



Faculty House Menu 2017-2018

ADDITIONAL CHARGES:

Room Rental Fees

(Contact Sales Manager for Room Pricing)

Please be advised that without a Food and Beverage purchase the room rate will double

Set-Up & Break Down Labor Fee (Skyline Dining Room Only)
\$195/Event

Wait Staff

\$39/Hour (Minimum 5 Hours at \$195)

Buffet: One (1) Wait Staff per Twenty-Five (25) Guests

Plated: One (1) Wait Staff per Ten (10) Guests

Passed: One (1) Wait Staff per Twenty-Five (25) Guests

Bartender

\$39/Hour (Minimum 5 Hours at \$195)

One (1) Bartender per Seventy-Five (75) Guests

Uniformed Chef / Carver

\$39/Hour (Minimum 5 Hours at \$195)

One (1) Uniformed Chef per Seventy-Five (75) Guests

Uniformed Chefs are optional unless otherwise noted

Coat Check Attendant

\$39/Hour (Minimum 5 Hours at \$195)

One (1) Coat Check Attendant per One Hundred (100) Guests

ICON LEGEND:



Vegetarian



Vegan



Gluten Free

CONTINENTAL BREAKFAST BUFFET

Continental Breakfast

\$29.00 per Person

Choice of Two (2) Juices: Orange, Grapefruit, Apple, Cranberry
Assorted Danishes, Muffins, Croissants
Bagels with Cream Cheese, Fruit Preserves and Butter
Freshly Brewed Coffee, Decaffeinated Coffee and Assorted Teas

Executive Continental Breakfast

\$42.50 per Person

Choice of Two (2) Juices: Orange, Grapefruit, Apple, Cranberry
Assorted Danishes, Muffins, Croissants
Assorted Yogurt Loaves
Bagels with Cream Cheese, Fruit Preserves and Butter
Seasonal Sliced Fruit and Berries
Assorted Individual Yogurts
Freshly Brewed Coffee, Decaffeinated Coffee and Assorted Teas

HOT BREAKFAST BUFFET

Minimum of Ten (10) Guests

American Breakfast

\$45.50 per Person

Choice of Two (2) Juices: Orange, Grapefruit, Apple, Cranberry
Assorted Danishes, Muffins, Croissants
Bagels with Cream Cheese, Fruit Preserves and Butter
Choice of One (1) Bacon: Hickory Smoked Bacon or Turkey Bacon
Griddle Potatoes with Peppers and Onions
Scrambled Eggs with Chives
Freshly Brewed Coffee, Decaffeinated Coffee and Assorted Teas

Columbia Breakfast

\$56.00 per Person

Choice of Two (2) Juices: Orange, Grapefruit, Apple, Cranberry
Scrambled Organic Brown Eggs
Hickory Smoked Bacon
Griddle Potatoes
Assorted Cereals
Seasonal Fruit Salad
Assorted Danishes, Muffins, Croissants
Bagels with Cream Cheese, Fruit Preserves and Butter
Freshly Brewed Coffee, Decaffeinated Coffee and Assorted Teas

The New Yorker

\$64.00 per Person

Choice of Two (2) Juices: Orange, Grapefruit, Apple, Cranberry
Eggs Benedict
Corned Beef Hash
Griddle Potatoes
Smoked Salmon and Gravlox Platter
Assorted Cereals
Seasonal Fruit Salad
Assorted Danishes, Muffins, Croissants
Bagels with Cream Cheese, Fruit Preserves and Butter
Freshly Brewed Coffee, Decaffeinated Coffee and Assorted Teas

BREAKFAST SIDE ORDERS

Hash Brown Patties 	\$6.50	per Person
Applewood Smoked Sausage	\$6.50	per Person
Turkey Sausage	\$6.50	per Person
Individual Assorted Yogurt 	\$8.50	per Person
Assorted Cereals 	\$8.50	per Person
Grits 	\$14.50	per Person
Butter and Cheese		
Oatmeal Station 	\$14.50	per Person
Brown Sugar, Raisins and Toasted Walnuts		
Individual Quiches	\$17.50	per Person
Lorraine		
Vegetable 		
Sliced Fruit Platter  	\$17.50	per Person
Hot Breakfast Wraps	\$18.00	per Person
Choice of Two (2) Wraps:		
Bacon, Egg and Cheese		
Sausage, Egg and Cheese		
Egg and Cheese		
Fresh Pastries (Served By The Dozen) 		
With Fruit Preservative and Butter		
Croissants	\$24.00	per Dozen
Danishes	\$24.00	per Dozen
Muffins	\$24.00	per Dozen
Bagels (Served By The Dozen) 	\$27.00	per Dozen
With Cream Cheese, Fruit Preserves and Butter		
Hard Boiled Eggs (Served by the Dozen)	\$26.00	per Dozen
Yogurt Station 	\$27.00	per Person
Honey, Fresh Berries and Nut Granola		
Omelet Station (Chef Attendant Required) 	\$30.00	per Person
Mushrooms, Tomatoes, Onions and Bell Peppers		
Cheddar and Swiss		
Ham and Bacon		
Whole Fruits (Served by the Dozen)  		
Apples	\$37.00	per Dozen
Oranges	\$37.00	per Dozen
Bananas	\$37.00	per Dozen
Smoked Salmon Platter	\$77.50	per Platter (serves 20 guests)
Bagels with Cream Cheese		
Capers, Diced Tomatoes, Lemon, Red Onions and Sliced Egg		

BREAK OPTIONS

Assorted KIND Bars	\$5.50	per Person
Individual Bags of Snacks Pretzels Popcorn Potato Chips Terra Chips	\$7.50	per Person
Individual Assorted Yogurt	\$8.50	per Person
Popcorn Bar Chocolate Kettle Corn Salted Caramel Chipotle	\$10.50	per Person
Soft Pretzels Cinnamon Salt	\$11.00	per Person
Coffee Cake with Coffee Service Freshly Brewed Coffee, Decaffeinated Coffee and Assorted Teas	\$17.50	per Person
Sliced Fresh Fruit	\$17.50	per Person
Assorted Scones with Coffee Service Blueberry Chocolate Chip Cranberry Devonshire Cream and Plum Jam Freshly Brewed Coffee, Decaffeinated Coffee and Assorted Teas	\$18.50	per Person
Glenn Wayne Doughnuts with Coffee Service Freshly Brewed Coffee, Decaffeinated Coffee and Assorted Teas	\$21.50	per Person
Chips and Guacamole Tortilla Chips Salsa Corn Salsa Pico de Gallo Sour Cream	\$25.00	per Person
Assorted Mini Sandwiches and Wraps	\$27.00	per Person
Health Break Package Fresh Cut Vegetables Hummus Individual Assorted Yogurt Seasonal Sliced Fresh Fruit Assorted Granola Bars Freshly Brewed Coffee, Decaffeinated Coffee and Assorted Teas	\$33.00	per Person

DESSERTS

Add Coffee and Tea Service for an additional \$3.50 per person.

Chocolate Dipped Strawberries ^{GF}	\$5.50	per Person
Assorted Cookie & Brownies	\$15.50	per Person
By The Pound Assorted Pound Cakes Assorted Yogurt Loaves	\$17.50	per Person
Mousse Station^{GF} Choose Two (2) Flavors: Chocolate Chocolate Banana Dark Chocolate Lemon Raspberry Chocolate Trio of Chocolate	\$20.50	per Person
Petit Desserts Assorted Miniature Pastries Caramelized Cashews Fruit Cocktail in a Martini Glass Lemon Bars	\$26.50	per Person
International Desserts Baklava Churros French Beignets Opera Torte Zeppolas	\$36.00	per Person

LUNCH SANDWICHES & SALADS

Classic Sandwich Box Lunch

\$33.00 per Person

Choice of Three (3): Classic Sandwiches or Classic Boxed Salads
Mayo and Mustard
Apple
Chips
Soda or Water

Gourmet Sandwich Box Lunch

\$38.50 per Person

Choice of Three (3): Gourmet or Classic Sandwiches or Classic Boxed Salads
Mayo and Mustard
Cookie
Penne Pasta Salad
Soda or Water

Gourmet Sandwich Buffet

\$50.50 per Person

Choice of Three (3): Gourmet or Classic Sandwiches
Mayo and Mustard
Pickles
Assorted Cookies and Brownies
Choice of Two (2) Salads: Penne Pasta, Potato, Mixed Garden or Fruit Salad
Soda or Water

Additional Sandwich Choice

\$4.50 per Person,
per Selection


Classic Boxed Salads

All salads served with an assortment of dressing packets

Classic Caesar Salad with Grilled Chicken

Mixed Greens Salad with Grilled Vegetables, Quinoa and Grilled Tofu 

Mixed Greens Salad with Grilled Vegetables, Sliced Egg, Tabbouleh and Turkey

Mixed Greens Salad with Grilled Vegetables, Quinoa and Grilled Chicken 

Classic Sandwiches

Grilled Chicken Caesar Salad in a Wrap


Crispy Chicken with Lettuce, Tomato, Guacamole and Spicy Mayo in a Wrap


Roast Beef with Organic Greens, Tomato and Provolone on Pumpernickel

Roast Turkey with Swiss Cheese, Organic Greens and Tomato on a Brioche Roll

Virginia Ham with Mild Cheddar, Organic Greens and Tomato on a Kaiser Roll

Tuna Salad with Mesclun and Tomato in Assorted Wraps

Grilled Eggplant with Mozzarella, Arugula and Tomato on a Garlic Baguette 

Curried Vegetables in an Everything Pita 

Gourmet Sandwiches

Grilled Herbed Chicken Cutlets with Arugula and Roasted Pepper on a Multi-Grain Roll

Chicken Francese with Mozzarella, Arugula, Tomato and Citrus Dressing on a Semolina Hoagie

Roasted Sirloin of Beef with Organic Greens, Tomato, Jack Cheese and Horseradish Cream on a Club Roll


Roasted Turkey with Muenster Cheese, Lettuce and Cranberry Spread on an Herbed Pocket Roll


Roast Turkey with Tabbouleh and Wilted Kale in a Wrap

Pastrami with Caramelized Onions, Swiss Cheese and thousand Island Dressing on Pumpernickel

Black Forest Ham with Brie Cheese, Dried Fruit Compote and Green Leaf on a Ciabatta Roll

Smoked Salmon with Red Onion, Cucumber, Tomato and Chive Cream Cheese on Multi-Grain Roll

Breaded Eggplant with Provolone, Roasted Red Pepper, Arugula, and Balsamic Dressing on Focaccia Bread 

Black Beans with Corn, Quinoa, Romaine Lettuce, Sour Cream and Avocado Dressing in a Wrap 

BUFFETS

Minimum of Ten (10) Guests

Buffets include assorted rolls and sweet butter

Buffets do not include beverages

New York Deli

\$66.00 per Person

Seasonal Soup
Caesar Salad
Chilled Primavera Pasta Salad
Mozzarella, Tomatoes and Eggplant with Toasted Pine Nuts
Potato Salad
Sliced: Ham, Turkey, Roast Beef
Tuna Salad
Sliced: Cheddar, Swiss and Muenster
Assorted Sliced Breads
Assorted Cookies and Brownies

Healthy Lunch

\$73.50 per Person

Cucumber, Broccoli and Kale Salad with Olives, Grape Tomatoes and Lime Dressing
Organic Greens with Apples, Walnuts and Apple Cider Vinaigrette
Hearts of Palm with Tomato, Avocado and Champagne Dressing
Chilled Steamed Chicken and Watercress with Scallion Sesame Dressing
Cold Poached Salmon with Red Onions and Green Parsley Mayonnaise
Whole Grain Rolls
Vegetable Chips and Guacamole Dip
Sliced Fresh Fruit
Assorted Yogurt Loafs

Alma Mater

\$73.50 per Person

Shaved Fennel and Parsley Salad with Pommery Mustard Vinaigrette
Char Grilled Asparagus Salad with Parmesan Cheese
Bocconcini Salad with Fresh Mozzarella
Chicken Florentine with Pan Gravy on a Bed of Sautéed Spinach
Seared Red Snapper with Tomatoes and Lemon Caper Sauce
Wild Rice Pilaf
Baby Carrots and Zucchini
Tiramisu
Cannoli

American Buffet

\$73.50 per Person

Cucumber and Tomato Basil Salad
Roasted Asparagus with Radicchio
Classic Potato Salad
Grilled Chicken with Rosemary Jus
Seared Salmon with Dill Sauce
Penne with Mozzarella, Basil, Garlic, Tomatoes and Olive Oil
Steamed Seasonal Vegetables
Sliced Fresh Fruit
Assorted Cakes

Asian Buffet

\$73.50 per Person

Mesclun and Seaweed Salad with Shredded Carrots and Ginger Dressing
Cold Sesame Vegetable Noodles
Stir-Fry Red and Green Cabbage with Snow Peas, Mushroom, Bean Sprouts and Crispy Ginger
Thai Curry Chicken
Hoisin Glazed Sea Bass
Jasmine Rice
Almond Cookies
Mandarin Orange Segments

BUFFETS - Continued

Barbecue Buffet

\$73.50 per Person

Cajun Chicken Salad
Green Onion Potato Salad with Pommery Mustard
Tangy Cucumber and Tomato Salad with Dill and Red Onion
BBQ Ribs
Fried Chicken
Buttermilk Mashed Potatoes
Sautéed Kale with Caramelized Onions
Fruit Salad
Assorted Tarts and Tortes

French Buffet

\$73.50 per Person

Vegetable Niçoise Salad
Asparagus Salad with Roasted Apple, Arugula, Goat Cheese and Apple Cider Vinaigrette
Mesclun Salad with Chef's Choice Dressing
Sirloin with Green Peppercorn Sauce
Seared Salmon with Beurre Blanc
Potatoes Au Gratin
Roasted Root Vegetables
Sliced Fresh Fruit
Assorted Mini Pastries
Macaroons

International Buffet

\$73.50 per Person

Quinoa with Bell Peppers and Toasted Pine Nuts
Caesar Salad
Greek Salad
Traditional Beef Bourguignon
Chicken Francese
Garlic Mashed Potatoes
Sliced Fresh Fruit
Cheesecakes
Assorted Mini Pastries

Italian Buffet

\$73.50 per Person

Mozzarella, Tomatoes and Eggplant with Toasted Pine Nuts
Antipasto Board with Cheese, Grilled Vegetables and Cured Meats
Arugula Salad with Roasted Pear and Crumbled Blue Cheese
Chicken Piccata
Shrimp Scampi with Penne in Lemon Caper Sauce
Eggplant Rollatini
Sautéed Broccoli with Garlic
Sliced Fresh Fruit
Tiramisu
Biscotti

The Thinker

\$82.50 per Person

Garden Grilled Vegetable Salad with Herbs and Roasted Garlic
Grilled Sliced Portabella Mushrooms and Goat Cheese with Balsamic Dressing
Herb Crusted Salmon with Beurre Blanc
Sirloin of Beef with Cannellini Bean Ragout
Cheese Tortellini with Pesto Broth
Roasted Potatoes with Parmesan
Sautéed Broccoli with Garlic
Sliced Fresh Fruit
Assorted Miniature French Pastries

PLATED MENU

Plated Lunches & Dinners do not include beverages

Lunch Combination Menu

Choice of Soup, Entrée and Dessert	\$93.00	per Person
Choice of Salad, Entrée and Dessert	\$99.00	per Person
Choice of Appetizer, Entrée and Dessert	\$112.00	per Person

Dinner Combination Menu

Choice of Soup, Entrée and Dessert	\$99.00	per Person
Choice of Salad, Entrée and Dessert	\$105.00	per Person
Choice of Appetizer, Entrée and Dessert	\$118.00	per Person

Plated Meal with Choice of Entrée

Two Entrées	\$21.00	per Person
Three Entrées	\$33.00	per Person

PLATED APPETIZERS

SOUPS

Lobster Bisque

New England Clam Chowder

Butternut Squash Bisque

Roasted Tomato Soup

Italian Wedding Soup

Mushroom Barley Soup

Minestrone

SALADS

Autumn Green Salad

Red Oak Lettuce
Dried Cherries
Spiced Pine Nuts
Caramelized Apples
Burnt Honey Dressing

Boston Bibb Salad

Toasted Walnuts
Apples
Cranberries
Walnut Oil and Apple Cider Vinaigrette

Baby Kale Salad

Toasted Almonds
Crispy Shitake
Lime Dijon Dressing

Hudson Valley Salad

Roasted Yellow Tomato Wedge
Chèvre on a Toasted Crouton
Roasted Portobello Mushroom
Tomato Vinaigrette

Baby Spinach Salad

Roasted Butternut Squash
Shaved Smoked Gouda
Honey Lemon Vinaigrette

APPETIZERS

Maryland Crabcake

Micro Greens
Sauce Remoulade

Salmon Crudo

Petit Micro Greens
Salmon Roe
Orange Essence

Tuna Tartar

Avocado Hash
Waffle Potatoes
Micro Greens

Roasted Duck Breast

Duck Leg Confit Crepe
Caramelized Chestnuts
Goat Cheese

Bistro Salad

Goat Cheese
Roasted Pear
Red Pepper
Walnut Crumbs
Champagne Vinaigrette

House Salad

Blistered Tomatoes
Radishes
Toasted Pine Nuts
Champagne Vinaigrette

Arugula and Radicchio Salad

Fried Artichoke
Toasted Pine Nuts
Red Wine Honey Dressing

Caprese Salad

Fresh Mozzarella
Beef Steak Tomato
Kalamata Olives
Basil
Balsamic Glaze

PLATED ENTRÉES

Chicken

Pesto Crusted French Cut Breast

Sun-dried Tomato Succotash
Polenta Cake
Caramelized Endive

Chicken Roulade

Stuffed with Mushroom and Spinach
Peruvian Potato
Red Swiss Chard
Chardonnay Au Jus

Pan Roasted Herb Breast of Chicken

Wild Rice Pilaf
Grilled Asparagus
Shallot Tomato Provencal

Chicken Francese

Mashed Potatoes
Shaved Brussel Sprouts
Tomato Bruschetta
Pecorino Romano

Beef

Filet Mignon MVC

Sweet Potato Pommes Anna
Sautéed Spinach
Green Peppercorn Sauce

Boneless Braised Short Rib MVC

Truffle Mashed Potatoes
Bundled Root Vegetables
Caramelized Cipollini Onions
Basil Chips

Roasted, Sliced Beef Tenderloin MVC

Basket of Red Bliss Potatoes
Fava Bean Puree
Malibu Carrots
Port Wine Reduction

Fish

Herb Crusted Salmon

Sweet Potato Orzo
Roasted Asparagus
Red Pepper Ragout

Seared Arctic Char

Blistered Cherry Tomatoes
Potato Frizzle
Fennel
Pernod Essence

Miso Marinated Snapper

Thai Coconut Rice
Shaved Bok Choy
Black Garlic Tamarind Sauce

Potato Crusted Cod

Saffron Cauliflower Risotto
Sautéed Spinach
Beurre Blanc Sauce

Vegetarian

Grilled Vegetable Strudel

Sautéed Bell Peppers
Garlic Spinach

Vegetable Napoleon

Quinoa
Red Pepper Coulis

Ginger and Garlic Vegetable Stir-Fry

Jasmine Rice

Lentil Stuffed Zucchini

Spaghetti Vegetables

PLATED DESSERTS

Raspberry Chambord Torte

Raspberry Puree

Seasonal Trio of Sorbets

Fresh Berries

Dark Belgium Chocolate Mousse Torte

Spiced Vanilla Cream

Creamy Cheese and Lemon Curd Tart

Flourless Chocolate & Raspberry Ganache Torte

Mango Mousse

Fresh Seasonal Fruit Tart

Pecan Tart

Kahlua Cream

Chocolate Flourless Torte

Zesty Blood Orange Mousse

Traditional Key Lime Tart

Salted Caramel and Chocolate Tart

RECEPTIONS: HORS D'OEUVRES

1 Hour Butler Passed Hors D 'Oeuvres
(Choice of eight)

\$33.00 per Person

2 Hour Butler Passed Hors D 'Oeuvres
(Choice of eight)

\$46.50 per Person

Stationed Hors D 'Oeuvres are an additional \$10.00 per person.

COLD HORS D 'OEUVRES

- Caprese Skewer  
with Olives and Truffle Balsamic Glaze
- Poached Fig  
with Fresh Mint and Feta Cheese
- Thai Vegetarian Summer Roll  
- Chilled Soba Salad in a Cucumber Round  
- Black Pepper Goat Cheese Tartlet 
with Caramelized Pineapple and Strawberry Gastrique
- Roasted Red Pepper Hummus  
in a Cucumber Round
- Mozzarella and Tomato Bruschetta Crostini
with Fried Capers
- Bageltini
with Lox and Cream Cheese
- Maryland Crabmeat Salad 
on Cucumber Round
- Spicy Tuna Tartare 
with Cucumber on Rice Cracker
- Shrimp Cocktail 
- Salmon Mousse on Melba Toast
- Seared Tuna
with Sweet Soy on a Crispy Rice Cracker
- Avocado and Lobster Salad
- Mini Lobster Roll
- Curried Chicken Salad
- Duck Confit Taco
with Spicy Scallion Orange Marmalade
- Beef Tenderloin
with Boursin Cheese
- Asparagus Tip 
with Prosciutto di Parma

HOT HORS D 'OEUVRES

- Vegetable Dumpling 
- Assorted Quiche
- Spanakopita 
- Brie Cheese 
with Caramelized Onions on a Crouton
- Vermont Cheddar Grilled Cheese 
with Truffle Butter
- Fried Avocado 
with Tequila Salsa
- Mashed Sweet Potato Cup  
with Sour Cherries
- Grilled Vegetable Kebab  
- Shrimp Spring Roll
- Mini Fish Taco
- Jumbo Lump Crab Cake
with Spicy Mayonnaise
- Crispy Shrimp
- Asian Salmon Skewer 
- Chicken Pot Pie en Croute
- Mini Chicken Taco
- Chicken Sate 
with Creole Mustard Sauce
- Chicken Tikka
- Chicken Empanada
- Chicken and Potato Samosa
- Cranberry Glazed Short Rib Taco
- Pigs in Blanket
- Beef Slider
- Beef Empanada
- Beef Wellington
- Swedish Meatball
- Chipotle Beef Sate 
Smoked Pulled Pork Slider
with Tomato Poblano Relish

RECEPTIONS: STATIONS

<p>Bruschetta Station Traditional Roma Tomatoes Olive Tapenade (Green Olive, Kalamata, Red Pepper) Roasted Forest Mushroom Toasted Ficelle</p>	<p>\$15.50 per Person</p>
<p>Vegetable Crudités Hummus Mint Yogurt Dill Dip</p>	<p>\$22.00 per Person</p>
<p>Seasonal Grilled Vegetables Creamy Feta Caramelized Onion Dip</p>	<p>\$22.00 per Person</p>
<p>Cheese Platter American and European Cheeses Breadsticks Crackers Flat Bread Sliced French Baguette</p>	<p>\$25.00 per Person</p>
<p>Sports Bar Station Hot Buffalo Wings with Blue Cheese Dipping Sauce Jalapeno Poppers Pigs in Blankets Nachos with Beans and Traditional Toppings</p>	<p>\$25.00 per Person</p>
<p>Asian Station Sesame Chicken with Scallion Ginger Sauce Miniature Vegetarian Spring Rolls Cold Sesame Noodles with Vegetables Teriyaki Chicken Wings</p>	<p>\$27.00 per Person</p>
<p>Fry Station (Chef Attendant Required) <u>Choice of Three (3) Fries:</u> Avocado Fries Truffle Risotto Nuggets Sweet Potato Fries Zucchini Fries Portobello Mushroom Fries Old Country Steak Fries</p>	<p>\$27.00 per Person</p>
<p><u>Choose Two (2) Dips:</u> Chipotle Mayo Cheddar Cheese Sauce Chimichurri Honey Truffle Butter Spicy Ketchup Tequila Salsa</p>	
<p>Dim Sum Station <u>Choose: Steamed or Crispy</u> Chicken Lemon Grass Pot Sticker Vegetable Dumpling Shrimp Spring Roll Vegetable Thai Summer Rolls Pork Dumplings <i>with Scallion and Soy Dipping Sauce, Hot Mustard and Sriracha Sauce</i></p>	<p>\$28.00 per Person</p>
<p>Risotto Station (Chef Attendant Required) <u>Choice of Two (2) Risotto:</u> Corn Risotto Cakes with Tomato Chutney Farro Risotto with Rock Shrimp and Shaved Pecorino Smoked Duck Risotto with English Peas and Parmesan Pancetta Risotto with Swiss Chard, Smoked Tomato and Fontina Cheese</p>	<p>\$29.00 per Person</p>

RECEPTIONS: STATIONS - Continued

Pasta Station (Chef Attendant Required) \$29.00 per Person

<u>Choice of Two (2) Pastas:</u>	<u>Choice of Two (2) Sauces:</u>
Cavatelli	Marinara
Capellini	Chicken Bolognese
Gnocchi	Lobster Cream
Farfalle	Pesto Cream
Pappardelle	Roast Garlic
Mushroom Ravioli	Rock Shrimp
	Mushroom Ragout

South Pacific Station (Chef Attendant Required) \$30.00 per Person

Seared Ahi Tuna Pizza
 Crispy Tortilla Crust, Avocado, Mache Greens, Hoisin Spread and Tofu Wasabi Dressing
 Pecking Duck Moo Shu Wrap
 Wilted Cabbage, Carrots, Julienne Cucumbers, Scallions and Hoisin Sauce
 Asian Cold Slaw
Grilled Pineapple, Orange Segments, Chopped Celery, Ginger, Raisins and Black Sesame Seed Salad

Antipasto Station \$30.00 per Person

Salami, Prosciutto, Soppressata
 Tuscan Olives and Artichokes with Fresh Herbs
 Heirloom Carrots and Spicy French Lentils
 Bread Sticks and French Bread

Moroccan Station \$35.00 per Person

Chicken Tagine
 Chickpea Stew
 Moroccan Meatballs
 Moroccan Couscous
 Shirazi Salad
 Falafels
 Pita and Zaatar Breads
 Tahini Dip

Seafood Station \$48.50 per Person

Choice of Four (4) Items:
 Ahi Tuna with Seaweed Salad
 Salmon Rillettes with Truffle Scented Toast Points
 Blackened Snapper with Cajun Corn
 Oysters Rockefeller
 Poached Salmon on Baby Spinach
 Pistachio Crusted Cod with Celeriac Slaw with Olives
Served with Hollandaise, Chipotle Remoulade, Béarnaise and Smoked Chili

Carving Stations (Chef Attendant Required)

*All Reception Carving Items served with Silver Dollar Rolls, appropriate condiments and garnishes
 All Items Require a Carver*

Glazed Balsamic Grilled Turkey with Cranberry Sauce and Turkey Jus NVC	\$16.50	per Person
Whole Roasted Strip Loin with Port Wine Sauce NVC	\$33.00	per Person
Rack of Lamb with Mignonette NVC	\$40.50	per Person
Filet of Beef with Béarnaise Sauce NVC	\$42.50	per Person
Cedar Plank Salmon with Hoisin Smoked Chili Sauce	\$46.50	per Person

RECEPTIONS: STATIONS - Continued

Small Plate Station (*Two (2) Chef Attendants Required*)
Silver Dollar Rolls Included

\$52.00 per Person

Choice of Three (3) Plates:

Martini Steak Diane

Served with London Broil, Sautéed Spinach, Mushrooms, Whipped Mashed Potatoes, Crispy Onions and Cognac Shallot Sauce

Chicken Milanese

Served with Baby Arugula, Cherry Tomatoes, Ricotta Salata Cheese and Red Onion Salad

Balsamic Infused Short Ribs

Served with Caramelized Cipolini Onions and Cranberries

Charred Boneless Citrus Glazed Cornish Hen

Served with Teardrop Tomato Confit and Braised Baby Fennel

Hoisin Glazed Duck Leg Confit

Served with Braised Red Cabbage and Scallions

Broccoli Salad

Served with Red Onions, Green Tomatoes and Black Garlic and Olive Confit

Savory Wild Rice

Served with Bell Peppers, Chickpeas and Toasted Almond Silvers

Beverages

Soda Package Assorted Sodas and Bottled Water	\$8.50	per Person
Coffee Service Coffee, Decaffeinated Coffee and Assorted Teas	\$10.00	per Person
All Day Beverage Service Assorted Sodas, Water, Coffee, Decaffeinated Coffee and Assorted Teas	\$22.50	per Person

Bar Packages

Full Premium Bar (1st Hour) Each Additional Hour Mixed Drinks House Wines Beers Sodas	\$26.50 \$14.00	per Person per Person, per Hour
Limited Bar (1st Hour) Each Additional Hour House Wines Beers Sodas	\$21.50 \$11.00	per Person per Person, per Hour
Non-Alcoholic Bar (5 Hours) Sodas Mineral Water	\$11.50	per Person

Bar on Consumption Pricing

House Champagne	\$44.50	per Opened Bottle
Red or White Wine	\$36.00	per Opened Bottle
Mixed Drinks	\$12.00	per Drink
Imported Beer	\$11.00	per Bottle
Domestic Beer	\$10.00	per Bottle
Martinelli's Sparkling Cider	\$12.50	per Bottle
Assorted Soda and Mineral Water	\$6.50	Each