

Reception

Theme Stations

*Add to your Reception or Buffet to create a unique and festive occasion.
Theme stations are designed to be added to your Dinner Buffet or Reception
All Theme Reception Stations are priced per person with a minimum order of 25 guest*

Mexican Fiesta

*Chicken or Beef Fajitas, Soft Tortillas
Spicy Ground Beef or Turkey, Stone Ground Corn Taco Shells
Tortilla Chips offered with Guacamole and Salsa
Shredded Lettuce, Pico de Gallo, Grated Cheddar Cheese,
Sour Cream, Tomatoes and Jalapeno Peppers
\$ 8.95 per person*

Creole Station

*Low Country Jambalaya with rice
Spicy Red Beans and Rice, with or without sausage
Sliced Tomatoes and Onions marinated in Creole spices
Jalapeno and Cheddar Cornbread Bites
\$8.95 per person*

Mini Dessert Station

*Assorted Miniature Pastries, Homemade Cookies and Gourmet Brownies
Regular and Decaffeinated Coffee and Hot Water for Tea
\$6.95 per person*

Deluxe Dessert Station

*A delicious assortment of Gourmet Tortes, Fruit Cobblers, Tarts
Fresh Seasonal Fruit and Berries with Chocolate Fondue
Regular and Decaffeinated Coffee and Herbal Tea Selection
\$8.95 per person*

(Above prices are subject to 6% Sales Tax and 18% Gratuity)

Salad Station

Caesar Salad

*Crisp romaine lettuce, freshly grated parmesan cheese,
Ground black pepper and tangy anchovy Caesar dressing*

Greek Salad

*Crisp romaine lettuce, feta cheese, Kalamata olives, thinly sliced sweet red onion,
Beets, pepperoncini and traditional Greek dressing*

Fruit Salad

*Assorted fresh seasonal fruit and berries
\$ 7.50 per person*

Italiano Station

(Select two sauces)

Basil Alfredo, Pesto, Marinara or Tomato Cream

(Select two pastas)

Penne, Tri-Color Bow Tie or Rotini

Freshly grated parmesan and romano cheeses

Focaccia Triangles and Garlic Bread

\$ 7.95 per person

Exotic Mushroom Station

*Medley of wild and domestic mushrooms sautéed with wine,
butter and heavy cream*

Served in phyllo cups, couscous mounds and toast points.

\$ 8.95 per person

Potato Station

Trio of smashed potatoes to include:

Garlic Smashed Purple, Herb Red Skin and Sweet Potato

Offered with:

*Chives, broccoli, crumbled bacon, cheddar and
parmesan cheese, raisins, brown sugar, walnut pieces,
sour cream and whipped butter*

Served in a Martini Glass

\$ 8.50 per person

Shrimp and Crab additional \$ 2.00 per person

Wild Mushrooms additional \$ 1.50 per person

Reception

Carving Stations

Corned Beef Brisket

Fresh Corned Beef offered with hot mustard, horseradish and rye rolls

(serves 50)

\$ 225.00 each

Creole Roast Turkey
(Cajun and Herb Turkey also available)
Whole Turkey with herbed mayonnaise, mustards and miniature rolls
(serves 50)
\$ 200.00 each

Maple Glazed Virginia Ham
Offered with Dijon mustard, spicy mayonnaise and miniature rolls
(serves 50)
\$ 250.00 each

Port Wine Pork Roast
Offered with Cajun remoulade pepper relish, au jus, spiced apples
Thyme mayonnaise and miniature rolls
(serves 50)
\$ 275.00 each

Top Round of Beef
Served with horseradish, Dijon mustard, herb mayonnaise, au jus
And miniature rolls
(serves 50)
\$ 225.00 each

Three Peppered Tenderloin of Beef
Offered with horseradish, dijon mustard, herb mayonnaise
Au jus with mushrooms and miniature rolls
(serves 25)
\$ 150.00 each

Decorated Poached Salmon
Served with cucumber sauce and tomato mustard
(serves 40)
\$ 225.00 each

Glazed Salmon Filet
With Asian Glaze and baked to perfection
\$ 250.00

There is an additional cost of \$ 75.00 per Carver

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