

Station Reception

Reception Menu

(1) Hour Butlered Hors d'oeuvre

(1 ½) Hour Stations

*Fresh Seasonal Vegetable Crudités with Parmesan Dip
Domestic & Imported Cheese Display Served with
French Bread and Garnished Seasonal Fruit*

Selection of 8 Hot or Cold Hors d'oeuvre to be Butlered

(2) Chefs Choice Hors d'oeuvre in Chafers

Dinner Stations

Carving Station

Choice of One:

*Prime Rib with Gorgonzola and Red Wine Demi, Glazed Ham with Pineapple Sauce or
Maple Glazed Roast Turkey served with Appropriate Garnishes
Accompanied by Assorted Breads, Marinated Vegetables and Caesar Salad*

Potato Station

*Sweet Potato Puree, Yukon Gold, and Peruvian Potatoes
Served in a Martini Glass and offered with Truffle Oil, Chopped Scallions, Sautéed
Mushrooms and Cream Fraiche Toppings*

Pasta Station

Chef to prepare to order

Penne with Plum Tomato and Fresh Basil

Cavatelli with Sun Dried Tomatoes and Walnuts in a Spinach Cream Sauce

Stuffed Shells in Vodka Cream Sauce with Sweet Peas and Mushrooms

Grilled Seasonal Vegetables and Assorted Italian Breads

Oriental Station

Stir-Fry of Beef and Vegetables

Vegetable Stir-Fried Rice

General Tsao's Chicken

Steamed Dumplings

Dessert Station

Chef Selection of Desserts

Freshly Brewed Coffee, Decaffeinated & Tazo Teas

\$47.00 per person

All Prices are Subject to Tax and Service Charges