

*Banquet Station Offerings*  
 CHEF ATTENDANT **\$125** PER HOUR

*Carving Station Offerings*

· BEEF TENDERLOIN  
*Served with Cabernet Reduction Sauce*  
**\$32.00** PER PERSON

· HOUSE PRIME RIB  
*Seasoned Au Jus with Horseradish Cream*  
**\$30.00** PER PERSON

· SIRLOIN TOP ROUND OF BEEF  
*Peppercorn Crust with Seasoned Au Jus*  
**\$28.00** PER PERSON

· HONEYBAKED HAM  
*Glazed with Honey & Brown Sugar*  
**\$28.00** PER PERSON

· SLOW ROASTED TURKEY BREAST  
*Served with Cranberry Sauce & Homemade Gravy*  
**\$28.00** PER PERSON

· LEG OF LAMB  
*Rosemary Roasted, served with Fresh Mint Sauce*  
**\$32.00** PER PERSON

· HERB ROASTED PORK LOIN  
*Served with Sautéed Apples*  
**\$30.00** PER PERSON

*Specialty Station Offerings*

**PASTA STATION**

*Penne Pasta and Cheese Filled Tortellini*  
*Assorted Julienne Vegetables*  
*Chicken, Mini Meatballs, Sausage*  
*Tossed with Traditional Alfredo or Marinara*  
*Served with Pecorino Romano*  
**\$21.00** PER PERSON

**SALAD STATION**

*Selection of Tender Mesclun Greens,*  
*Baby Spinach, Chopped Romaine*  
*Fresh Cherry Tomatoes, Diced Cucumbers, Sliced Red*  
*Onions, Diced Egg, Sliced Carrots, Diced Celery, Sliced*  
*Mushrooms, Kalamata Olives, Black Olives, Feta, Pecorino*  
*Romano, Shredded Cheddar Cheese*  
*Choice of Dressings*  
**\$18.00** PER PERSON

**SLIDER STATION**

*Mini Hamburger, Mini Mahi-Mahi Burgers,*  
*Mini BBQ Chicken Burgers*  
*With choice of Sliced American Cheese,*  
*Sliced Cheddar Cheese, Sliced Swiss Cheese*  
*Lettuce, Tomato, Red Onion, Cole Slaw, Pickles*  
*Topped with choice of Ketchup, Mustard,*  
*Tartar Sauce, BBQ Sauce*  
**\$28.00** PER PERSON

**MASHED POTATO STATION**

*Herbed Mashed Potatoes with Whipped Butter,*  
*Sour Cream, Fresh Chives, Applewood Smoked Bacon,*  
*& Grated Cheese*  
**\$21.00** PER PERSON