

STATIONS

All attended stations require one chef attendant per 50 guests.

PASTA STATION

choice of two

tricolor tortellini carbonara
chicken penne a la vodka
farfalle with shrimp in creamy alfredo sauce

CARVING STATIONS

each served with warm rolls · each serves approx. 30 guests

roasted tenderloin with horseradish cream sauce, au jus
sliced turkey breast with sage gravy
pork tenderloin with chutney

ASIAN STIR FRY

served with steamed rice

choice of two

flank steak, snow peas, sprouts, ginger, oyster sauce
vegetable stir fry
thai chicken, vegetables, peanut sauce
cashew shrimp, baby corn, water chestnuts,
green onions, garlic sauce

MASHED POTATO BAR

creamy whipped potatoes served with gravy, cheddar cheese, goat cheese,
caramelized onions, roasted broccoli, sour cream, bacon, and scallions

MAKE YOUR OWN SUNDAE BAR

chocolate and vanilla ice cream, assorted candy toppings, sauces and fresh whipped cream

ASSORTED DESSERT DISPLAY

chef's selection of assorted petite cakes, pastries, tartes, cookies, brownies,
chocolate dipped strawberries

All food and beverage subject to 18% Gratuity, 2% administrative fee and 7% tax. All audiovisual, room rental and other fees subject to 2% administrative fee and 6.25% tax. The following fees/charges: 2% administrative, bartender fees, carving fee, cake cutting fee, chef attendant fee and clean up fees are not considered a tip or service charge and are not distributed to wait staff employees, service employees or service bartenders.