

Station Style Reception

Prices are based upon menu selection & minimum of 50 people.

Pasta Station

Penne Pasta served with three homemade sauces (Alfredo, Marinara, Tomato, Creamy Pesto, White Clam, Meat, or Seafood)

Carving Station

Carved to order Beef, Ham, Turkey, Lamb, Rack of Lamb, Tenderloin, Pork Tenderloin, Prime Rib. Served with condiments and assorted rolls. Priced upon selection.

Stir Fry Station

Tender beef tips, chicken breast, or pork loin, stir fried to order with teriyaki sauce and crisp vegetables.

“A Taste of Italy” Antipasto

Melon & Prosciutto ham, assorted olives, artichoke hearts, fresh baby mozzarella, fresh roasted peppers and crusty bread with garlic butter and red pepper olive oil.

Raw Bar

Fresh Clams (raw & steamed), Oysters on halfshell, Shrimp Cocktail, Southern Style Crawfish (cajun), Crab Legs (King and Snow). Price based on selection.

Dessert Station

A sweets table provided for dessert with a Selection of Cannoli's, Cream Puffs, Eclairs, Cheesecake, & Gourmet Cookies.

Mesquite Grilled Vegetables

Fresh Asparagus, Portabella Mushrooms, Red, Green, & Yellow Sweet Bell Peppers, marinated in a Balsamic Vinaigrette and grilled over Mesquite flavored wood.

Salad Bar

Iceberg & Romaine lettuce, 15 assorted toppings, 4 homemade dressings, fresh baked rolls and butter

Caesar Salad Station

Made to order

Smoked Salmon on Glass

Whole Salmon smoked or poached and served on a mirror with chopped eggs, capers, green onions, and rye crackers. Price per season.

Cheese Display

Assorted Cube Cheese served with assorted crackers.

Fresh Vegetables Stations

Fresh Garden vegetables served in bite size pieces with ranch and blue cheese dips.

Chocolate Fondue

Melted Milk Chocolate with Fresh Strawberries and Bananas and other fresh Fruits to dip into the chocolate.

Other Station Options and customized Stations available upon request.