



## RECEPTION STATIONS

### Potato Station - \$11/person

Mashed potatoes  
Sour cream and chives, bacon bits and shredded cheddar  
Sweet potatoes  
Marshmallows, brown sugar and raisins

### Fajita Station - \$12/person

Chili con queso  
Blue and corn tortilla chips  
Beef and chicken fajitas  
Spanish rice  
Refried beans

### Sushi & Sashimi Station - \$600/100 pieces

California rolls  
Sliced salmon sashimi  
Spicy tuna roll  
Ebi sushi  
Pickled ginger, wasabi and soy sauce

### Pasta Bar - \$12/person

#### Choice of two:

Cheese tortellini, farfalle or penne  
Roasted garlic cream sauce  
Tomato basil marinara  
Grated pecorino cheese  
Sun-dried tomatoes  
Toasted pine nuts  
Garlic bread  
- Add diced chicken or Italian sausage \$2/person

### Salad Station - \$10/person

Mixed baby greens, romaine, croutons  
Cucumber, carrots, black olives, red onion  
Mushrooms, diced egg, cherry tomatoes  
Shredded cheddar and Swiss, bleu cheese  
Sunflower seeds, crumbled bacon  
3 choices of dressings

### Seafood Extravaganza - \$75/person (based on 10 pieces per person)

Fresh jumbo shrimp  
Snow crab claws  
Oysters on the half shell  
Cocktail sauce and wasabi vinaigrette  
Caviar with traditional accompaniments  
Served in an ice bar

### Pacific Rim Station - \$15/person

Crab Rangoon (3)  
Spring rolls, sweet chili dipping sauce (3)  
Chicken Satay with peanut sauce (3)  
Vegetable fried rice  
Fortune cookies (2)

### Dessert Station - \$12/person

Chocolate covered strawberries  
Mini cream puffs  
Mini fruit tarts  
Brownie bites  
Lemon cheesecake squares  
Strawberry tea cakes  
Assorted truffles  
Regular and decaffeinated coffee,  
condiments and flavorings, herbal tea

### Cordial Station - \$7.50/each drink

Bailey's, Grand Marnier, Amaretto,  
Godiva, Frangelica, Kahlua, Martell VS,  
Drambuie, Peppermint Schnapps and  
Jaegermeister

*\*Stations can become action - \$95 attendant fee per station.*

*Minimum of 30 guests. Reception stations are out for a maximum of 1½ hours.*

*All food & beverage prices are subject to applicable service charge and sales tax.*

*Menu selection and pricing will be guaranteed 45 days prior to the event or upon a signed banquet event order.*



## **CARVING STATIONS**

**Herb crusted leg of lamb** - \$175 (*serves approximately 25 guests*)  
Served with mint jus and cocktail rolls

**Roasted breast of turkey** - \$200 (*serves approximately 30 guests*)  
Served with orange cranberry mayonnaise and cocktail rolls

**Gusto bone-in ham** - \$250 (*serves approximately 50 people*)  
Served with whole grain mustard and cocktail rolls

**Roasted pork loin** - \$225 (*serves approximately 30 guests*)  
Served with apple cider reduction and cocktail rolls

**Herb crusted tenderloin of beef** - \$ 325 (*serves approximately 20 guests*)  
Served with merlot reduction and cocktail rolls

**Pepper crusted N.Y. strip loin of beef** - \$275 (*serves approximately 20 people*)  
Served with mustard sauce and sliced French baguette

**Steamship round of beef** - \$700 (*serves approximately 150 people*)  
Served with creamy horseradish, whole grain mustard and natural jus and cocktail rolls

*Plus \$95 attendant fee, per station.*

*Carving stations are out for a maximum of 1½ hours.*

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