



STATIONS

SEAFOOD STATION

Jumbo Shrimp & Crab Claws ~ VGTN

Served on a bed of crushed ice with spicy cocktail sauce.

Assorted Sushi ~ VGTN

Fresh Tuna Sushi, Fresh Salmon Sushi, Spicy Avocado Roll, California Roll and Cucumber Maki uniquely rolled and arranged on marble.

\$12.95 Per Person ~ 6 Pieces Per Person / 50 Guest Minimum

MEXICAN BUFFET

Nacho Bar

Red, gold and blue chips served with variety of toppings:

Ground Beef Refried Beans Nacho Cheese Green Salsa
Black Olives Sour Cream Fresh Cilantro Red Salsa
Jalapenos Scallions Tomatoes

1 Beef Tamale with Sauce

1 Cheese Enchilada ~ VGTN D

Rice and Beans ~ VGTN

Fresh Fruit Array ~ V

Citrus Salad ~ V

Baby Field greens tossed with shaved red onion, mandarin oranges and citrus dressing.

\$16.95 per person / 50 Guest Minimum

CARVING STATION

Tri Tip Roast au jus with Trio Pepper Relish

Honey Baked Ham with Pineapple Salsa

Roasted Turkey Breast with Cranberry Relish

(choice of two (2) entrees – 6oz portions each)

Oven Roasted Garlic Potatoes

Bread Basket Array with Butter Balls

\$16.95 per person / 50 Guest Minimum

NOTE: One (1) Chef required per each 50 guests

COLD BUFFET

Lemon Rosemary Chicken

Choice of three (3) salads:

Tomato, Mozzarella, Basil Salad Orzo Salad Marinated Potatoes Caesar Salad

Bread Basket Array with Butter Balls ~ D

\$16.95 per person / 25 Guest Minimum

PASTA & RAVIOLI STATION

Choice of one (1) ravioli: potato, ricotta cheese, seafood, broccoli and carrots, duxelle of mushrooms.

Choice of two (2) pastas: penne, fusili, fettuccini, bowtie/farfalle, linguini and vermicelli.

Choice of three (3) sauces: garlic cream, pesto, Cajun, marinara, bolognese and roasted red pepper cream.

Choice of two (2) salads: Caesar Salad, Spinach Salad and Mesclun Salad.
\$13.95 per person / 50 Guests Minimum

NOTE: One (1) Chef required per each 50 guests

MASHED POTATO MARTINI MADNESS

Cheddar Cheese
Salsa

Bacon
Demi-glace Sauce

Butter

Chives
Sour Cream

Served in a stemless or disposable martini goblet.
\$5.95 per person / 50 Guest Minimum

OMELET BAR

Ingredients include: ham, cheese, scallions, bacon, mushrooms and red & yellow bell pepper confetti.

Roasted Potatoes

Bacon – 2 pieces per person

\$13.95 per person / 25 Guest Minimum

NOTE: One (1) Chef required per each 25 guests

GRILLED SANDWICH STATION

Turkey Ham Corned Beef Bacon Mozzarella American Swiss
Sauerkraut Fresh Basil Green Leaf Lettuce Red Onions Tomatoes
Pickles Mayonnaise Yellow & Deli Mustard and Assorted Breads.

\$9.95 per person / 25 Guest Minimum

SUNDAE BAR

Vanilla Ice Cream
Hot Fudge
Hot Caramel
Whipping Cream

Sprinkles
M & M's
Oreo's
Butterfinger Pieces

Cherries
Toffee Nuts
Peanuts

\$4.95 per person / 50 Guests Minimum

Guest count over 50, choice of 2nd ice cream flavor available.

GOURMET COFFEE BAR

Creamy Cappuccinos Aromatic Espressos Savory Café Lattes
Café Machiattos Delectable Café Mochas Café Au Lait
Includes Attendant, Elegant Disposableware & Stir Sticks

3-Hour Service Period

Minimum 100 Guests	\$8.00 per guest
101 - 150 Guests	\$7.00 per guest
151 - 200 Guests	\$6.65 per guest
*201 - 250 Guests	\$6.35 per guest

*Additional Station & Attendant
Required for guest count over 200.
\$250.00 per station