

RECEPTION STATIONS

For Receptions A Minimum Of Two Stations Required

All stations require a minimum of 30 guests.

Stations are designed to accompany a selection of other hors d' oeuvres.

All stations must be guaranteed for full attendance.

All stations will be charged a chef's fee of \$85.00 per Chef
(served for 1 ½ hours)

ITALIAN MARKET STATION

Potato Gnocchi with Sun Dried Tomato Pesto

Spinach and Cheese Tortellini with Alfredo Sauce

Pastas are prepared to order with Olive Oil and Chopped Garlic

Toppings to include Shaved Parmesan, Toasted Pine Nuts, Cracked Black Pepper,

Olive Tapenade, Julienne Prosciutto

Crushed Red Pepper Flakes, and Chopped Fresh Basil

Served with Fresh Breadsticks and Bruschetta

(served for 1 1/2 hour)

\$16.00 Per Person

CHINATOWN STATION

An Assortment of Asian Hors d' oeuvres,

Served in Wicker Baskets from a Steaming Wok with Thai Dipping Sauce

Vegetable Spring Rolls with Sweet and Sour Sauce

California Rolls with Wasabi and Soy

(served for 1 1/2 hour)

\$16.00 Per Person

MEDITERRANEAN STATION

Tabbouleh and Hummus with Grilled Pita

Antipasto Display to include Prosciutto, Salami, Capicola, Provolone,

Marinated Baby Mozzarella, Roma Tomato, Calamata Olives, Roasted Peppers and

Cherry Peppers

Caesar Salad with Fresh Breadsticks and Farm Bread

(served for 1 1/2 hour)

\$14.00 Per Person

RECEPTION STATIONS (continued)

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NEW ORLEANS STATION

Chicken and Sausage Jambalaya with Assorted Hot Sauces
Corn Fried Catfish Fillets with Cajun Remoulade and Fresh Lemon
Crawfish Monica, Prepared to Order, with Fusilli Pasta,
Crawfish Tails, Garlic, Green Onions and Parmesan Cream Sauce
Blackened Chicken Tenders with Mango Chutney
(served for 1 1/2 hour)

\$18.00 Per Person

SOUTHWESTERN STATION

Warm Tri-Colored Corn Chips with Chili Con Queso,
Chicken Fajitas with Sautéed Onions, Peppers, and Flour Tortillas
Shrimp and Jack Cheese Quesadillas, with Sour Cream, Pico De Gallo, Guacamole,
Julienne Jalapenos and Shredded Lettuce
(served for 1 1/2 hour)

\$16.00 Per Person

JERSEY SHORE STATION

Crab Cakes, Sautéed to Order, with Lemon Chive Buerre Blanc
Marinated Blue Crab Claws with Fresh Lemon and Cocktail Sauce
Fried Flounder Fillets
Clams Casino, Topped with Crisp Bacon
(served for 1 1/2 hour)

\$18.00 Per Person

CARVING STATIONS

All stations will be charged a chef's fee of \$85.00 per Chef

Cajun Fried Turkey
with Cranberry Relish, Creole Mustard and Cornbread
Serves 30
\$225.00

Barbecued Pork Loin
with Mini Potato Rolls
Serves 40
\$250.00

Seared Sirloin of Beef
with Sautéed Mushrooms, Port and Sourdough Bread
Serves 40
\$275.00

Steamship Round of Beef
with Tarragon Au Jus and Assorted Dinner Rolls
Serves 200
\$625.00

Pinon Smoked Ham
with Pineapple Relish
Serves 60
\$250.00

Salmon En Croute
with Spinach, Boursin and Citrus Beurre Blanc
Serves 25
\$225.00

Crusted Lamb Rack
with Rosemary Dijonaise and Mint Reduction
8 Chops Per Rack
\$40.00

Bronzed Tenderloin of Beef
with Cheese Baguettes and Horseradish Sauce
Serves 25
\$225.00