

## DINNER STATIONS MENU

### CHEF RECOMMENDED

#### SELECTION OF 10 BUTLER PASSED HORS D'OEUVRES

- |  |                                      |
|--|--------------------------------------|
| *Vegetable Samosa, Raita               | *Crab Cakes, Lemon Old Bay Aioli     |
| *French Onion Soup, Petite Bread Boule | *Spicy Tuna Tartare Taco             |
| *Truffled Mushroom Pizzetta            | Scallions, Dried Cranberries         |
| *Roasted Apple & Brie Wonton           | *Franks in a Down Quilt              |
| Cinnamon Gastrique                     | *Petite Bleu Cheeseburger Slider     |
| * Buffalo Chicken Lollipop             | Caramelized Onions, Smokey BBQ Sauce |
| Carrot, Celery, Bleu Cheese Slaw       | *Hummus, Cucumber Cup - GF           |

Selection of 2 Stations – 75 to 109 Guests  
Selection of 3 Stations – 110 Guests or More  
See Attached List

### TUSCAN STATION

Garlic Bread and Herbed Focaccia

Mediterranean Chopped Salad

Kalamata Olives, Sun Dried Tomatoes, Celery, Cucumbers,  
Sweet Peppers, and White Wine Italian Vinaigrette

Marinated Olives

Tuscan Roast Chicken

Artichoke, Fennel, Oven Dried Tomato and Basil Ragout

Wild Mushroom Pizzetta

Roasted Portobello Mushrooms,  
Ricotta Cheese, Rosemary and Garlic Oil

Gemelli Pasta

Pink Vodka Sauce, Sweet Peas,  
Shiitake Mushrooms and Basil

Broccoli Rabe, Crushed Red Pepper, Garlic, and EVOO

### CLASSIC LITTLE ITALY

Sliced Italian Bread w/Butter

Chopped Caesar Salad

Shaved Parmesan, Roasted Peppers, Chickpeas,  
and Homemade Croutons with Creamy Caesar Dressing

Chicken Cutlet Milanese

Yellow and Red Pear Tomato Bruschetta,  
Arugula, Basil and Pesto Drizzle

Eggplant Rollatini

Tomato Basil Sauce, Shaved Parmesan

#### PASTA BAR :

Selection of Two Pastas

- \* Mezzo Rigatoni  
Grape Tomatoes, Eggplant, Basil, Roasted  
Garlic, Tomato Broth
- \* Penne a la Vodka  
Pink Tomato Vodka Sauce
- \* Lisa's Sunday Gravy  
(\$3.00 Supplementary Charge Per Person)  
Gemelli Pasta With Sausage, Meatballs,  
and Pork Belly
- \* Fresh Cavatelli  
Pulled Short Ribs and Truffle Essence
- \* Wild Mushroom Ravioli  
Truffle Sauce

- \* Orecchiette Toscano  
Fennel Scented Sausage, Broccoli Rabe,  
White Beans & Roasted Red Peppers  
Crushed Red Pepper and Pesto Broth
- \* Cheese Ravioli  
Provencal Asparagus, Fennel, Spinach, Pesto,  
Parmesan Cream Sauce
- \* Gemelli and Wild Mushrooms  
Roasted Wild Mushrooms, Radicchio, Kale,  
and Rosemary, Truffled Parmesan Broth
- \* Lobster Ravioli  
(\$4.00 Supplementary Charge Per Person)  
Tender Chunks of Lobster, Spinach and  
Leeks, Saffron Cream Sauce

### SOUTHERN COMFORT STATION

Cheddar & Chive Biscuits

New Orleans Shrimp and Grits, Tomato Chutney

BBQ Beef Brisket, Sweet Onion Jam

Macaroni and Cheese, Ritz Cracker with Butter Crust

Candied Sweet Potatoes, Brown Sugar Glaze

Green Beans with Fried Onions

**INDIAN STATION**

Naan Bread and Pappadams  
Mango Chutney

Tandoori Chicken with Raita

Crispy Potato Samosas  
Green Chutney

Saag Paneer  
Spinach and Paneer Cheese

Spicy Lentil Stew  
Cilantro and Crispy Onions

Steamed Basmati Rice  
Green Peas

**SPANISH TAPAS**

Littleneck Clams and Jumbo Gulf Shrimp  
in a Green Sauce

Sliced Chorizo, Peppers & Onions  
with Spicy Grain Mustard

Roasted Fingerling Potatoes, Garlic Aioli

Vegetable Paella  
Sweet Peas, Fennel, Tomatoes, and Cremini Mushrooms

Marinated Hearts of Palm  
and Artichokes with a Sherry Vinaigrette

Marinated Piquillo Peppers, Sea Salt and Parsley

**THAI STATION**

Traditional Thai Salad

Romaine, Iceberg, Green Onions, Cucumber, Cilantro, Basil,  
Thai Dressing and Potato Crisps

Spring Rolls with Spicy Duck Sauce

Sesame-Encrusted Salmon with Mango Salsa

Green Curry Chicken

Japanese Eggplant, Green Beans,  
Mushrooms, Onions, and Peppers

Rice Noodles

Bean Sprouts, Julienne Carrots, Napa Cabbage, Zucchini, Yellow Squash,  
Sesame Seeds, Cilantro, Basil, Red and Green Peppers, Scallions,  
Soy Sauce and Sriracha

**FRENCH BRASSERIE**

Croissants & Baguettes

Nicoise Salad

Green Beans, Tomatoes, Olives, Potatoes,  
Anchovies, Hard Boiled Eggs & Sherry Vinaigrette

Steak au Poivre

Filet Mignon with a Sea Salt and Cracked Pepper Crust,  
served with Brandy Peppercorn Sauce

Moules, White Wine, Sliced Garlic, Fresh Tomatoes, and Herbs

Roasted Fingerling Potatoes, Caramelized Onions, Fennel, and Parsley with Truffle Butter

Haricot Verts, Herb Butter

**MIDDLE EASTERN MEZZE**

Warm Pitas  
Zatar Infused Olive Oil

Greek Salad  
Romaine, Mesclun, Kalamata Olives, Cucumbers, Tomatoes,  
Feta, Red Peppers, Lemon Herb Dressing

Trio Of Dips:  
Hummus, Baba Ghanoush, and Tzatziki

Lamb Meatballs  
Mint Yogurt Sauce

Crispy Falafel Fritters  
Sweet Pepper and Tahini Puree

Moroccan Couscous  
Chickpea, Mint, and Preserved Lemons

**SOUTHWESTERN GRILL**

Crispy Tortilla Chips  
Roasted Tomato Salsa, Pico De Gallo, Guacamole

Chipotle Pulled Chicken Soft Tacos  
Pico De Gallo, Fresh Cilantro, Lime Wedges,  
Fire Roasted Poblano Peppers, Soft Corn and Flour Tortillas

Chimichurri Grilled Flat Iron Steaks  
Salsa Verde

Grilled Vegetable Quesadillas  
Smoked Tomato Sour Cream

Smokey Black Bean Chili with Cilantro

Mexican Rice  
Ancho Chili Butter

### HAWAIIAN STATION

Cornbread

Hawaiian Chopped Salad

Frisee, Baby Kale & Radicchio w/Strawberry, Mango, Macadamia Nuts,  
Homemade Croutons & White Strawberry Balsamic Vinaigrette

Jasmine Rice & Edamame Salad

Smoked Black Pepper & Sesame Seared Loin of Ahi Tuna, Wasabi Drizzle

Korean Style Braised Short Ribs

Cornbread Pudding & Sweet Plantain Stuffed Chicken  
with Sweet Corn Drizzle, Micro Cilantro

Baby Bok Choy w/ Shiitake Mushrooms

### CRAFT TACO STATION

Mexican Caesar Salad

Toasted Farro with Smoked Tomato, Mexican Corn, Black Beans,  
Peppers & Cilantro with Cojito Cheese

Soft Corn Tortillas • Flour Tortillas

Select Two:

Rock Shrimp

Tempura, Buffalo Aioli, Mango Salsa, Cilantro

Adobo Crispy Shredded Pork

Cotija Cheese, Charred Pineapple, Salsa Verde

Blackened Baja Fish

Cilantro Slaw, Chipotle Cream

Short Ribs

Cheddar, Caramelized Onion, Avocado Cream

Rotisserie Adobe Chicken

Queso Fresco, Roasted Tomato Salsa, Mexican Corn

Chorizo

Jack Jalapeno Cheese, Cilantro, Mexican Corn, Pico de Gallo

Beef

Lettuce, Tomato, Cheddar, Sour Cream

**FARM TO MARKET TABLE**

Artisanal Bread Display

Semolina Baguettes, Olive Crackers,  
Pita Crisps, Grissini, Infused Olive Oil

Trio Of Salads:

Classic Caesar, Mediterranean Chopped, and Cobb  
Topped with Grilled Chicken, Poached Shrimp Cocktail,  
Marinated Italian Style Tuna

Marinated Vegetables

Roasted Beets, Grilled Eggplant, Asparagus, Roasted Cauliflower  
Grilled Portobello Mushrooms, White Bean Salad

Local Farm Cheese Display

Herb Encrusted Goat Cheese, Aged Cheddar, Humboldt Fog  
Spiced Almonds, Marinated Olives and Roasted Pears

**NEW YORK STEAKHOUSE**

Assortment of Artisan Breads

Steak House Salad

Wedges of Iceberg Lettuce, Beefsteak Tomatoes, Crispy Onion Rings,  
Crumbled Bleu Cheese, and White Wine Shallot Dressing

Herb Crusted Filet of Beef

Horseradish Cream, Red Wine Demi-Glace,  
and Frizzled Onions

Creamed Spinach

Tender Baby Leaves of Spinach  
with a Rich Cream Sauce

Homemade Tater Tots

Sea Salt, Ketchup