

RECEPTION STATIONS

Roasted Tenderloin of Beef with Green Peppercorn Sauce

Roast Rack of Lamb Au Jus
Stuffed Leg Lamb with Polenta Croutons and Pinot Noir Sauce

Whole Roast Turkey with Stuffing and Natural Gravy

Smoked Salmon
Whole Side of House Smoked Salmon
Served with Cucumber Salad, Traditional Condiments and Black Breads

Iced Seafood Bar
An Assortment of Jumbo Shrimps, Bluepoint Oysters, Crab Claws, Alaskan King Crab
and Littleneck Clams with Cocktail and Brandy Sauce

Pasta Station
Made to order with Penne Pasta, Marinara, Alfredo and Pesto Sauces
Sundried Tomatoes, Smoked Chicken and Wild Mushrooms
Served with Garlic Bread

Crudités
Baskets of Crisp Garden Vegetables Served with Assorted Dips

International Cheese & Fruit Display,
Sliced Seasonal Fruits, Assorted Crackers and Breads

Our catering staff can assist you with additional stations such as
Seasonal Risotto, Caviar and Sushi

**18% Service Charge and 8.375 % Sales Tax will be added on above prices
(All prices subject to change)**

Plated Dinner 6/906