

Stations

Minimum of four Stations, please

Fruit, Cheese, and Crudités Display

An elegant display of freshly skewered Fruits and Berries with Honey-Walnut Dip, imported and domestic cheeses served with German & Dijon Mustard, Lavash crackers and French Baguettes, Fresh Vegetable Crudités with Jumbo Stuffed Olives and Marinated Fresh Mozzarella.

Soup and Salad Station

Fresh Tossed Garden Salad and Classic Caesar, accompanied by a selection of specialty salads, including Tropical Fruit, Broccoli Cheese, Marinated Artichoke Salad and your choice of one of the following soups:

- § Broccoli Cheese
- § Chili Con Carne
- § Italian Wedding
- § Creamy Potato and Leek
- § Minestrone
- § Tomato Dill Bisque
- § Chicken and Dumpling Soup

Served with Rolls and Butter

Pasta Station (your choice of two pastas and two sauces)

Classic Marinara, Roasted Garlic Alfredo, and Red Pepper Cream Sauce

Penne, Tortellini, and Farfalle Pasta

Served with an array of fresh toppings to include Feta cheese, Black Olives, Diced Tomatoes, Parmesan Cheese, Artichokes, Roasted Red Peppers, and Garlic Bread Sticks.

Carving Stations (choice of one)

- § Slow Roasted Marinated Top Round of Beef
- § Honey Glazed Virginia Ham
- § Rotisserie Turkey Breast
- § Roasted Pork Loin
- § Roasted Prime Rib
- § Tenderloin Au Poivre

All Selections are carved to order and served with condiments and specialty breads

Kabob Station (choice of two)

Your Choice of Blackened Chicken and Pineapple, Marinated Filet and Portabella, Greek Style Chicken and Artichoke, Teriyaki Glazed Pork or Tuna Kabobs with Chili Lime Glaze - Served with Marinated Grilled Vegetables.

Grilled Fajita Station

Tender Marinated Strips of Beef or Chicken with Sautéed Peppers and Onions, served with Flour Tortillas, Shredded Pepper Jack Cheese, Pinto Beans, Spanish Rice, White Corn Tortilla Chips with Chili Con Queso, Guacamole and Salsa.

Oriental Station

A combination of Orange Peel Shrimp, Sesame Glazed Chicken Skewers, Stir Fried Rice and Steamed Broccoli.

Bananas Foster Station

Ripe Bananas, Brown Sugar, and Cinnamon Flambéed with Meyers Dark Rum and Banana Liquor served atop of Vanilla Bean Ice Cream

Chocolate Fountain

Cascades of Rich Milk Chocolate served with Fresh Strawberries, Marshmallow, Pretzel Rods, Pineapple, and Biscotti for Dipping.

Deluxe Pastry Station (minimum of 100 guests)

A wide variety of Cake, Tortes, and Pies to include: Death by Chocolate Cake, Burnt Almond Torte, Chocolate Peanut Butter Pie, Coconut Cream Pie, White Chocolate Raspberry Cheesecake, Dutch Apple Crumb Tart, Carrot Cake and assorted Gourmet Cookies.