

# Specialty Stations

*(\$50.00 Attendant Fee Per Station)*

## **Carving Station**

*priced per person*

*Roast Tenderloin of Beef with Roasted Shallot Sauce  
Side of Norwegian Smoked Salmon with Traditional Garnishes  
Glazed Lundy Ham with Honey Mustard Sauce  
Roast Turkey with Cranberry Orange Compote*

## **Sauté Station**

*priced per person*

*Orecchiette Pasta with Diced Grilled Garden Vegetables and Baby Gulf Shrimp  
with Tomato Basil Sauce  
Farfalle Pasta Chiffonade Carbonara  
Stir Fry Vegetables with Chicken and Shrimp  
Cavatelli Pasta with Artichoke Hearts, Escarole, Diced Roma Tomatoes in a Roasted Garlic Sauce  
Sautéed Maryland Crab Cakes with Mango Chutney*

## **Caviar Station**

*Finest selection of Caviar presented on crushed ice  
Served with chopped egg, onion, crème fraîche, mini blinis and toast points  
Available at Market Price  
Shrimp Bowl (150 pieces)  
Raw Bar of Shrimp, Clams and Oysters*

## **Sushi Station**

*An elaborate display of sushi served with pickled ginger, wasabi and soy sauce  
Priced Accordingly*

## **Sushi Platter (200 pieces)**

*Tuscan Display  
(Minimum of 50 People)*

## **Additions**

*Viennese Table  
International Coffee Station  
Platters of Assorted Pastries  
Platters of Chocolate Covered Strawberries  
Custom Carved Ice Sculpture priced accordingly*

*All prices are subject to 19% service charge and 7% NJ sales tax  
Specialty Stations are priced Per Person for One Hour of Service*



**Molly Pitcher Inn**