STATIONARY HORS D'OEUVRES

Ploughman's Platter
Cured Meats, International and Domestic Cheeses
Figs, Olives and Caponata
Cracker Assortment, Baguettes
Garnished with Grapes and Berries

Chilled Seafood Tower
Jumbo Shrimp, Clams, Mussels
Seafood Salad
Spicy Cocktail Sauce and Fresh Lemons

($200 surcharge if less than 25)

Afternoon Tea Sandwiches
Turkey, Ham, Tuna and Smoked Salmon and Cucumber
With Watercress

Grilled Giardinieto Vegetables
Roasted Red and Yellow Peppers
Grilled Eggplant, Yellow Squash and Zucchini
Olive Oil Brushed Tomatoes and Red Onions
Marinated Olives and Artichoke Hearts

Chef Carving Station
Choice of two
Baby Lamb Chops
Honey Ham
Prime Roast Beef
Side of Wild Salmon
Roasted Loin of Pork
Served with Gourmet Condiments and Selection of Bread and Rolls
Chef Manned Station Required $175 Chef Fee Applies
($200 surcharge if less than 25)

STATIONARY HORS D'OEUVRES

Pasta Station

Choice of two

Penne Alfredo with Prosciutto and Peas
Ravioli with Basil Pesto Sauce
Cavatelli Marinara with Fresh Mozzarella
Seafood Capellini with Salmon, Shrimp, Clams, Calamari with Aliolie & fresh Tomato, White Wine & Basil
Spaghetti ala Puttenesca with Caponata, Olives and Capers
Pasta Primavera
Served with Garlic Bread and Parmesan Cheese

Server Manned Station Required $80 Fee Applies
($200 surcharge if less than 25)

Sweet Treats

Chef's Selection of dessert

Server Manned Station Required $80 Fee Applies
($200 surcharge if less than 25)

Please add 20% Service Charge and 8.375% Sales Tax