

STATIONED DISPLAYS

Antipasto Display

assorted meats, cheeses, pickled onions, olives, artichoke hearts, marinated roasted red peppers, roasted tomatoes, pesto, crackers, baguette

Spinach & Artichoke Dip

spinach, artichoke hearts, cheese
served hot with tortilla chips

Garlic Hummus

marinated olives, pesto, feta cheese
served with pita & toasted baguette

HORS D'OEUVRES

(5 pieces per person)

Chicken Spring Rolls

chicken, vegetables, sweet soy dipping sauce

Tomato Mozzarella Crostini

pesto baguette, fresh mozzarella, basil, prosciutto, tomato

Roasted Pepper Polenta

basil pesto, roasted tomatoes, parmesan

Stuffed Red Potatoes

roasted baby red potatoes, bacon, chives, garlic, boursin

Caprese Skewer

grape tomato, fresh mozzarella, basil

Spanakopita

spinach, onions, goat cheese, crispy phyllo dough

Mini Beef Wellington

seared beef tenderloin, mushrooms, puff pastry

PASTA STATION

garlic bread, crushed red pepper, grated cheese
(select one)

Penne Marinara
Farfalle Tomato Cream

Rigatoni Alfredo
Penne Bolognese

UPGRADES

Shooter Station \$6
chef's choice

Cookies & Brownies \$5

Venetian Dessert Table \$8
assorted mini desserts, petit fours, dessert shooters, chocolate dipped strawberries

\$29

All prices are subject to 8% sales tax & 19% service charge.
A \$2 per person room rental fee will be applied for all non-members.

Antipasto Display

assorted meats, cheeses, pickled onions, olives, artichoke hearts, marinated roasted red peppers, roasted tomatoes, pesto, crackers, baguette

DISPLAYS

(select one)

Fruit Display

fresh melon, berries
add port fudge sauce \$1 per person

Spinach & Artichoke Dip

spinach, artichoke hearts, cheese
served hot with tortilla chips

Garlic Hummus

marinated olives, pesto, feta cheese
served with pita & toasted baguettes

Baked Brie

cranberry-pear chutney,
puff pastry, assorted crackers

Crudites Display

assorted fresh vegetables, ranch dressing

HORS D'OEUVRES

(5 pieces per person)

Chicken Spring Rolls

chicken, vegetables, sweet soy dipping sauce

Roasted Pepper Polenta

basil pesto, roasted tomatoes, parmesan

Caprese Skewer

grape tomato, fresh mozzarella, basil

Mini Beef Wellington

seared beef tenderloin, mushrooms, puff pastry

Tomato Mozzarella Crostini

pesto baguette, fresh mozzarella,
basil, prosciutto, tomato

Stuffed Red Potatoes

roasted baby red potatoes, bacon,
chives, garlic, boursin

Spanakopita

spinach, onions, goat cheese,
crispy phyllo dough

PASTA STATION

garlic bread, crushed red pepper, grated cheese
(select one)

Penne Marinara

Rigatoni Alfredo

Farfalle Tomato Cream

Penne Bolognese

CARVING STATION

served with rolls & corresponding sauces
(select one)

Roasted Turkey

Glazed Ham

Roasted Pork Loin

Barrel Cut NY Strip

add \$5 per person

Beef Tenderloin

add \$7 per person

Chef attended for 1.5 hours
\$35 Chef Fee Applies

DESSERT SHOOTER STATION

Chocolate Brownie
Strawberry Shortcake
Tiramisu
Key Lime Chiffon

VENETIAN DESSERT TABLE

assorted mini desserts, petit fours,
chocolate dipped strawberries, dessert shooters
upgrade \$4 per person

\$36

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