

Action Station Reception

\$65.⁹⁹ pp

Two stationary boards, choice of one create your own station, two chef attended stations, three passed hors d'oeuvres, coffee & tea buffet. Complimentary cake cutting and service to your guests.

Create Your Own

CYO Pasta Duo Choose two sauces and three fill-ins and let your guests create their own pasta dish

Sauces: Alfredo, Marinara, Pesto, Aglio Olio

Fill-ins: Chicken, Meatballs, Sausage, Shrimp, Broccoli, Squash & Zucchini, Onions & Mushrooms

CYO Salad

Lettuce Blend- Assorted Vegetables- Cheddar - Feta- Craisins- Hard Boiled Egg- Croutons- Creamy Ranch- Zinfandel Vinaigrette - Rolls & Butter

CYO Mashed Potato

Russet Smash- Sweet Potato Mash- Bacon- Scallions- Cheddar Cheese- BBQ Sauce- Maple Syrup- Cinnamon & Sugar- Sour Cream

Chef Attended

Stir Fry

Pea Pods- Broccoli- Water Chestnuts- Bok Choy- Bamboo Shoots -Chicken- Shrimp- Carrots- Thai Peanut - Sweet Teriyaki- Orange Sauce

Risotto Sundried Tomatoes- Spinach- Asparagus- Sausage- Chicken- Balsamic Glaze- Shaved Parmesan- Red Pepper Flakes

Hand Carved Deli Roast Beef- Ham- Turkey- Assorted Rolls- Condiments & Accompaniments

Chef Carved Station

Turkey Breast with Sage Pan Gravy

Baked Ham with Rum Raisin Glaze

Roast Tenderloin of Beef

Apple Cider Glazed Stuffed Pork Loin

Prime Rib Au Jus

Hors D'oeuvres

Cold

Bruschetta

Tomato, basil, mozzarella salsa ♦ balsamic drizzle

Roasted Fig & Goat Cheese Tartlet honey drizzle

Golden Gazpacho on Tortilla Spoon

Salmon Canape

Fingerling potatoes ♦ smoked salmon ♦ crème fraiche

Carpaccio

Seared beef tenderloin ♦ shaved imported parmesan ♦ evoo

Skewers

Fruit *or* Antipasto *or* Caprese

Sake Cured Tuna atop Crispy Wonton

Buffalo Chicken Bites

Phyllo cup ♦ bleu cheese crumble

Caribbean Smoked Fish Dip on Taro

Jumbo Shrimp

Virgin bloody mary shooter

Pesto Cream Cherry Tomatoes

Beef Tenderloin Crostini Horseradish chive cream

Hot

Twice Baked Fingerling Potatoes gorgonzola ♦ pancetta

Mushroom Caps

Spinach & Red Pepper *or* Maple Apple Sausage

Vegetable Dumplings Miso teriyaki sauce

Raspberry & Brie Crostini

Black Bean Cake Cilantro cream

Coconut Chicken Tenders Sweet thai chili sauce

Beef Wellington

Deconstructed Burger Skewer Roasted garlic aioli

Sesame Satay

Beef or chicken ♦ thai peanut sauce

BBQ Pork & Caramelized Onion Crostini

Beef Negimaki

Asparagus thin roast beef ♦ boursin spread

Crab Cakes Roasted red pepper remoulade

Jumbo Sea Scallop Maple bacon jam

Boards

Raw Vegetable Crudités or Chilled Grilled Vegetables

Sliced Seasonal Fresh Fruit

Artisan Cheese International and Domestic Cheeses- Assorted Crackers & Crostinis- Fresh Fruit Garnish

Dip Trio

Choose three, served in bread bowls with toasted pita triangles

- Crab and Cream Cheese
- Spinach and Artichoke
- Tzatziki
- Roasted Garlic Hummus
- Black Olive Tapenade
- Black Bean & Corn Salsa with blue and white corn chips
- Salsa Verde w/ blue and white corn chips
- Mango Pineapple Salsa w/ blue and white corn chips

Antipasto

Marinated Artichoke Hearts- Genoa Salami- Prosciutto- Roma Tomatoes- Buffalo Mozzarella-- Grilled Pesto Chicken- Olives

Middle Eastern

Hummus- Roasted Red Peppers- Black Olive Tapenade- Baba Ganoush - Greek Olives- Tabouleh- Marinated Feta - Toasted Pita

Charcuterie

Soppresata- Cured Sausage- Prosciutto- Dried Apricots- Tapenade- Whole Grain Mustard- Roasted Red Peppers- Dry Cheeses- Breadsticks- Toast Points