

Specialty Stations

With Five Hour Open Bar \$145.00
With One Hour Open Bar \$130.00
With Cash Bar \$123.00

Create your own personalized reception with five stations from the following:
(Pricing includes 2 stations manned with uniformed chefs and 3 unmanned station)

Antipasto

Italian Meats and Cheeses
Marinated Olives, Mushrooms, Artichoke Hearts
and Roasted Peppers
~

Tomato, Mozzarella Basil Pizza
Hummus Dip, Black Olive Tapenade
~

Vegetable Crudité
Italian Breads and Pita Chips

Mushroom Sauté

Wild Mushroom Ragoût with
Cognac and Chervil
~

Vol-au-Vent Shells

Pasta

Choice of two pastas:
Fusilli, Tortellini, Penne Pasta
~

Choice of two sauces:
Marinara, Pesto Cream, Clam, Alfredo Sauce
~
Garlic Toast, Black and Green Olive Tapenade,
Toasted Pine Nuts
Freshly Grated Parmesan Cheese

Seafood Sauté

(Five pieces per person)
Florida Gulf Shrimp, Garlic Lemon Sauce
~
Vegetable Rice Pilaf

Stir-Fry Station

Spring Rolls Wrapped in Rice Paper
Steamed Chinese Dumplings
~
Fried Rice
~

Choice of:
Shrimp, Beef, Chicken, Vegetables

Raw Bar *

Displayed on Ice
Chilled Florida Gulf Shrimp,
Creole Rémoulade Sauce
~
Fresh Shucked Oysters on the
Half Shell, Cocktail Sauce
~
New Zealand Green Lip Mussels
~
Clams on the Half Shell,
Tomato Horseradish Sauce
~
Jonah Crab Claws, Honey Mustard Sauce

Carving Station

Choice of:
Roasted Vermont Turkey
~
Baked Virginia Ham
~
New York Sirloin with
Grain Mustard Crust *

Salad Station

Caesar Salad
~
Mesclun Greens with Balsamic Vinaigrette
~
Spicy Sprouts, Grape Tomatoes, Shredded
Vegetables, Red Onion and Croutons

Caviar Station *

Choice of Assorted Caviar and Vodkas
Both displayed on ice along with
classical garniture
~
Choice of Caviar:
American, Salmon, Caviar, Tobiko,
White Fish, Beluga, Osetra, Sevruga

Note: The Tobiko Caviar comes
in a variety of flavors.

