



SPECIALTY STATIONS

• Per Person Prices Are Based Upon One Hour of Service Pre-Dinner •

HAND CARVED MEATS

Homemade Citrus and Saffron-Mustard Crusted
Baby Rack of Lamb, Thyme Jus

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Roasted Garlic Prime Rib with Mushroom Jus
Fresh Horseradish and Pommery Mustard

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Roasted Wild Turkey Breast
Chef's Assorted Condiments

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Shallot and Red Wine Marinated Grilled Tenderloin of Beef
Horseradish, Chantilly and Mustard Herb Sauce, Miniature Rolls

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Roasted Baron of Beef or Steamship Round of Beef
Miniature Rolls, Horseradish Sauce and Jus



SPECIALTY STATIONS

SMOKED SALMON PRESENTATION

Smoked Norwegian Salmon Sliced to Order
Tomatoes, Onions, Cucumbers, Capers and Assorted Olives
Bagel Chips and Toast Points

HAND CARVED FISH

Trio Sampler of Smoked Norwegian Salmon, Seared Ahi Tuna and Smoked Trout
Tomatoes, Onions, Cucumbers and Capers
Pumpnickel Triangles and Toast Points

CAVIAR

Crème Fraiche, Brunoise of Shallots and Chef's Accompaniments
American Sturgeon, Russian Sevruga
Russian Ossetra, Russian Beluga
Potato Pancakes Sautéed to Order

RAW BAR

Colossal Shrimp (U-12)
Jumbo Shrimp (U-15)
Large Shrimp (16-20)
Snow Crab Claws
Seasonal Oysters on the Half Shell
Little Neck Clams on the Half Shell
Served on Crushed Ice with a Duo of Sauces
Hand Carved Ice Sculpture Priced Accordingly

MARYLAND CRABCAKES

Jumbo Lump Crab Cake Prepared to Order
Served with Assorted Sauces
Two 3oz. Cakes



SPECIALTY STATIONS

MEDITERRANEAN SALAD

Roasted Garlic and Chick Pea Hummus
White Bean and Rosemary Puree
Kalamata Olive Tapenade with Basil
Grilled Eggplant Babaghanoush with Red Onions and Lemon
Marinated Feta Cheese with Oven Dried Tomatoes and Oregano
Roasted Asparagus and Parma Prosciutto Salad with
White Balsamic Vinaigrette and Olive Oil
Pita and Bagel Chips

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ANTIPASTO

A Selection of Grilled Fresh Vegetables Dressed with Extra Virgin Olive Oil
Roasted Peppers, Marinated Mushrooms and Artichoke Hearts, Assorted Italian Meats, and Cheeses
Focaccia, Olive Bread and Garlic Bread Sticks

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PASTA

Penne Arrabiatta with Black Olives, Capers and Roasted Tomatoes
Ziti with Shrimp and Sauce Américaine
Basil Gnocchi with Roasted Tomatoes and Sweet Garlic
Fusili with Roasted Garlic Puree, Broccoli Rabe and Portobello Mushrooms Aglio
Traditional Gnocchi Alfredo

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RISOTTO

Arborio Rice Simmered with Vegetable or Veal Stock, Finished with Parmesan Cheese
Wild Mushrooms
Roasted Asparagus
Grilled Vegetables
Lobster



SPECIALTY STATIONS

GRILLED VEGETABLES

A Selection of Grilled Fresh Vegetables Dressed with Extra Virgin Olive Oil

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CRUDITÉS

Fresh Vegetable Crudités with Dipping Sauces

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ARTISAN CHEESE DISPLAY

Garnished with Fruit, Water Crackers and French Bread

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CHARCUTERIE

A Rustic Display of Cured Meats and Artisanal Cheeses Including Manchego, Reggiano, Prosciutto, Soppressetta and Chorizo

Assorted Pates

House made Crackers and Breads

Selection of Mustards

Roasted Peppers, Cornichons

Seasonal Fruits, Seedless Grapes and Vegetables

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WILD MUSHROOM SAUTÉ

Cremini, Portobello, Shiitake, and Oyster Mushrooms

Sautéed to Order in Olive Oil, Garlic and Basil

Served on Challah Croustade



SPECIALTY STATIONS

STIR-FRY

Wok-Fried Vegetables with Straw Mushrooms, Crisp Water Chestnuts,
Snow Peas, Bok Choy, and Tri-Colored Peppers

Beef Stir Fry

Chicken Stir Fry

Shrimp Stir Fry

Wok Seared Vegetarian Dumpling Stir Fry

MOO SHU DUCK

Crisp Peking Style Duckling, Moo Shu Skins, Scallion and Hoisin Sauce

MOO SHU BEEF

Lemongrass and Soy Marinated Tenderloin of Beef with Pickled Shiitake Mushrooms,
Scallions and Cucumbers on Moo Shu Skins



SPECIALTY STATIONS

DIM SUM

Assorted Steamed Chinese Dumplings with Dipping Sauces (All Dumplings Made without Pork)
Shrimp, Chicken and Vegetables

TAPAS

Moorish Lamb Pinchos (skewers), Curried Yogurt
Salted Cod Potato Salad with Green Olives & Peppers
Monkfish Fillet with Pine Nut Sauce & Peas
Baked Jumbo Crabmeat with Brined Cured Olives and Bread Crumbs
Roasted Duck Leg with Orange & Caramelized Endive
Sautéed Beef Filet, Cabrales Cheese, Brandy

SUSHI BAR

Assorted Sushi, Sashimi and Maki Prepared By Sushi Chef