

# CATERING MENU

## ENHANCEMENTS AND STATIONS



### ENHANCEMENTS

WARM ARTICHOKE & SPINACH DIP WITH PITA  
CHIPS

WARM BRIE FONDUE WITH CRISP VEGETABLES &  
ASSORTMENT OF BREADS FOR DIPPING

CHILLED JUMBO SHRIMP WITH CLASSIC COCKTAIL REMOULADE  
& LEMON

ANTI PASTA PLATTER  
SERVED WITH MARINATED VEGETABLE | CURED MEATS | DOMESTIC & IMPORTED CHEESE  
| GOURMET OLIVES | RUSTIC BREAD & CRACKERS

IMPORTED & DOMESTIC CHEESE DISPLAY  
SERVED WITH DRIED FRUITS | MIXED NUTS | ARTESIAN BREADS

SEASONAL CRUDITE PLATTER  
SEASONAL VEGETABLES | ASSORTMENT OF FRESH DIPS

BRUSCHETTA  
FRESH TOMATOS, BASIL, OLIVE OIL and GARLIC

GRILLED VEGETABLE PLATTER  
WITH PESTO AIOLI

### CARVING STATIONS

HERB CRUSTED BEEF TENDERLOIN WITH  
TRUFFLE JUS  
SERVES 20

SALT & PEPPER CRUSTED  
PRIME RIB  
SERVES 35

GARLIC & CITRUS BRINED BREAST OF  
TURKEY  
SERVES 20

ROASTED PORCHETTA WITH ORANGE  
FENNEL JUS  
SERVES 25

CHEF ATTENDANT REQUIRED | \$125.00 PLUS TAX | 1 CHEF REQUIRED FOR 50 GUESTS

### RECEPTION STATIONS

PASTA STATION  
CAVATELLI PASTA WITH CHERRY TOMATO &  
PECORINO ORECCHIETTE PASTA WITH ROCK SHRIMP  
& CHORIZO CREAM BUCATINI ALL'AMATRICIANA  
WITH LARDONS & BASIL

SUSHI & SASHIMI STATION  
ASSORTED SUSHI &  
SASHIMI SERVED WITH WASABI &  
PICKLED GINGER *PRICING BASED ON 5  
PIECES PER PERSON*

SLIDER STATION  
CHOICE OF 3  
KOREAN BBQ PORK BELLY SLIDERS WITH PICKLED CUCUMBER &  
SCALLIONS TURKEY WITH TAHINI AIOLI & TILLAMOOK CHEDDAR  
CHARBROILED ANGUS WITH TILLAMOOK CHEDDAR & BACON  
ONION JAM GRILLED PORTOBELLO WITH MOZZARELLA, PIQUILLO  
PEPPERS, & GARLIC AIOLI

DESSERT STATION  
CHEF SELECTION OF ASSORTED MINIATURE DESSERTS &  
PASTRIES

MENU PRICING DOES NOT INCLUDE CURRENT SALES TAX & 22% TAXIBLE SERVICE FEES