



Cocktail, Dinner and Dessert Stations

Coastline Seafood Bar

A Seafaring display of Colossal Shrimp, Little Neck Clams and Oysters served with our Own Spicy Cocktail Sauce, Orange Mignonette, Habanero Sauce and Fresh Lemon

Tuscan Antipasto Display

An array of Marinated and Grilled Vegetables, Artichokes, Fresh Mozzarella, Grilled Balsamic Onions and Mushrooms, Roasted Red Peppers, Roasted Tomatoes, Pepperoncini, Olives, Aged Provolone, Soppresatta, Proscuitto, Ciabatta, Foccacia and Grilled Flat Breads

Salad Station

Mixed Field Greens and Romaine Lettuces with a selection of 5 ingredients including Edamame, Chick Peas, Grape Tomatoes, Broccoli, Cucumbers, Carrots, Olives, Red Onions, Gorgonzola, Chevre, Parmesan, Balsamic Mushrooms, Sundried Dried Cranberries, Spiced Walnuts, Toasted Almonds, Roasted Red Peppers and Herbed Croutons and a choice of 2 dressings to include Balsamic Vinaigrette, White Balsamic, Lemon Honey Vinaigrette, Classic Caesar, or Italian Herb and Garlic Vinaigrette Dressing

Salad Bar Enhancements

*Hearth Baked Breads with Sweet Butter
Grilled Chicken
Roasted Shrimp*

Aspen Flatbread Pizza Station

An Assortment Flatbread Pizzas to include: Shrimp, Fig Puree, Black River Gorgonzola and Aged Balsamic, Grilled Chicken, Pesto, and Romano, and Plum Tomato and Fresh Mozzarella with Basil Infused Olive Oil

Pasta Extravaganza Compliment Station

Your Choice of 2 Pastas including Penne, Fusilli, Tortellini or Farfalle, offered with a choice of 2 Sauces including Tomato Pomodoro, Reggiano Parmesan Cream or Pink Vodka Alfredo and served with your selection of 5 of the following: Basil Pesto, Artichoke Hearts, Roasted Red Peppers, Sun Dried Tomatoes, Roasted Mushrooms, Fresh Peas, Roasted Garlic, Primavera Vegetables or Fresh Spinach, along with Cracked Black Pepper, Crushed Red Pepper and Parmesan Cheese

Pasta Extravaganza Entree Station

Your Choice of 2 Pastas including Penne, Fusilli, Tortellini or Farfalle, offered with a choice of 2 Sauces including Tomato Pomodoro, Reggiano Parmesan Cream or Pink Vodka Alfredo and served with your selection of 5 of the following: Basil Pesto, Artichoke Hearts, Roasted Red Peppers, Sun Dried Tomatoes, Roasted Mushrooms, Fresh Peas, Roasted Garlic, Primavera Vegetables or Fresh Spinach, This Station includes Grilled Chicken, Italian Sausage, Cracked Black Pepper, Crushed Red Pepper and Parmesan Cheese

Pasta Bar Enhancements

*Hearth Baked Breads with Sweet Butter
Grilled Chicken
Sweet Italian Sausage
Roasted Shrimp
Sautéed Scallops*

Asian Stir fry Compliment Station

*Stir Fried Bok Choy, Julienne Carrots, Bell Peppers, Bean Sprouts, Snow Peas, Broccoli, Sesame Seeds, Shitake Mushrooms, and Roasted Peanuts.
Served with your Choice of Sauce to include Ginger Orange Teriyaki, Spicy Peanut or Thai Coconut Curry Sauce over
Fragrant Steamed Basmati Rice or Lo Mein Noodles
(Prepared in our 36" Gas Fired Wok if you have an outdoor event!)*

Asian Stir fry Entrée Station

Grilled Chicken, Stir Fried Bok Choy, Julienne Carrots, Bell Peppers, Bean Sprouts, Snow Peas, Broccoli, Sesame Seeds, Shitake Mushrooms, and Roasted Peanuts.

*Served with your Choice of Sauce to include Ginger Orange Teriyaki, Spicy Peanut or Thai Coconut Curry Sauce over Fragrant Steamed Basmati Rice or Lo Mein Noodles
(Prepared in our 36" Gas Fired Wok if you have an outdoor event!)*

Stir fry Station Enhancements

*Crispy Beef
Roast Pork
Grilled Chicken
Sesame Roasted Shrimp*

Sushi Station

A beautiful display of Maki Sushi Selections to include Smoked Salmon, Spicy Tuna, California (crab) and Unagi (eel) Rolls, accompanied by Sashimi Selections to include Salmon and Mackerel Tuna, Served with Pickled Ginger, Ponzu and Wasabi

Mashed Potatoes, Martini's in Reverse

Yukon Gold Potatoes hand mashed with cream, butter and sea salt and served with (select 5) Smoked Bacon, Truffle Oil, Cheddar, Mascarpone, Scallions, Grilled Onions, Sour Cream, Roasted Mushrooms, Roasted Garlic, Wasabi Drizzle, Basil Pesto, Broccoli, Diced Tomatoes or Merlot Gravy

Martini Enhancements

*Grilled Chicken
Braised Beef
Butter Poached Lobster
Garlic Roasted Shrimp*

Seafood Cocktails

*Pan Seared and flambéed and offered with Confetti Basmati Rice in
Martini Glasses*

Choose two selections from the following

*Mojito Grilled Shrimp with Mint and Lime Crème Fraiche
Shrimp Madagascar with Pernod and Green Peppercorns
Limoncello Scallops with Lime Crème Fraiche
Hypnotiq Scallops with Citrus Mango Salsa or
Ahi Tuna with Ginger Plum Sauce*

Risotto Station

*Creamy Risotto infused with your selection of 5 accompaniments that may
include Roasted Butternut Squash, Gorgonzola, Sautéed Apples, Sharp Cheddar,
Sun Dried Tomatoes, Roasted Mushrooms, Asparagus Tips, Roasted Shallots,
Parmesan or Sweet Peas*

Risotto Enhancements

*Grilled Chicken
Butter Poached Lobster
Garlic Roasted Shrimp
Crispy Pancetta
Sautéed Scallops*

Classic Crepe Station

*An attending Chef folds your crepe atop warm Soapstone.
Choose 3 selections from the following
Lobster Madeira, Wild Mushroom Trilogy, Curried Seafood, Chicken Dijon and
Tarragon or Rock Crab Cream*

Dessert Crepe Station

*An attending Chef folds your crepe atop warm Soapstone.
Choose 2 selections from the following
Cinnamon Orange Mascarpone, Bananas Foster, Nutella,
Caramel Apple or Lemon Curd*

Compliment Paella Station

*Envision Colossal Shrimp, Native Scallops, Chicken and Spicy Chorizo mingling
with Clams and Mussels in a fragrant Tomato Saffron Rice accented with Sweet
Onions, Red Bell Pepper and Scallions, Prepared by an attending Chef and
served in our Authentic 36" Paella Pan*

Entrée Paella Station

*Envision Colossal Shrimp, Native Scallops, Chicken and Spicy Chorizo mingling
with Clams and Mussels in a fragrant Tomato Saffron Rice accented with Sweet
Onions, Red Bell Pepper and Scallions, Prepared by an attending Chef and
served in our Authentic 36" Paella Pan*

Southwestern Chicken Quesadilla Station

*Quesadilla selections are prepared in front of your guests by an attending chef
and offered with Tomato Salsa, Guacamole, Sour Cream and Spicy Red Rice*

Southwestern Beef Quesadilla Station

*Quesadilla selections are prepared in front of your guests by an attending chef
and offered with Tomato Salsa, Guacamole, Sour Cream and Spicy Red Rice*

Southwestern Chicken and Steak Quesadilla Station

*Quesadilla selections are prepared in front of your guests by an attending chef
and offered with Tomato Salsa, Guacamole, Sour Cream and Spicy Red Rice.*

The Carving Board

Choice Meats, Local Seafood or Poultry, Roasted, Braised or Grilled, then served by a Uniformed Chef.

Offered with dinner rolls and whipped butter

6 oz. Carved Tenderloin of Beef, Port Demi-glace

8 oz. Carved Prime Rib of Beef Au Jus

6 oz. Roast Sirloin of Beef, Horseradish Cream

6 oz. Roast Top Sirloin of Beef, Merlot Gravy

6 oz. Braised Beef Brisket, House BBQ Sauce

6 oz. Herb Crusted Breast of Turkey, Cranberry Orange Relish

6 oz. Grilled Atlantic Salmon, Gazpacho Salsa

6 oz. Harissa and Honey Glazed Loin of Pork, Peach Chutney

6 oz. Herb Roasted Loin of Pork, Cinnamon Cider Glaze

6 oz. Carved Maple Mustard Glazed Ham

Herb and Mustard Crusted ½ Rack of Lamb, Thyme and Cabernet Glace

Artisan Cheese and Breads Station

International Cheeses and Artisan breads presented by an attending chef

Selections may include Aged Stilton with Vintage Port, Brie D’Affinois, and Humboldt Fog with Crystallized Ginger, Spanish Manchego with Quince Paste or English Cheddar with Preserved Myer Lemons

Gelato Station

Flavors Include (Select 2) Oreo Cookies and Cream, Almond Coconut, Almond Toffee Crunch, Amaretto, Apple Cobbler, Chocolate Hazelnut, Cappuccino, Chocolate, Chambord and Berries, Cherry Cheesecake, Coconut, Crème d’orange, Dutch Fudge, Fudge Brownie, Honey Pecan, Mint Straciatella, Panna Cotta, Pistachio, Peanut Butter and Chocolate, S’mores, Straciatella, Tiramisu, or Vanilla. Fruit Gelato Flavors (non dairy) to include: Ananas (Pineapple), Blood Orange Raspberry, Mixed Berry, Fragola (Strawberry), Lampona (Raspberry), Lemon, Mango, Melon, Passion Fruit, Poma de Currant

Ice Cream Sundae Bar

Gelato Flavors include (Select 2) Oreo Cookies and Cream, Almond Coconut, Almond Toffee Crunch, Amaretto, Apple Cobbler, Chocolate Hazelnut, Cappuccino, Chocolate, Chambord and Berries, Cherry Cheesecake, Coconut, Crème d'orange, Dutch Fudge, Fudge Brownie, Honey Pecan, Mint Straciatella, Panna Cotta, Pistachio, Peanut Butter and Chocolate, S'mores, Straciatella, Tiramisu, or Vanilla. Fruit Gelato Flavors (non dairy) to include: Ananas (Pineapple), Blood Orange Raspberry, Mixed Berry, Fragola (Strawberry), Lampone (Raspberry), Lemon, Mango, Melon, Passion Fruit, Poma de Currant.

Offered with Toppings to include Oreo Cookie Crumbs, Chocolate Sprinkles, Heath Toffee Chunks, Warm Chocolate Ganache, Cherries, Fresh Whipped Cream and Mini M & M's

Dessert Fondue

(select one) Bittersweet Valrhona Chocolate, Caramel or Amaretto Mascarpone offered with (select five) Fresh Pineapple, Pretzels, Graham Crackers, Strawberries, Bananas, Marshmallows, Sponge Cake, Ginger Snaps or Dried Fruit

S'mores Station

Graham Crackers, Assorted Chocolates and Marshmallows, artfully displayed and ready to be roasted over our custom-made burner