

Specialty Stations

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

(Attendant Fee Per Station)

Prices are subject to New Jersey Sales Tax & 19% Service Charge
Specialty Stations are priced Per Person for One Hour of Service

