

COCKTAIL RECEPTION STATIONS

CARVING STATIONS

Herb and Peppercorn Crusted
Sirloin Strip of Beef
\$180.00 per piece

Oven Roasted
Leg of Lamb
\$150.00 per piece

Fresh Roasted Turkey Breast
\$125.00 per piece

Honey Glazed Farmland Ham
\$125.00 per piece

Grilled Tenderloin of Beef
\$295.00 per piece

Slow Roasted Prime Rib of Beef
\$225.00 per piece

All Carving Stations Include Appropriate Condiments and Fresh Baked Panini Rolls

ORIENTAL STIR FRY STATION

Wok Display Cooking with Carrots, Baby Corn, Peppers,
Water Chestnuts, Sprouts, Broccoli, Chicken, Beef,
Honey Ginger Sauce
\$15.00 per guest

ANTI PASTO STATION

Artichoke Salad, Assorted Olives, Sliced Baguette, Roasted Peppers,
Smoked Mozzarella Cheese, Grilled Vegetables, Seafood Salad, Charred Red Onions, Pecorino
Romano Cheese, Fontina Cappicola, Prosciutto & Melon
\$12.00 per guest

CHEESE PEROGIE STATION

Served with Grated Parmesan Cheese, Bolognese, Marinara, or Prosciutto Cream Sauce
\$10.00 per guest

PASTA STATION

Penne Rigate with Tomato Basil Sauce

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Tri-Color Tortellini with a Roasted Garlic Alfredo Sauce

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Rigatoni Pasta with Pesto

\$12.00 per guest

CARVED SMOKED SALMON

Chopped Red Onion, Egg, Capers, & Toast Points
\$10.00 per guest

MEDETTERRANEAN STATION

Feta, Kasserri, Provolone, Brie, & Gorgonzola Cheeses
Red Seedless Grapes, Cured Olives, Artichokes, Roasted Peppers, & Crostini
\$10.00 per guest

SUSHI STATION

Including California Sushi
\$1.75 per piece

FRESH SEASONAL VEGETABLE DISPLAY

with Candied Ginger Dipping Sauce
\$8.00 per guest

DOMESTIC and IMPORTED CHEESE DISPLAY

Garnished with Fresh Fruit, Crackers, & French Bread
\$10.00 per guest

FRESH FRUIT FONDUE & DESSERT

Fresh Strawberries, Pineapple, Chocolate Ganache, Caramel Sauce
Ruguloach, Coconut Macaroons, & Linzer Cookies
\$12.00 per guest

TAPAS STATION

\$18.00 per guest

KIELBASA with Onions & Peppers

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NEW ENGLAND SEAFOOD SALAD

With Red "B" Potato, Celery, Red Onion, Pepper, Scallops, Shrimp, & Lobster
Tarragon Vinaigrette

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FETA & GRILLED PITA PLATTER

With Extra Virgin Olive Oil & Italian Parsley

SANTA FE BLACK BEAN SALAD Cilantro Vinaigrette

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CITRUS CURED OLIVES
COCKTAIL RECEPTION STATIONS
(Continued)

PACIFIC RIM STATION

\$25.00 per guest

DUMPLING BAR

Vegetable Dumplings With Soy, Carrot, Scallion, Broccoli, Chicken, Sprouts, Chestnuts, & Shrimp

BBQ BRAISED PORK

Served with Steamed Buns, Scallion, & Hoison Sauce

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FIVE SPICE GRILLED SKIRT STEAK Asian House Steak Sauce

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CABBAGE SALAD

With Carrot, Poppy Seed, Scallion & Creamy Sesame Vinaigrette

TASTE OF ITALY

\$20.00 per guest

CHEESE TORTELLINI

-Served with Grated Parmesan Cheese, Marinara, or Prosciutto Cream Sauce

ROSEMARY POTATOES

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MINI MEATBALLS Marinara

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TOMATO BASIL SALAD

Extra Virgin Olive Oil, Balsamic Reduction

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OVEN ROASTED GARLIC STUDED LEG OF LAMB Chimichurri & Ciabatta Bread

ICED JUMBO SHRIMP DISPLAY

Cocktail Sauce and Lemon Wedges

\$3.50 per shrimp

JOURNEY THROUGH TIME

\$24.00 per guest

CHEESE PEROGIES

Served with Grated Parmesan Cheese, Bolognese, Marinara, or Prosciutto Cream Sauce

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CAESAR SALAD with Home Style Croutons

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PORK WIENER SCHNITZEL With Frites, Lemon Wedges, & Truffle Aioli

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OVEN ROASTED ROSEMARY RUBBED PRIME RIB

Extra Virgin Olive Oil, Chimichurri, Balsamic Reduction, & Ciabatta Bread

PACIFIC RIM STATION

\$18.00 per guest

SUSHI

California & Vegetables Rolls With Pickled Ginger, Wasabi, & Soy Sauce

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NOODLE BAR

Wok Display Cooking with Carrots, Baby Corn, Peppers, Water Chestnuts, Sprouts, Broccoli,
Chicken, Shrimp, Beef & Honey Ginger Sauce

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PRINCE EDWARD ISLAND MUSSELS Coconut Curry Broth

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TOMPKINS COUNTY POI CHOY & BEAN SPROUT SALAD

With Carrot, Cucumber, Grape Tomato, & Ginger Sesame Vinaigrette