

## OUR CHEF-ATTENDED SPECIALTY ACTION STATIONS

*Enjoy a dynamic interactive culinary experience with freshly cooked and presented appetizers, salads, carved items or entrees.  
Your guests will enjoy contemporary flavors and unlimited possibilities created right before their eyes*

SAKE CURED SALMON GRAVLOX SALAD	<i>House Cured Salmon Gravlox tossed to order with Asian Greensand Vegetables, served in an Edible Rice Paper Bowl and topped with Crispy Won Ton Strips and Chop Sticks (One Attendant per 50 pp)</i>
SEARED RARE TUNA NAPOLEON SALAD	<i>Sushi Grade Tuna seared in Asian Spices, layered with Fresh Arugula and Crisp Wontons dressed with a Wasabi - Sweet Soy Vinaigrette (One Attendant per 50 pp)</i>
SMOKED CHICKEN QUESADILLAS	<i>House Smoked Chicken, Goat Cheese, Jack Cheese, Sun Dried Tomatoes and Fresh Basil served with Fresh Pico de Gallo Add Garlic Seared Shrimp (One Attendant per 75 pp)</i>
GOURMET PIZZA BAR	<i>A freshly cooked variety of Pizza to include a Vegetarian Option served with Parmesan Cheese and Red Pepper Flakes (One Attendant Per 75 pp)</i>
CRAB & GOAT CHEESE RISOTTO	<i>A creamy mixture of Italian Short Grain Rice, Crab, Prosciutto Ham with Goat Cheese, Parmesan Cheese and Lemon Compound Butter (One Attendant per 50 pp)</i>
BANANAS FOSTER FLAMBE	<i>A traditional favorite - Sautéed Bananas in a Brown Sugar, Cream and Rum Sauce , flamed and served over Vanilla Ice Cream (One Attendant per 75 pp)</i>
FLOWING CHOCOLATE FOUNTAIN	<i>A Cascading Chocolate Fountain with Fresh Strawberries, Pineapple, Cubed Pound Cake, Miniature Cream Puffs and Pirouette Cookies (One Attendant per 75 pp)</i>
MASHED POTATO MARTINI BAR	<i>Creamy Yukon Gold Mashed Potatoes tossed with Scallions, Cheddar Cheese and Bacon served in a Martini Glass with a Parmesan Tuile (One Attendant per 75 pp)</i>
BEEF TOURNEDOS BISTECCA	<i>Thinly Sliced Medallions of Herb Marinated Filet Mignon, quickly sautéed and topped with a Chunky Artichoke/Tomato Demi Glace, accompanied by a Golden Polenta Cake and Fried Carrot Straws (One Attendant per 50pp)</i>
CLASSIC CAESAR SALAD	<i>Crisp Romaine Hearts tossed to order with our Robust Olive Oil &amp; Garlic Dressing, Parmesan Cheese, Croutons and Fresh Squeezed Lemon With Rosemary Chicken Strips With House Smoked Salmon (One Attendant per 75 pp)</i>
PASTA STATION	<i>Two Varieties of Freshly Prepared Pasta Smoked Chicken Cavatappi with Mushrooms and Marsala Cream Sauce Penne Pomodoro -Fresh Basil, Tomatoes, Garlic, Olive Oil &amp; Parmesan Cheese (One Attendant per 75 pp)</i>

## OUR CHEF-ATTENDED SPECIALTY CARVING STATIONS

*All Carved Selections are served with Silver Dollar Rolls and Appropriate Condiments*

ROAST STEAMSHIP ROUND OF BEEF *Served with Horseradish Sauce, Stone Ground Mustard, and Rosemary Aioli  
(Serves approximately 150 - 175pp)*

ROAST TOP ROUND OF BEEF *Served with Horseradish Sauce, Stone Ground Mustard, and Rosemary Aioli  
(Serves approximately 100pp)*

SMOKED NEW YORK STRIP LOIN *Served with Horseradish Sauce, Stone Ground Mustard, and Rosemary Aioli  
(Serves approximately 60pp)*

ROAST TENDERLOIN OF BEEF *Served with Horseradish Sauce, Stone Ground Mustard, and Rosemary Aioli  
(Serves approximately 30pp)*

CHIPOTLE SEARED FLANK STEAK *Served with a Smoked Tomato Ancho Chili Salsa and Cilantro Aioli  
(Serves approximately 30pp)*

CHAR - SU CHINESE STYLE PORK LOIN *Served with Asian Spicy Mustard and Cilantro Mayonnaise  
(Serves approximately 40pp)*

HONEY GLAZED PORK STEAMSHIP *Served with Stone Ground Apricot Mustard Sauce and Cucumber Chowchow  
(Serves approximately 60pp)*

PECAN SMOKED TURKEY BREAST *Served with Cranberry/Orange Relish and Honey Dijon Sauce  
(Serves approximately 50pp)*

MAPLE GLAZED CAROLINA PIT HAM *Served with Honey Dijon Sauce and Stone Ground Mustard  
(Serves approximately 50pp)*

GRILLED BUTTERFLIED LEG OF LAMB *Basted with Balsamic Herb Oil and Served with Rosemary/Almond Aioli,  
Stone Ground Mustard and Mint Jus  
(Serves approximately 25pp)*

## CHILLED HORS D'OEUVRES

ICED JUMBO PRAWNS	<i>Lemon Wedges, and Cocktail Sauce</i>
ICED STONE CRAB CLAWS	<i>Lemon Wedges, and Cocktail Sauce</i>
CUCUMBER CUPS	<i>With Crab Salad With Sushi Grade Ahi Tuna and Wasabi Crème Fraîche</i>
HOUSE ROLLED MAKI SUSHI	<i>Vegetable with Cucumber, Avocado &amp; Cream Cheese Spicy Tuna with Furikake California Roll with Crab, Avocado and Cucumber</i>
TEA SANDWICHES	<i>Prosciutto Ham with Apricot Cream Cheese Smoked Chicken and Pecan Salad Crab and Peppered Bacon with Rosemary Aioli Curried Egg Salad with Arugula Shrimp Salad with Fresh Dill Smoked Salmon with Chive Cream Cheese</i>

## SPECIALTY CANAPÉS

PEPPERED SHRIMP ON CUCUMBER ROUNDS	<i>Herb Cream Cheese and Italian Salsa</i>
SHAVED BEEF TENDERLOIN CROSTINI	<i>Caper Aioli, Roasted Pepper Salsa</i>
BRUSCHETTA WITH GOAT CHEESE	<i>Dried Fruit Compote</i>
SMOKED SALMON ON BAGEL CHIPS	<i>Dill Cream Cheese and Black Olive Tapenade</i>
BELGIAN ENDIVE SPEARS	<i>English Stilton Cheese and Candied Pecans</i>
ARTICHOKE PETALS WITH SHRIMP SALAD	<i>Red Pepper Hummus and Feta Cheese</i>
SPOON CANAPES	<i>Truffled Potato Brunoise with Domestic Caviar Sake Cured Salmon Gravlox with Lemon/Ginger Crème Fraîche Tuna Tartar with Wasabi, Tobiko and Wonton Crisp Pecan Smoked Salmon with Bacon Praline and Tomato Confit</i>

*For additional hors d'oeuvre selections please inquire with your catering sales representative*

## HOT HORS D'OEUVRES

INDONESIAN STYLE CHICKEN SATAY	<i>Peanut Sauce and Toasted Coconut</i>
CLASSIC CRAB CAKES	<i>House-made and Lightly Breaded, accompanied by Remoulade Sauce</i>
CREOLE STYLE MEATBALLS	<i>Caramelized Onions and Peppers with Sweet Tomato Jam</i>
FRIED CHICKEN TENDERS	<i>BBQ and Honey Mustard Sauces</i>
SAUSAGE STUFFED MUSHROOMS	<i>Stone Ground Mustard Dijonaise Sauce</i>
GRILLED SAUSAGE SAMPLER	<i>Polish, Italian, Andouille and Bratwurst with Stone Ground Mustard</i>
VEGETABLE EGG ROLLS	<i>Spicy Asian Mustard and Sweet &amp; Sour Sauce</i>
TRIO OF STUFFED POTATO SKINS	<i>Cheese &amp; Scallion, Cheese &amp; Bay Shrimp, Cheese &amp; Bacon</i>
MUSHROOM/CHEVRE AND LEEK TARTLETS	<i>Roasted Shiitake Mushrooms, Goat Cheese and Caramelized Leeks</i>
POT STICKERS	<i>Dumplings with Assorted Fillings and a Soy/Mirin Dipping Sauce</i>
SMOKED SALMON TARTLETS	<i>House-smoked Salmon and Fresh Dill in a Flaky Pie Crust</i>
CHICKEN DRUMETTES	<i>Garlic/Hoisin Glazed or Buffalo Style</i>
FRIED MOZZARELLA STICKS	<i>Marinara Sauce</i>
ASIAN GRATINÉE OF GREEN LIP MUSSELS	<i>Roasted New Zealand Mussels with an Asian Rémoulade</i>
SALMON HASH POTATO LATKES	<i>Chopped Gravlox Salmon, Bacon &amp; Herbs atop Potato Pancakes</i>
SWEET POTATO PUFFS	<i>Sweet Potato Puree in Puff Pastry</i>
BEEF EMPANADAS	<i>Flaky Turnovers filled with Seasoned Beef, served with Pico De Gallo</i>
SPANAKOPITA	<i>Greek Phyllo Pastry filled with Spinach and Feta Cheese</i>
SPINACH & ARTICHOKE DIP	<i>Fresh Sliced Baguette</i>
CRAB DIP	<i>Fresh Sliced Baguette</i>
WARM PIMENTO CHEESE DIP	<i>A Southern Favorite – served with fresh baguette</i>
BEEF BOURGUIGNON PASTRY	<i>Red Wine Braised Beef in Puff Pastry</i>
DIM SUM ASSORTMENT	<i>A variety of Steamed and Fried Asian Appetizers with Dipping Sauces</i>
FRESH TAMALES CHILE VERDE	<i>Fresh Steamed Masa Filled with Tender Braised Mexican Style Pork topped with an Avocado Corn and Pine Nut Relish</i>

*For additional hors d'oeuvre selections please inquire with your catering sales representative*

## RECEPTION DISPLAYS

WHOLE POACHED SALMON	<i>Red Pepper Remoulade, Herbed Cream Cheese, Bagel Chips, Crostini and Assorted Crackers (Serves approximately 60pp)</i>
BAKED BRIE EN CROUTE	<i>Cranberry-Apricot Compote, Candied Pecans, Fresh Strawberries and Grapes, Fresh Sliced Baguette and Assorted Crackers (Serves approximately 60pp)</i>
SEASONAL FRESH FRUIT DISPLAY	<i>Fresh Strawberries, Melons, Pineapple and Grapes, served with Orange Crème Fraiche (Serves approximately 100pp)</i>
BASKET OF FRESH VEGETABLE CRUDITÉS	<i>Fresh Asparagus, Baby Carrots, Yellow and Zucchini Squashes, Snow Peas, Red Bell Pepper, Baby Corn, Grape Tomatoes and Marinated Mushrooms served with Red Pepper Ranch Dressing (Serves approximately 100pp)</i>
INTERNATIONAL AND DOMESTIC CHEESE DISPLAY	<i>A selection of Imported and Domestic Cheeses to include Swiss, Aged Cheddar, Gouda, Havarti, Sage Derby, Chevre, Pepper Jack, Seasonal Fruit and Assorted Crackers (Serves approximately 100pp)</i>
TRI COLOR HUMMUS & GRILLED VEGETABLES	<i>A Mediterranean variety of Grilled and Marinated Vegetables with Red Pepper, Mint Parsley and Golden Hummus served with Greek Olives and Warm Pita Bread (Serves approximately 100pp)</i>
SIDE OF HOUSE SMOKED SALMON	<i>Pecan Smoked Salmon served with traditional condiments of Capers, Cream Cheese, Diced Red Onion and Bagel Chips (Serves approximately 30pp)</i>
HOUSE-CURED SALMON GRAVLOX	<i>A Swedish Specialty, Fresh Salmon cured with a delicate balance of Sugar and Salt, infused with Fresh Dill and sliced paper thin served with traditional condiments of Lemon Wedges, Chopped Fresh Dill, Fried Capers, Crème Fraiche, Cucumbers, Mustard and Dark Rye Bread (Serves approximately 40pp)</i>
ANTIPASTO PLATTER	<i>Italian Cured Salami, Prosciutto Ham, Mortadella Sausage, Provolone Cheese, Roasted Peppers, Eggplant, Pepperoncinis, Olives, Artichoke Hearts &amp; Rustic Rolls with Dijon Mustard &amp; Aioli (Serves approximately 100pp)</i>
FOUR CHEESE SWISS FONDUE	<i>Gruyere, Swiss, Emmentaler and Brie Cheeses, melted slowly with Roasted Garlic and White Wine served with Rustic Bread Cubes, Fresh Apple Wedges and Fresh Vegetables (Serves approximately 100pp)</i>
MARINATED, GRILLED AND ROASTED VEGETABLES	<i>A Variety of Seasonal Vegetables Served with Pesto Vinaigrette and Sun-Dried Tomato Aioli (Serves approximately 100pp)</i>