au Gratin
10.00 per person*

Tuscan Risotto Station

*Selection of Two
Sweet Water Shrimp and Truffle Oil Risotto
Asparagus and Portabella Risotto
Marinated Chicken and Basil Pesto Risotto
Crisp Bacon and Creaked Black Pepper Risotto
12.00 per person*

Warm California Spinach and Artichoke Dip

*Flash Fried Tortilla Chips
One basket serves 35 guests
75.00*

South Western Fajita Station

*Grilled Red and Green Bell Peppers, Sweet Onions
Warm Flour Tortillas, Shredded Cheddar and Jack Cheeses
Sour Cream, Guacamole, Pico De Gallo and Jalapeños
10.00*

Italian Pasta Station

*Choice of Two Pastas and Two Sauces
Pasta: Cheese Filled Tortellini, Bowtie, Cavatelli or Penne
Sauces: Alfredo, Wild Mushroom, Genovese,
Virgin Basil Pesto, Spicy Sausage Napolitano, or Whole Grain Mustard Cream
10.00 per person*

Caesar Salad Station

*Crispy Romaine Lettuce, Sourdough Croutons and Shaved Reggiano Cheese
Tossed in Creamy Caesar Dressing
6.50 per person*

Steam Ship Round of Beef

*Miniature Style Rolls, Creamed Horseradish Sauce
Stone Ground Mustard and mayonnaise
500.00
Chef Required*

Peppered Tenderloin of Beef
Béarnaise and Bordelaise Sauces
Assorted Mini Rolls
200.00

Buttered Basted Tom Turkey
Dijon Mustard, Pesto mayonnaise and Cranberry Relish
(serves 40) 175.00
Chef Required

Hickory Smoked Prime Rib of Beef
Rosemary and Shallot Au Jus
(serves 40) 200.00
Chef Required

Slow Roasted Pork Loin
Georgia Peach and Apple Preserves
(serves 35) 160.00
Chef Required

Whole Bone-In Honey Baked Ham
Mayonnaise and Imported Mustards
House Baked Rolls
(serves 40) 175.00
Chef Required

Jumbo Lump Crab Cakes
with Sweet Corn and Jicama Relish
Roasted Red pepper Rémoulade and Cilantro Lime Butter Sauce
12.00 per person
Chef Required

Stir Fry Station
Choice of Two
Szechwan Beef, Cashew Chicken, Ten Vegetable Stir-Fry
Rock Shrimp with Water Chestnuts and Scallions
10.00 per person
Chef Required

Cuban Paella
Saffron Rice, Gulf Shrimp, Cajun Chicken, Chorizo Sausage, Clams and Mussels
11.00 per person
Chef Required

Corned Beef Brisket or Pastrami
Stone Ground Mustard and Mayonnaise
Hearth Baked Rolls
(serves 35) 140.00

Desserts

Chocolate Fountain Station

*Fresh Skewered Pineapple, Strawberries, Marshmallows, Bananas
Pound Cake and Brownies
Choice of Dark, Milk or White Chocolate
21.00 per person*

Crepe Flambe Station

*Bananas Foster, Apple Cinnamon and Suzette
with Fresh Orange Segments
7.95 per person
50.00 Attendant Fee*

Ice Cream Sundae Station

*Premium Vanilla and Chocolate Ice Creams
Toppings Include
Wet Nuts, Sprinkles, Crushed Oreos, Maraschino Cherries, Toasted Coconut, Chocolate Chips
Chocolate Fudge, Caramel and Whipped Cream
5.95 per person
30.00 Attendant Fee*