

STATIONS MENU

CHEF TO CARVE STATION

Requires chef attendant - charge of 150

Boneless Roast Pork Loin

stone ground mustard pan gravy and
roasted apple and cranberry mostarda

260 (serves 30-35)

Salt & Pepper-crusted Whole Tenderloin of Beef

béarnaise aioli & horseradish cream

290 (serves 20-25)

Seasoned Prime Rib of Beef

horseradish cream sauce

340 (serves 30-40)

Oven-roasted Turkey Breast

pan gravy & cranberry chutney

260 (serves 35-40)

Bone-in Country Baked Ham

stone ground & dijon mustards

340 (serves 50-60)

Boneless, Herb-roasted Lamb Roulade

tzatziki sauce & griddled pita

225 (serves 25-30)

Whole Roasted Iowa Strip Loin

porcini crusted, caramelized shallot jus

340 (serves 30-35)

Assortment of Silver Dollar Rolls

7 per doz

BUILD YOUR OWN SLIDER BAR

Choose 2 - 8/person Choose 3 - 12/person

Choose 4 - 16/person

Buffalo Chicken

blue cheese, red onion, sesame bun

Pulled BBQ Pork

pickle chip, chopped red onion, sweet Hawaiian bun

Black Angus Burger

American & Swiss cheese, ketchup,
mustard & roma tomato on pretzel roll

Coastal Crab Cake

cajun remoulade & spring greens on brioche bun

Petite Filet

blue cheese & roasted red onion on brioche bun

Cuban

pork tenderloin, ham, provolone
& pickle chip on mini ciabatta

Duck Burger

arugula & roasted pear chutney on silver dollar brioche

“COMFORT FOOD” STATIONS

Served individually in ramekins

Chicken Pot Pie

roasted chicken ragout, flaky puffed pastry

5.50 each

White Cheddar Mac

crispy panko

4.50 each

Hand Rolled Cavatelli with Sunday Gravy

parmigiano reggiano, market tomatoes

5.50 each

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optional action chef attendant - 150

Potato Martini Bar

creamy Yukon gold mashed potato and purple Peruvian mashed, spooned into a martini glass, wide variety of classic toppings: grated cheddar, crumbled bacon, scallions, tomato, broccoli, butter and sour cream ~ a colorful and contemporary crowd pleaser
8/person

GOURMET RAVIOLI STATION

Poached Lobster

tuxedo striped pasta, crispy sage, brown butter, asiago

Spinach and Portobella

lemon basil beurre blanc

Butternut Squash

sage broth, manchego

Four Cheese

house-made marinara

Braised Short Rib

brunoise vegetable, roasted fennel, marsala broth

Choice of 2 - 14/person

Choice of 3 - 17/person

MADE TO ORDER

GUACAMOLE & SALSA STATION

ripe avocado, jalapeño, fresh cilantro, lime juice, diced ripe tomato, roasted corn, red onion, chili verde sea salt, ground fresh pepper, crispy corn chips

Fire Roasted Tomato Salsa

smoked jalapeno

Tomatillo Salsa Verde

cilantro, lime and sweet onion

8/person

Moshi Moshi Sushi Bar

premium hand rolled assortment of maki rolls

nigiri - spicy mayo

soy, ginger, wasabi and chopsticks

8-10 pc - 29/person

12-15 pc - 45/person

Dessert Station

Build Your Own Shortcake

Allow your guests to create their own sweet masterpieces

pound cake, shortbread cookies, krispie treats, graham crackers, brownies, fresh strawberries, macerated peaches, sliced bananas, whipped cream, chocolate sauce, caramel sauce, chocolate shavings, toasted coconut, candied nuts

12/person

Ice Cream Friday, Saturday & Sunday Bar

chocolate and vanilla bean ice cream scooped to order with your choice of toppings: cherries, whipped cream, Oreo pieces, M&M's, chocolate chips, chopped nuts, sprinkles, chocolate, caramel & strawberry sauces

10/person

Palm Tree Extraordinaire

signature scale model fruit palm tree skewered with fresh fruit; a truly fascinating display served with milk chocolate fondue and banana dolphins

475 (100 portions)

Chocolate Sensation Fountain Station

3-tier chocolate fountain with fresh fruit wedges, ripe strawberries, rice crispies, marshmallows and pretzel rods

9/person