



## 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

\$6.95 Per Chop  
Carver Fee \$125

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

\$15.00 Per Person  
Carver Fee \$125

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Roasted Wild Turkey Breast  
Chef's Assorted Condiments

\$7.95 Per Person  
Carver Fee \$125

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

\$15.95 Per Person  
Carver Fee \$125

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

\$9.95 Per Person  
Carver Fee \$125



## SPECIALTY STATIONS

### SMOKED SALMON PRESENTATION

Smoked Norwegian Salmon Sliced to Order  
Tomatoes, Onions, Cucumbers, Capers and Assorted Olives  
Bagel Chips and Toast Points  
\$15.95 Per Person  
Carver Fee \$125

### 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  
\$21.95 Per Person  
Carver Fee \$125

### CAVIAR

Crème Fraiche, Brunoise of Shallots and Chef's Accompaniments  
Your Choice of Caviar at Market Price Per Ounce  
American Sturgeon, Russian Sevruga  
Russian Ossetra, Russian Beluga  
Potato Pancakes Sautéed to Order  
Attendant Fee \$125

### RAW BAR

Colossal Shrimp (U-12) \$6.00 Each  
Jumbo Shrimp (U-15) \$5.00 Each  
Large Shrimp (16-20) \$4.00 Each  
Snow Crab Claws Market Price  
Seasonal Oysters on the Half Shell Market Price  
Little Neck Clams on the Half Shell Market Price  
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  
\$18.00 Per Person  
Attendant Fee \$125



## 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  
\$12.50 Per Person

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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  
\$9.95 Per Person

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### PASTA

Penne Arrabiatta with Black Olives, Capers and Roasted Tomatoes \$7.95  
Ziti with Shrimp and Sauce Américaine \$8.95  
Basil Gnocchi with Roasted Tomatoes and Sweet Garlic \$6.95  
Fusili with Roasted Garlic Puree, Broccoli Rabe and Portobello Mushrooms Aglio \$8.25  
Traditional Gnocchi Alfredo \$6.95  
Attendant Fee \$125

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### RISOTTO

Arborio Rice Simmered with Vegetable or Veal Stock, Finished with Parmesan Cheese \$6.95  
Wild Mushrooms \$9.95  
Roasted Asparagus \$10.50  
Grilled Vegetables \$9.95  
Lobster \$15.00  
Attendant Fee \$125



## SPECIALTY STATIONS

### GRILLED VEGETABLES

A Selection of Grilled Fresh Vegetables Dressed with Extra Virgin Olive Oil  
\$7.95 Per Person

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### CRUDITÉS

Fresh Vegetable Crudités with Dipping Sauces  
\$5.95 Per Person

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### ARTESIAN CHEESE DISPLAY

Garnished with Fruit, Water Crackers and French Bread  
\$8.95 Per Person

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### CHARCUTERIE

A Rustic Display of Cured Meats and Artisanal Cheeses Including Manchego, Reggiano, Prosciutto,  
Soppresetta and Chorizo  
Assorted Pates  
House made Crackers and Breads  
Selection of Mustards  
Roasted Peppers, Cornichons  
Seasonal Fruits, Seedless Grapes and Vegetables  
\$14.00 Per Person

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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  
\$9.95 Per Person  
Attendant Fee \$125



## SPECIALTY STATIONS

### STIR-FRY

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

Beef Stir Fry \$9.95

Chicken Stir Fry \$8.95

Shrimp Stir Fry \$10.95

Wok Seared Vegetarian Dumpling Stir Fry \$7.95

Attendant Fee \$125

### MOO SHU DUCK

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

\$11.95 Per Person

Attendant Fee \$125

### MOO SHU BEEF

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

\$10.95 Per Person

Attendant Fee \$125



## SPECIALTY STATIONS

### DIM SUM

Assorted Steamed Chinese Dumplings with Dipping Sauces (All Dumplings Made without Pork)  
Shrimp, Chicken and Vegetables  
\$10.00 (Includes Four Pieces Per Person)  
Attendant Fee \$125

### 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  
Choice of One \$10.00 Per Person  
Choice of Two \$15.00 Per Person

### SUSHI BAR

Assorted Sushi, Sashimi and Maki Prepared By Sushi Chef  
\$24.00 Per Person  
Attendant Fee \$200