

DINNER STATIONS MENU

CHEF RECOMMENDED

SELECTION OF 10 BUTLER PASSED HORS D'OEUVRES

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| *Vegetable Samosa, Raita | *Crab Cakes, Lemon Old Bay Aioli |
| *French Onion Soup, Petite Bread Boule | *Spicy Tuna Tartare Taco |
| *Truffled Mushroom Pizzetta | Scallions, Dried Cranberries |
| *Roasted Apple & Brie Wonton | *Franks in a Down Quilt |
| Cinnamon Gastrique | *Petite Bleu Cheeseburger Slider |
| *Buffalo Chicken Lollipop | Caramelized Onions, Smokey BBQ Sauce |
| Carrot, Celery, Bleu Cheese Slaw | *Hummus, Cucumber Cup - GF |

Selection of 2 Stations – 75 to 109 Guests
Selection of 3 Stations – 110 Guests or More
See Attached List

TUSCAN STATION

Garlic Bread and Herbed Focaccia

Mediterranean Chopped Salad

Kalamata Olives, Sun Dried Tomatoes, Celery, Cucumbers,
Sweet Peppers, and White Wine Italian Vinaigrette

Marinated Olives

Tuscan Roast Chicken

Artichoke, Fennel, Oven Dried Tomato and Basil Ragout

Wild Mushroom Pizzetta

Roasted Portobello Mushrooms,
Ricotta Cheese, Rosemary and Garlic Oil

Gemelli Pasta

Pink Vodka Sauce, Sweet Peas,
Shiitake Mushrooms and Basil

Broccoli Rabe, Crushed Red Pepper, Garlic, and EVOO

CLASSIC LITTLE ITALY

Sliced Italian Bread w/Butter

Chopped Caesar Salad

Shaved Parmesan, Roasted Peppers, Chickpeas,
and Focaccia Croutons with Creamy Caesar Dressing

Chicken Cutlet Milanese

Yellow and Red Pear Tomato Bruschetta,
Arugula, Basil and Pesto Drizzle

Eggplant Rollatini

Tomato Basil Sauce, Shaved Parmesan

PASTA BAR :

Selection of Two Pastas

* Mezzo Rigatoni

Grape Tomatoes, Eggplant, Basil, Roasted
Garlic, Tomato Broth

* Penne a la Vodka

Pink Tomato Vodka Sauce

* Lisa's Sunday Gravy

(\$3.00 Supplementary Charge Per Person)

Gemelli Pasta With Sausage, Meatballs,
and Pork Belly

* Fresh Cavatelli

Pulled Short Ribs and Truffle Essence

* Wild Mushroom Ravioli

Truffle Sauce

* Orecchiette Toscano

Fennel Scented Sausage, Broccoli Rabe,
White Beans & Roasted Red Peppers

Crushed Red Pepper and Pesto Broth

* Cheese Ravioli

Provençal Asparagus, Fennel, Spinach, Pesto,
Parmesan Cream Sauce

* Gemelli and Wild Mushrooms

Roasted Wild Mushrooms, Radicchio, Kale,
and Rosemary, Truffled Parmesan Broth

* Lobster Ravioli

(\$4.00 Supplementary Charge Per Person)

Tender Chunks of Lobster, Spinach and
Leeks, Saffron Cream Sauce

SOUTHERN COMFORT STATION

Cheddar & Chive Biscuits

New Orleans Shrimp and Grits, Tomato Chutney

BBQ Beef Brisket, Sweet Onion Jam

Macaroni and Cheese, Ritz Cracker with Butter Crust

Candied Sweet Potatoes, Brown Sugar Glaze

Green Beans with Fried Onions

INDIAN STATION

Naan Bread and Pappadams
Mango Chutney

Tandoori Chicken with Raita

Crispy Potato Samosas
Green Chutney

Saag Paneer
Spinach and Paneer Cheese

Spicy Lentil Stew
Cilantro and Crispy Onions

Steamed Basmati Rice
Green Peas

SPANISH TAPAS

Littleneck Clams and Jumbo Gulf Shrimp
in a Green Sauce

Sliced Chorizo, Peppers & Onions
with Spicy Grain Mustard

Roasted Fingerling Potatoes, Garlic Aioli

Vegetable Paella
Sweet Peas, Fennel, Tomatoes, and Cremini Mushrooms

Marinated Hearts of Palm
and Artichokes with a Sherry Vinaigrette

Marinated Piquillo Peppers, Sea Salt and Parsley

THAI STATION

Traditional Thai Salad

Romaine, Iceberg, Green Onions, Cucumber, Cilantro, Basil,
Thai Dressing and Potato Crisps

Spring Rolls with Spicy Duck Sauce

Sesame-Encrusted Salmon with Mango Salsa

Green Curry Chicken

Japanese Eggplant, Green Beans,
Mushrooms, Onions, and Peppers

Rice Noodles Sautéed to Order

Bean Sprouts, Julienne Carrots, Napa Cabbage, Zucchini, Yellow Squash,
Sesame Seeds, Cilantro, Basil, Red and Green Peppers, Scallions,
Soy Sauce and Sriracha

FRENCH BRASSERIE

Croissants & Baguettes

Nicoise Salad

Green Beans, Tomatoes, Olives, Potatoes,
Anchovies, Hard Boiled Eggs & Sherry Vinaigrette

Steak au Poivre

Filet Mignon with a Sea Salt and Cracked Pepper Crust,
served with Brandy Peppercorn Sauce

Moules, White Wine, Sliced Garlic, Fresh Tomatoes, and Herbs

Roasted Fingerling Potatoes, Caramelized Onions, Fennel, and Parsley with Truffle Butter

Haricot Verts, Herb Butter

MIDDLE EASTERN MEZZE

Warm Pitas
Zatar Infused Olive Oil

Citrus Salad
Hearts Of Romaine, Orange Segments,
Mint, Spiced Almonds, Citrus Vinaigrette

Tabbouleh
Tomato, Cucumber, Parsley, Mint, and Lemon Juice

Trio Of Dips:
Hummus, Baba Ghanoush, and Harissa Aioli

Lamb Meatballs
Mint Yogurt Sauce

Crispy Falafel Fritters
Sweet Pepper and Tahini Puree

Moroccan Cous Cous
Chickpea, Mint, and Preserved Lemons

SOUTHWESTERN GRILL

Crispy Tortilla Chips
Roasted Tomato Salsa, Pico De Gallo, Guacamole

Chipotle Pulled Chicken Soft Tacos
Pico De Gallo, Fresh Cilantro, Lime Wedges,
Fire Roasted Poblano Peppers, Soft Corn and Flour Tortillas

Chimichurri Grilled Flat Iron Steaks
Salsa Verde

Grilled Vegetable Quesadillas
Smoked Tomato Sour Cream

Smokey Black Bean Chili with Cilantro

Mexican Rice
Ancho Chili Butter

HAWAIIAN STATION

Cornbread

Hawaiian Chopped Salad

Frisee, Baby Kale & Radicchio w/Strawberry, Mango, Macadamia Nuts,
Homemade Croutons & White Strawberry Balsamic Vinaigrette

Jasmine Rice & Edamame Salad

Smoked Black Pepper & Sesame Seared Loin of Ahi Tuna, Wasabi Drizzle

Korean Style Braised Short Ribs

Cornbread Pudding & Sweet Plantain Stuffed Chicken
with Sweet Corn Drizzle, Micro Cilantro

Baby Bok Choy w/ Shiitake Mushrooms

CRAFT TACO STATION

Mexican Caesar Salad

Toasted Farro with Smoked Tomato, Mexican Corn, Black Beans,
Peppers & Cilantro with Cojito Cheese

Soft Corn Tortillas • Flour Tortillas

Rock Shrimp

Tempura, Buffalo Aioli, Mango Salsa, Cilantro

Adobe Crispy Shredded Pork

Cotija Cheese, Charred Pineapple, Salsa Verde

Blackened Baja Fish

Cilantro Slaw, Chipotle Cream

Short Ribs

Cheddar, Caramelized Onion, Avocado Cream

Rotisserie Adobe Chicken

Queso Fresco, Roasted Tomato Salsa, Mexican Corn

Chorizo

Jack Jalapeno Cheese, Cilantro, Mexican Corn, Pico de Gallo

Gringo

Lettuce, Tomato, Cheddar, Sour Cream

FARM TO MARKET TABLE

Artisanal Bread Display

Semolina Baguettes, Olive Crackers,
Pita Crisps, Grissini, Infused Olive Oil

Trio Of Salads:

Classic Caesar, Mediterranean Chopped, and Cobb
Topped with Grilled Chicken, Poached Shrimp Cocktail,
Marinated Italian Style Tuna

Marinated Vegetables

Roasted Beets, Grilled Eggplant, Asparagus, Roasted Cauliflower
Grilled Portobello Mushrooms, White Bean Salad

Local Farm Cheese Display

Herb Encrusted Goat Cheese, Aged Cheddar, Humboldt Fog
Spiced Almonds, Marinated Olives and Roasted Pears

NEW YORK STEAKHOUSE

Assortment of Artisan Breads

Steak House Salad

Wedges of Iceberg Lettuce, Beefsteak Tomatoes, Crispy Onion Rings,
Crumbled Bleu Cheese, and White Wine Shallot Dressing

Herb Crusted Filet of Beef

Horseradish Cream, Red Wine Demi-Glace,
and Frizzled Onions

Creamed Spinach

Tender Baby Leaves of Spinach
with a Rich Cream Sauce

Homemade Tater Tots

Sea Salt, Ketchup