

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