

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  
240 (serves 25-30)

**Salt & Pepper-crusted Whole Tenderloin of Beef**

béarnaise aioli & horseradish cream  
295 (serves 18-22)

**Seasoned Prime Rib of Beef**

horseradish cream sauce  
360 (serves 30-40)

**Oven-roasted Turkey Breast**

pan gravy & cranberry chutney  
260 (serves 30-35)

**Bone-in Country Baked Ham**

stone ground & dijon mustards  
340 (serves 50)

**Boneless, Herb-roasted Lamb Roulade**

tzatziki sauce & griddled pita  
245 (serves 25-30)

**Whole Roasted Iowa Strip Loin**

porcini crusted, caramelized shallot jus  
345 (serves 30-35)

**Assortment of Silver Dollar Rolls**

7 per doz

**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

**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

9/person

**“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

**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

**Ben & Jerry's Ice Cream Experience**

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)