

Chef Attended Stations

A \$100 CHEF ATTENDANT FEE APPLIES

PASTA STATION | \$14

Penne pasta with sundried tomatoes in a basil pesto

Cheese tortellini served with tomato basil sauce

Shrimp cavatappi in a garlic cream sauce

HALF SHELL STATION | \$19

Selection of two East Coast oysters, middleneck clams, red wine mignonette, watermelon

mignonette, sriracha, cocktail sauce, lemon wedges

CARVING STATIONS

HERB ROASTED BEEF TENDERLOIN | \$29

Served with red wine demi-glace

BROWN SUGAR BAKED HAM | \$14

Maple glaze

SLOW ROASTED PRIME RIB OF BEEF | \$19

Served with Au Jus & horse radish creme fraiche

HERB SLOW ROASTED TURKEY BREAST | \$14

Home style gravy & cranberry orange marmalade

HERB ROASTED PORK LOIN | \$9

Served with rosemary & garlic sauce

DESSERT STATIONS

CHOCOLATE FOUNTAIN | \$7

Served with warm chocolate, seasonal fresh fruit, marshmallows, rice crispy treats, pretzel rods, oreo cookies, & pound cake

S'MORES BAR | \$10

Miniature fire stations for roasting marshmallows & peanut butter cups

BANANAS FOSTER FLAMBE | \$9

Bananas flambeed in rum, brown sugar, cinnamon, & banana liquor- served with vanilla ice cream

ICE CREAM

SUNDAE BAR | \$9

Vanilla ice cream with assortment of toppings