

Enhancements

PERFECT FOR ANY BUFFET OR COCKTAIL RECEPTION MENU

INTERMEZZO ENHANCEMENT

Assorted Fruit Sorbet

\$2.00 per person

Assorted Fruit Granite

\$3.25 per person

ENHANCEMENTS TO ACCOMPANY YOUR WEDDING CAKE

Petite Fours

\$36.00 per dozen

Miniature Pastries

\$39.00 per dozen

SOUP ENHANCEMENTS

Add a touch of Elegance to any Plated Meal or Buffet

Fire Roasted Tomato Bisque with Basil Aioli

Aromatic Blend of Heirloom Tomatoes

Garnished with House Grown Basil

Finished with Farmer's Cream

\$4.50 per person

Creamy Butternut Squash with Toasted Flax Seed (Seasonal)

Buttery, Sweet Squash Roasted and then Simmered with Mirepoix and Fresh Herbs

Garnished with Toasted Flax Seed

\$5.25 per person

Chicken and Farm Vegetable

Springer Mt. Chicken Stewed with Fresh, Locally Grown

Vegetables of the Season

\$4.25 per person

Please feel free to ask your catering professional for any items not listed on our menu. We will be happy to custom design a plated menu or buffet to enhance the vision of your reception to make your special day, truly special. All prices are subject to a 24% Service Charge and 8% Sales Tax.

Display Stations

BAKED BRIE IN PUFF PASTRY

With Homemade Fruit Preserves

Serves 125 guests

\$250.00 each

GARDEN FRESH CRUDITÉ DISPLAY

An Array for Crisp Vegetables Presented
with Blue Cheese and Ranch Dressings

\$9.00 per person

CAVIAR STATION WITH TOAST POINTS AND BILLINIS

Presented with Crème Fraiche

\$15.00 per person

INTERNATIONAL DELUXE CHEESE BOARD

Imported and Domestic Cheeses to
Include Swiss, Cheddar, Smoked Gouda, Brie
Assorted Herbed and Plain Gourmet Crackers

\$12.00 per person

CHARCUTERIE BOARD

Assorted Cured and Smoked Meats
Served with Cornichon Pickles
Assorted Herbed and Plain Gourmet Crackers

\$18.00 per person

PASTA STATION

Choice of Farfalle or Penne
Alfredo, Bolognese or Marinara Sauces

\$3.50 per person

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Carving Stations

WHOLE ROASTED TENDERLOIN OF BEEF*

Serves 100 guests

Served with Assorted Wheat, Plain and Whole Grain Silver Dollar Rolls
Appropriate Condiments of Whole Grain and Plain Mustard, Horseradish Crème
\$4.00 per person

WHOLE SMOKED SALMON

Serves 50 guests

Served with Assorted Plain, Poppy Seed and Onion Mini Bagels
Traditional Condiments of Cream Cheese, Chopped Onion and Capers
\$4.50 per person

OVER ROASTED TURKEY BREAST*

Serves 35 guests

Served with Assorted Wheat, Plain and Whole Grain Silver Dollar Rolls
Appropriate Condiments of Mayonnaise and Cranberry Sauce
\$4.50 per person

BAKED BROWN SUGAR RUBBED HAM*

Country Style or Maple

Served with Assorted Wheat, Plain and Whole Grain Silver Dollar Rolls
Appropriate Condiments of Whole Grain and Plain Mustard, Mayonnaise
\$3.00 per person

**Requires Chef/Carver Attendant for \$150.00/each*

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