

Options to Personalize Your Affair

(Attendant Fee Per Station)*

Sauté Stations*

Penne with Wild Mushrooms, Spinach and Sun Dried Tomato Pesto
Asian Stir Fry with Chicken, Shrimp and Lo Mein
Spicy Crab and Cod Cakes with Avocado Corn Salsa
Orecchiette Pasta with Broccoli Rabe, Tomatoes and Peppers with Garlic and Extra Virgin Olive Oil
Farfalle with Morels, Asparagus and Truffle Butter

Carving Stations*

Honey Mustard and Brown Sugar Glazed Ham
Roast Tenderloin of Beef with Roasted Shallot Sauce
Breast of Turkey, Gravy and Cranberry Orange Relish
Marinated Flank Steak with Merlot Demi and Horseradish Cream
Grilled Berkshire Pork Loin with Port Wine Cherry Sauce
Prime Rib with Red Wine Sauce and Horseradish Cream
Rosemary and Garlic Roasted Rack of Lamb with Port Wine Sauce
Sesame Seared Sushi Grade Tuna with Wasabi, Soy Sauce and Pickled Ginger
Herb Roasted Chicken Breast with Marsala Wine Sauce

Peking Duck Station*

With Rice Flour Pancakes, Hoison Sauce, Cucumbers and Scallions

Raw Bar

Chilled Shrimp Cocktail, Littleneck Clams and Oysters on the Half Shell
with Cocktail Sauce and Lemon

Shrimp Bowl (150 Pieces)

Sushi Platter (200 Pieces)

Tuscan Display

(Minimum 50 People)

Fruit and Cheese Display

Vegetable Crudité

Antipasto Mirror

Additions to Your Reception

Viennese Table
International Coffee Station
Platters of Assorted Pastries *Priced per platter*
Chocolate Covered Strawberry Tuxedos *Priced per platter*
Custom Carved Ice Sculpture *Priced Accordingly*

All Prices are Subject to NJ Sales Tax and 19% Service Charge