

STATION COCKTAIL MENUS

All stations will require full service staff priced by the hour

Menu One

Minimum of 75 Guests

Vegetarian Bruschetta-Pasta Station

(Fresh Made Pasta, Cooked to Order)

Bow Tie Pasta ala Marquegiana
and
Tri-color Tortellini with Marinara sauce
Fresh Grated Parmesan Cheese

Bruschetta section to Include
Red Pepper Puree,
Black Olive Spread

Served on Toasted Baguettes and Fresh Baked Focaccia Bread

Meat Carving Station

(Carved to Order)

Herb Roasted Top Round of Beef
and
Smoked Cure Roasted Turkey Breast

Assorted Sliced Breads, Sliced Silver Dollar Rolls, Croissants,
Horseradish Cream, Cracked Mustard and Cranberry Relish

Seafood, Cheese Station

Cajun Crab and Artichoke Dip
Accompanied with Toasted Pita Triangles

Calamari Fritti Cocktail
Will include Crispy Small Tubes and Legs
and Garnished with Marinara Sauce and Lemon Wedges
Set up on a Signature Glass Tower Display & Served in a Martini Glass

Warm Brie Wheels Topped with Sliced Apples and Cinnamon
Accompanied with Assorted Crackers and Garlic Toasts

Fruit Desert and Coffee Station to Include

Tropical Whole and Sliced Fruits display
Accompanied with Zabaglione au Grand Marnier

Assorted French Pastries ~
Chocolate Confections, Mini Cream Puffs, Fresh Strawberries Dipped in Chocolate
Fresh Brewed Regular and Decaffeinated Coffee