



Enhancements

COLD DISPLAYS

Caprese \$3.25/pp

Vine Ripe Tomatoes with Fresh Mozzarella and Basil

Grilled Vegetables \$4.00/pp

Marinated Eggplant, Zucchini, Squash and Asparagus with House Roasted Red Peppers, and a Balsamic Reduction

International Cheese & Fruit \$4.00/pp

Selection of Imported Cheeses and Fresh Seasonal Fruits served with Assorted Crackers

Mediterranean \$3.75/pp

Roasted Red Pepper Hummus, Tzatziki, Baba Ghanoush, Couscous Salad, served with Toasted Pita, Marinated Olives, Marinated Feta Cheese, Sundried Tomatoes, Marinated Artichokes

Norwegian Smoked Salmon \$5.00/pp

Served with Capers, Red Onions, Chopped Egg, Lemon Zest

Tuscany Antipasto \$7.00/pp

Fine Charcuterie and Antipasto Display with Marinated Olives, Oven Dried Tomatoes, Fresh Mozzarella Balls. Artisan Breads, Grilled Roasted Vegetables, and Pecorino Romano Cheese

Vegetable Crudit  \$3.50/pp

Bouqueti re of Fresh Garden Display
with Spinach and Artichoke Dip and Roasted Red Pepper Hummus



STATION UPGRADES

Asian Wok \$6.00/pp

CHOICE OF 2: **General Tso's Chicken, Mongolian Beef, or Red Chili Shrimp**

Accompanied by Vegetable Lo Mein and Fried Rice
Served with Teriyaki Sauce and Ponzu Sauce

Carving \$9.00/pp

(Choice of Two)

Stuffed Pork Loin

With Caramelized Onions, Raisins, Apples & Brown Sugar

All Natural Turkey Breast

With Natural Pan Jus

Freshly Cut Corned Beef

NY Style Pastrami

Mediterranean Spiced Leg of Lamb

With Tzatziki Sauce

Flank Steak "Au Poivre"

Enhancement:

Cracked Peppercorn Rubbed Tenderloin of Beef
with Porcini Demi Glace \$12.00/pp

Crepe \$6.00/pp

CHOICE OF 2: **Peking Duck, Chicken with Roasted Peppers & Spinach with Tomato Coulis, Seafood Baby Shrimp & Scallops with Lobster Cream, Braised Short Ribs with Caramelized Onions**

Dim Sum \$6.00/pp

Pork, Shrimp, Chicken, Shumai or Vegetable Dumplings

Martini Mashed Potato Bar \$5.00/pp

Mashed Potatoes & Sweet Potatoes

Served with Cheddar Cheese, Sour Cream, Bacon, Broccoli, Scallions, Frizzled Onions, Caramelized Shallots and Garlic, Creamed Spinach, Wild Mushroom Sauce, Brown Sugar, Cinnamon, and Marshmallows

Seafood Plateau \$16.00/pp

Shrimp Cocktail, Clams and Oysters on a ½ Shell, Cold New Zealand Mussels, and Sushi Grade Scallops.
Served with Classic Dipping Sauces

Pasta \$5.00/pp

(Choice of Three)

Bow Ties Tuscany

Sundried Tomatoes, Artichoke Hearts, Asparagus in White Wine & Herb Sauce

Cavatelli & Broccoli

with Fresh Pecorino Romano & Garlic

Gemelli

with Wild Mushroom Cream Sauce, Crumbled Sausage

Mezza Rigatoni Bolognese

Penne Ala Vodka

Three Cheese Tortellini

with Basil Pesto Cream

Accompanied by Pecorino Romano Cheese, Red Pepper Flake & Focaccia

Seared Ahi Tuna Station \$8.00/pp

CHOICE OF 2: **Black and White Sesame, Seven Pepper, Lemon Pepper and Hoisin Glazed**

Accompanied with Seaweed Salad

Skirt Steak Station \$9.00/pp

Grilled Steaks with Portobello Mushrooms and Onions
with a Green Pepper Brandy Glaze

Sliders \$6.00/pp

Angus Beef Sliders

Served with Bacon, Blue Cheese, Caramelized Onions, Cheddar Cheese, Ketchup, Sautéed Mushrooms, Swiss Cheese

Southern Station \$9.00/pp

Chicken & Waffles, Mac & Cheese, Shrimp Etouffee, Buttermilk Biscuits

Sushi and Sashimi Display \$14.00/pp

Handmade Sushi Rolls: **Tuna, Salmon, Spicy Tuna, California and Vegetarian**

Hand Cut Sashimi: **Tuna and Salmon.**

Served with Soy Sauce, Ginger and Wasabi

Taste of Mulberry Street \$6.00

CHOICE OF 2: **Seafood Fra Diavolo, Fried Calamari, Eggplant Rollatini, Veal Sorrentino, New Zealand Mussels in Garlic & White Wine or Fresh Marinara**
Accompanied by Crusty Baked Breads

ENTRÉE UPGRADES

All Entrees Served with Garlic Mashed Potatoes and Seasonal Baby Vegetables

- Black Angus Beef Tenderloin
- Frenched Rack of Lamb in a Port Wine Balsamic Demi-Glace
- Porcini Dusted Veal Chop with Cipollini, Wild Mushrooms and a Cabernet Demi-Glace
- Orange Ginger Miso-Glazed Pan Seared Sea Bass
- Pan Seared Sea Bass, Sautéed Zucchini and Heirloom Tomato Broth
- Roasted Halibut with Leek Beurre Blanc
- Filet Mignon with Shrimp Provençal
- Maryland Crab Cake with Filet Mignon
- Surf and Turf Petite Filet Mignon & Butter Poached Lobster Tail

DESSERT

Supplemental Desserts

(Passed Desserts - Choice of 5 - \$4.00 per person)

(Plated Dessert - Choice of 3 - \$6.00 per person)

- Apple Galette
- Asian Spoon with Chocolate Mousse & Raspberry Coulis
- Bite Size Brownies Ala Mode
- Cannoli Cones
- Cheesecake Lollipops
- Chocolate Soufflé
- Chocolate Truffles
- Cinnamon Donuts Holes
- Crème Brûlée
- Fruit Kabobs
- Ice Cream Sandwiches
- Key Lime Tart
- Lemon Tart
- Mini Milkshakes
- Mini Fresh Fruit Smoothies
- Molten Lava Cake
- Pecan Bar
- S'mores Torte
- Sorbet Spoons: Lemon, Mango, and Raspberry
- Tiramisu
- Warm Chocolate Chip Cookies with Shots of Milk

Attended Dessert Stations

- Bananas Foster Flambé \$4.00/pp**
Dulce de Leche, Cinnamon, and Vanilla Gelatos
- Crepe Station \$4.00/pp**
Assorted Fruit Accompaniment
- Chocolate Fountain \$9.00/pp**
CHOICE OF: Milk, Dark, or White Chocolate
TOPPINGS: Marshmallows, Pretzel Rods, Graham Crackers, Vienna Fingers, Oreos, Strawberries, Pineapple, Banana
- Mini Pastry Platter for the Table \$39.00/per table**
- Sundae Bar \$5.00/pp**
Vanilla and Chocolate Ice Cream
TOPPINGS: Whipped Cream, Maraschino Cherries, Chocolate Syrup, M&M's, Crushed Oreos, Rainbow Sprinkles, Chocolate Sprinkles
- Viennese Table \$12.00/pp**
Cheesecake, Carrot Cake, Chocolate Cake, Italian Pastries and Cookies, Sundae Bar, Fresh Fruit Display

Espresso, Cappuccino, Flavored Coffees \$6.00/pp