



Presentations and Stations

SEAFOOD AND FISH SELECTIONS

Sesame Crusted Tuna Medallions Seared Tableside

With Pickled Ginger, Wasabi, and Soy

Traditional Paella

With Saffron Infused Rice,
Roasted Peppers, Peas, Chorizo, Chicken & Seafood

Caesar Salad Station

Caesar Salad and Antipasto Bar
Crisp Romaine with Classic Caesar Dressing, Herb-Toasted Croutons, Grated Parmesan
Accompanied with Sliced Provolone, Smoked Mozzarella, Proscuitto, Salami,
Assorted Olives, Marinated Mushrooms,
Greek Artichokes, Roasted Bell Peppers,
Sun dried Tomatoes and Albacore Tuna Fish

All Stations require a Minimum of 1 Chef / Attendant per 75 Guest / Chef's Fee @\$125 each for 2 hours.

PRESENTATIONS

International Cheese Board

With Imported & Domestic Cheeses
Gourmet Crackers, French Bread, Fruit Garnish

Edible Landscape

Fresh Garden Crudités' with sliced Celery, Carrots, Zucchini Spears, Broccoli Florets, Green & Red Peppers
Vegetable Dipping Sauce

Sushi Boat

Assorted Freshly Rolled Sushi
With Pickled Ginger, Wasabi, and Soy

Cooking Stations

Oriental Stir-Fry Station

With Oriental Vegetables, Water Chestnuts, Straw Mushrooms,
Accompanied with Jasmine Rice

Fajita Fiesta!

Sliced Marinated Grilled Beef & Chicken

Served with Warm Flour Tortillas, Shredded Lettuce, Grated Cheeses, Diced Tomatoes, Refried Beans, Sour Cream, Guacamole, Chopped Black Olives, Salsa

Pasta Station

Bite-size Pasta Prepared-to-Order
Select Two Sauces from
Alfredo, Pesto, Marinara, Wild Mushroom
Garlic Toast & Bread Sticks

Carving Stations

Herb Roasted Whole Turkey

With Provencal Mayonnaise,
Cranberry Relish & Cornbread

Baked Honey Glazed Ham

With Dijon Mustard
Miniature Buttermilk Biscuits

Mojo Marinated Roast Loin of Pork With Traditional Seasoning Cuban Bread

Roasted Steamship Round of Beef,

With au Jus & Creamy Horseradish
Miniature Rolls

Roasted Peppercorn Crusted Strip Sirloin with Bordelaise

Miniature Rolls

Seared Tenderloin of Beef

With Merlot Demi-glaze
Miniature Rolls

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Upscale Stations

Pasta Station

Tortellini Pasta with
Lime Beurre Blanc Sauce, Primavera or Carbonara Sauce
Parmesan Garlic Rolls

Fajita Station

Marinated Churrasco, Chicken or Shrimp
Prepared with Peppers, Onions
Sundried Tomato Crème Fresh, Pepper Jack Cheese,
Avocado Pineapple Relish, Gourmet Wraps

American Station

Kobe Beef Sliders, Polish Sausage,
Gourmet Terra Chips, Onion Rings,
Mini Corn-on-the-Cob, Condiments

Panini Station

Choice of Salami, Ham, Roast Beef, Turkey,
Provolone or Swiss Cheese
With Horseradish Cream Sauce and Assorted Aioli Sauces

Oriental Stir-Fry Station

With Oriental Vegetables, Water Chestnuts, Straw Mushrooms,
Chicken, Beef, Seafood or Combo
Jasmine Rice

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AROUND THE WORLD

South of The Border

Black Bean and Roasted Corn Salsa
Pork Tamales
Fresh Tortilla Chips with Chunky Guacamole
Mint and Tequila Cured Salmon with Mango and Pickled Red Onion

Tuscan Italian

Antipasto Display
Marinated Olives and Artichokes
Crusty Italian Breads, Bread Sticks, and Focaccia
Toasted Crostini with Fresh Mozzarella, Tomato, and Basil

French Rustique

Puff Pastry Bouche Filled with Mushrooms, Sautéed Spinach, and Goat Cheese
Shrimp Crêpe Florentine
Mini Quiche Lorraine
Roasted Scallops Coated with Hazelnut Crumbs

Middle Eastern Israeli

Toasted Pita Triangles with Hummus and Babaganoush
Spiced Couscous
Pita Pockets filled with Spiced Lamb and Tomato-Coriander Salsa
Tabbouleh Salad

Asian Oriental

Oriental Eggrolls
Malaysian Noodles with Curried Beef and Coconut
Thai Noodles with Curried Chicken
Steamed or Fried Dumplings

Indian

Tandoori Chicken Kabobs
Spicy Chickpeas
Lamb Curry with Yogurt
Chicken Pakora with a Tamarind Sauce (Chicken fritters, deep fried)

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All Food and Beverage Prices are subject to 21% Service Charge and All Applicable Taxes

All Prices are subject to change without notice prior to Contract.

. Our Catering Department would be more than happy to help create a customized menu for your event.