



COCKTAIL STATIONS

Stations are charged at the full guest count of your event

Artisanal Pasta Station

*Accompanied by Chile Peppers, Pecorino Romano, Extra Virgin Olive Oil, Balsamic Vinegar
Baskets of Assorted Breads*

Please Select Three Pastas

(Gluten Free Pastas are available upon Request – Ask your planner for more information)

Orecchiette Pasta Primavera

Roasted Peppers, Eggplant, Blistered Tomatoes and Micro Basil
Garlic and Oil

Butternut Squash Ravioli

Sage Browned Butter Sauce

Shrimp Scampi Cavatappi

Baby Spinach and Grape Tomatoes
Lemon White Wine Sauce

Lasagna al Forno

Angus Ground Beef Ragu, Fresh Mozzarella
Slow Cooked Tomato Sauce

Vegetarian Lasagna

Baby Spinach and Wild Mushrooms
Béchamel Sauce

Burrata Ravioli

Roasted Apple, Micro Basil
Sage Cream Sauce

Cacio e Pepe

Spaghetti, Pecorino Romano, Baby Arugula
Crispy Pancetta, Fresh Cracked Black Pepper



Dim Sum Station

Station includes your choice of:

2 Dumpling Options

Chicken, Shrimp, Pork or Edamame

2 Shumai Options

Shrimp, Pork or Edamame

Station includes

Wakame Salad, Scallion Soy Sauce & Teriyaki Sauce

Bruschetta Table

Accompanied by Assorted Flat Breads, Baguettes and Ficelle

Please Select Four Bruschetta

Chicken and Feta Cheese Bruschetta

Sun Dried Tomatoes, Lemon Oil

Smoked Salmon Bruschetta

Crème Fraiche and Fresh Dill

Cannellini Bean Bruschetta

Roasted Garlic, Sun-Dried Tomato, Fresh Basil, Extra Virgin Olive Oil

Accompanied by Assorted Flat Breads, Baguettes and Ficelle

Fior di Latte Mozzarella Bruschetta

Heirloom Tomato, Fresh Basil, Extra Virgin Olive Oil

Accompanied by Assorted Flat Breads, Baguettes and Ficelle

Roasted Eggplant Bruschetta

Fennel, Capers, Oven Roasted Tomato, Herbs De Provence

Accompanied by Assorted Flat Breads, Baguettes and Ficelle

Kalamata Olive Bruschetta

Confit of Garlic, Capers, Piquillo Peppers, Extra Virgin Olive Oil

Persian Kebab Grill

Authentic Marinated Steak Kebabs

Chicken Thigh Kebabs

Chopped Meatball Kebabs

Served with

Torshi, Sabsi, Persian Pickles, Olives and Lavash



Nuevo Latino
Chicken Empanadas
with Salsa Cruda

Cubano Style Ropa Vieja

Jicama Salad

Hot Arroz Con Gandules

Sweet Plantains

Accompanied with
Black Bean and Corn Salsa, Pico de Gallo,
Tortilla Chips

Vegetarian Slider Station
Freshly Prepared Beyond Burgers Served on Soft Brioche Rolls
Accompanied with
Guacamole, Salsa, Flavored Ketchups, Caramelized Onions,
Wild Mushrooms, Vermont Cheddar, Lettuce,
Sliced Roma Tomatoes, Pickles & Shoestring Fries

Beef Sliders are available as a substitute to the above Vegetarian / Let your planner know in advance

Black Angus Hand-Packed Miniature Short Rib Burger

Miniature Turkey Burger



Artisanal Cheese and Fruit Display

Accompanied by Dried Fruits and Assorted Crackers and Sliced Breads

Garnished with Seasonal Fresh Fruit and Berries

Honey, Raspberry Jam, Fig Jam, Orange Marmalade

Please Select Four Cheeses

Midnight Moon Goat Cheese

A Vermont Goat Cheese with an ivory-color with a nutty and brown buttery upfront. Followed with a long caramel finish. Aged six months or more.

Queso Manchego

Aged Three Months Sheep's Milk from the La Mancha Region of Spain

Piave Vecchio

Italian Cow's Milk Cheese aged 8 months with a semi-firm to hard texture and a slightly sweet full-bodied flavor

Switzerland Gruyere

Semi-Firm Cow's Milk Cheese with a Nutty Flavor that originated in the Cantons of Fribourg, Vaud, Neuchâtel, Jura, and Bern in Switzerland and named after the town Gruyeres.

Smoked Gouda

A Dutch Cheese Smoked in Brick Ovens over Flaming Hickory Chip Embers
From Jansal Valley Farms

Parmigiano-Reggiano

Italian Cow's Milk Hard Cheese, Nutty and Slightly Crunchy

Irish Grass Fed Cheddar Cheese

Kerrygold Cow's Milk Cheddar Cheese with a semi-firm texture and a sharp, bold, nutty flavor profile.

Saint-Andre Cheese

French Triple Crème Cow's Milk Cheese with a Soft Buttery Texture and a Tangy Edible Rind



Carving Stations

Herb Rubbed Atlantic Salmon

Citrus Aoli, Chimichurri, English Cucumber/Dill Salad, Wild Rice Almondine, Grilled Lemon Wedge, Brioche Rolls

Chipotle Rubbed Turkey Breast

Orange/Cranberry Relish, Rosemary Gravy, Sweet Potato Mash, Braised Lacinato Kale, Brioche Rolls and Ciabatta Rolls

Korean Gochujang Rubbed Roast Beef

Korean Barbeque Sauce, Kimchee, Sriracha Aoli, Pickled Vegetables, Cilantro, Steamed Sticky Rice,
French Bread and Crostini's

Five Spiced Marinated Skirt Steak

Plum Ginger Sauce, Scallion Ginger Teriyaki Sauce, Sesame Soy Cucumber Salad, Crispy Onions Stir Fried Lo Mein Noodles,
Lotus Buns

Roast Sirloin of Beef

Bordelaise Sauce, Goat Cheese Pomme Puree, Creamed Spinach, Crispy Shallots, Grilled Baby Romaine Caesar Salad,
Onion Rolls and Parker house Rolls

Hormone Free Leg of Lamb

Harissa Yogurt Sauce, Lemon Herb Tahini Sauce, Shepherd's Salad, Assorted Grilled Vegetables, Lemon Fingerling Potatoes,
Pita Bread and Garlic Naan Bread

Paella Pans

Served with Assorted Rolls, Romesco Sauce, Extra Virgin Olive Oil & Red Wine Vinegar

Please Select 1 Style of Paella

Mediterranean Paella

Shrimp, Calamari, Chicken & Chorizo

Seafood Paella

Baby Clams, Shrimp, Baby Mussels

Vegetarian Paella

Green peas, Eggplant, Carrots, Asparagus

All Accompanied with Sweet Onions, Garlic & Roasted Red Peppers



Asian Delights

Bangin Shrimp

Sweet Chili, Raw Asian Cabbage

Wok Seared Mongolian Beef

Sweet Soy, Ginger and Garlic, Korean BBQ Sauce
Served with

Assorted Shumai

in Authentic Bamboo Steamers
Soy and Plum Dipping sauces

Accompanied by

Steamed White Rice and Fortune Cookies



INTERNATIONAL STATIONS FROM AROUND THE WORLD

Pricing based on up to a 2-hour reception, 3 hour station is additional charge

Stations are charged at the full guest count of your event

Minimum 50 guests required for each station/ ordering for full guest count for each station is required

Pan-Asian Station

Pricing is based on up to a 2 hour reception

Accompanied with Soy Sauce, Duck Sauce, Siracha & Fortune Cookies

Please Select 2 Proteins

Crispy Calamari

Salt, Pepper, Napa Cabbage and Soy Dipping Sauce

Char Siu Pork

Sweet & Savory Cantonese- Style Roasted Pork

Gochujang Beef

Marinated Grilled Steak with Spicy Gochujang Chili Paste

Shrimp and Broccoli Stir Fry

Szechuan Sauce

Korean Spicy Pork Bulgogi

Thinly Sliced Pork Marinated in Sesame, Ginger & Gochujang

General Tso's Chicken & Broccoli

Please Select 2 Accompaniments

Ginger Scallion Fried Rice

(Vegan)

Mixed Vegetable Lo Mein

Miso Glazed Sweet Potatoes

Japanese Pickled Vegetables

(Vegan)

Peanut Noodle Salad

Miso Napa Cabbage Salad

(Vegan)



India Station

Pricing is based on up to a 2 hour reception

Includes

Naan Bread

Please Select 2 Proteins

Tandoori Chicken

Chicken Tikka Masala

Curried Goat Stew

Garam Masala Roast Leg of Lamb

Mango Chutney

Please Select 2 Accompaniments

Cumin Basmati Rice

(Vegan)

Chana Marsala

Chickpeas, Tomato & Spices

(Vegan)

Potato & Pea Samosas

Cilantro Chutney

Palaak Paneer

Spiced Spinach and Paneer Cheese Stew

Aloo Gobi

Potatoes and Cauliflower Cooked in Ginger & Turmeric

(Vegan)

Cauliflower Biryani

(Vegan)

Chana Dal

Split Yellow Lentil Stew



Latin America

Pricing is based on up to a 2 hour reception

Please Select 2 Proteins

Slow Cooked Beef Enchiladas

Smokey Enchilada Sauce, Jack Cheese, Sour Cream & Pico del Gallo

Arroz Con Pollo

With Long Grain Rice

Pernil

Marinated Slow Roasted Pork

Chicken Machaca

Cotija Cheese and Tortillas

Pastel Azteca

Family Style Casserole

With Corn Tortillas & Shredded Chicken

Please Select 3 Accompaniments

Moros Y Cristianos

Rice with Black Beans

(Vegan)

Maduros

Fried Sweet Plantains

(Vegan)

Yuca Frita

Mojo Sauce

(Vegan)

Patatas Bravas

Salsa Bravas, Parsley & Aoli

Hearts of Palm Salad

Red Onion, Cucumber & Shrimp

Cilantro Lime Dressing

Cotija Salad

Grilled Corn, Avocado, & Red Onion

Lime Juice



Mediterranean Station

Pricing is based on up to a 2 hour reception

Please Select 2 Proteins

Roasted Bronzini

Fried Capers & Romesco Sauce

Paella Valenciana

With Chicken, Chorizo & Clams

Flame Grilled Chicken Kabobs

Red Onion, Bell Pepper
Brushed with Fresh Lemon Juice

Platters of Crisp Calamari

Saffron Aioli

Please Select 2 Accompaniments

Fennel and Orange Salad

Basil Vinaigrette
(Vegan)

Grilled Asparagus and Olives

Fried Chickpeas and Smoked Sea Salt
(Vegan)

Marinated Peppers and Herbed Feta

Spanakopita

Baby Spinach & Feta Stuffed Phyllo Brushed with Butter

Broccoli Rabe

Cherry Peppers and Shaved Parmesan



The Middle East Station

Pricing is based on up to a 2 hour reception

Please Select 2 Proteins

Leg of Lamb

Roasted with Moroccan Spices
Garnished with Zucchini, Yellow Squash and Carrots

Curried Goat

Spicy Mango Chutney

Kabobs of Saffron Marinated Salmon

Chicken Bisteeya in Pastry

Drizzled with Honey

Please Select 2 Accompaniments

Tomato, Chickpea and Lentil Salad

With Mint

Fresh Farmer's Cheese

With Tarragon, Scallions and Walnuts

Spinach, Almond, Olive and Cheese Tarts

Fresh Fruit Macerated in Honey and Madagascar Vanilla



Spain

Pricing is based on up to a 2 hour reception

Please Select Two Proteins

Shellfish Polenta

With Chorizo Sausage and Saffron Aioli

Braised Rabbit with Pinto Beans in a Light Roast Tomato Relish

Bacalao

With Roasted Potatoes

Assorted Air Dried Spanish Meats and Cheeses

Grilled Mackerel Romesco

With Almonds, Tomato and Red Peppers

Ceviche of Scallops, Shrimp and White Flesh Fish

With Crispy Bread

Please Select 2 Accompaniments

Braised Zucchini, Squash, Onions, Olives and Tomatoes

Spanish Green Beans

With Tomatoes and Pine Nuts

Spanish Rice

With Saffron and Chilies

Chickpeas and Spinach

With Roasted Almonds



Italy

Pricing is based on up to a 2 hour reception

Includes

Baskets of Flatbreads

Artichokes, Prosciutto, Tomatoes, Zucchini, & Pecorino Cheese

Please Select Two Proteins

Steamed Sea Bream

Lemon Garlic Parsley, Virgin Olive Oil

Sautéed Veal

Sage and Prosciutto

Finished with a Caper Demi-Glace Sauce

Roasted Bronzini

Roma Tomatoes, Fresh Basil and Pinot Grigio Butter

Braised Chicken Thighs

With Mushrooms, Tomatoes and Spinach

Please Select 2 Accompaniments

Porcini Mushroom Risotto

Panzanella Salad

Toasted Italian Bread, Red Onion, Beefsteak Tomato, Olives, Basil and Fresh Mozzarella,
Virgin Olive Oil and Wine Vinegar

Potato Gnocchi

Pomodoro Sauce

Arugula Salad

Gorgonzola and Poached Pears

Braised Escarole

Cannellini Beans and Garlic

Penne Pasta

Roasted Vegetables in Garlic Olive Oil



Greece

Pricing is based on up to a 2 hour reception

Please Select 2 Entrees

Kofta

Spicy Lamb Patties, Onion Mint Salad

Falafel

Fried Chickpea Fritters, Tahini Sauce

Moussaka

Layers of Braised Lamb and Eggplant

Chicken Kabobs

Traditional Chicken Skewer, Onions and Peppers

Please Select 3 Accompaniments

Shepherd's Salad

Cucumber, Tomato, Red Onion, Olives and Feta Cheese,
Greek Vinaigrette

Dolmades

Rice and Feta Stuffed Grape Leaves

Hummus Platter

Feta Cheese, Kalamata Olives, Toasted Pine Nuts and
Grilled Pita Bread

Greek Style Lemon Potatoes

Orzo with Herbs

Grilled Halloumi Cheese

Spanakopita

Spinach and Feta baked into a Flaky Phyllo Dough



Germany

Pricing is based on up to a 2 hour reception

Please Select Two Proteins

Assorted Wursts

Braised Sauerkraut and Dusseldorf Mustard

Jagerschnitzel Sauté of Pork Cutlet and Forest Mushrooms

Braised Roulade of Thinly Sliced Beef

Rolled with Bacon and Onions

Kassler Ribchen

Smoked Pork Loin with Braised Sauerkraut

Please Select 3 Accompaniments

Red Wine Braised Red Cabbage

Brown Butter Sautéed Spaetzle

Caramelized Brussel Sprouts

Buttered Fresh Egg Noodles

Warm German Style Potato Salad

Potato Pancakes

Sour Cream and Applesauce

Caraway and Apple Cole Slaw

Dilled Cucumber Salad

Warm Salted Soft Pretzels

Assorted German Mustards & Beer Cheese Dip



Dessert Parade!!

Sweets to close out the final 45 minutes of your event!

Passed Dessert-tinis

Miniature decadent desserts reconstructed into mini martini glasses

Please Select 3 flavors

Chocolate Mousse

With Crushed Orea and Mini Marshmallows

Banana Cream Pie

Banana Pudding, Graham Cracker Crumbs, Whipped Cream and Nilla Wafers
(GF)

Tiramisu

Espresso-Soaked lady Fingers, Pound Cake, Whipped Cream
Dusted with Cocoa

Mixed Berry Trifle

With Coconut Whipped Cream & Fresh Mint
(Vegan & GF)

Strawberry Shortcake

Pound Cake, Fresh Strawberries & Whipped Cream

Viennese Dessert Table

Open the last 45 minutes of the event

Assorted Petit Fours
Mini Profiteroles
Mini Fruit Tarts
Individual Cold Souffles
Italian Butter, Fruit Macaroons
Mini Fancy Cookies
Organic & Fair-trade Coffee

Passed Viennese Desserts

Passed the last 45 minutes of the event

Assorted Petit Fours
Mini Profiteroles
Mini Fruit Tarts
Mini Cookies and Shortbreads



COCKTAIL STATION ENHANCEMENTS

Additional cost

Shrimp Bar

A Display of Chilled Jumbo Shrimp

Served with Cocktail Sauce, Horseradish and Lemon Wedges

Market price

Raw Bar

A Display of Chilled Jumbo Shrimp and Cocktail Crab Claws, Smoked Oysters and Little Neck Clams

Served with Cocktail and Remoulade Sauces, Horseradish and Lemon Wedges

Market price

Deluxe Raw Bar

A Display of Chilled Jumbo Shrimp, Cocktail Crab Claws, Cracked Maine Lobster,
Smoked Oysters and Little Neck Clams

Served with Cocktail, Remoulade and Mignonette Sauces, Horseradish and Lemon Wedges

Market price

Three Way Tuna Bar

Tuna Tartar on Porcelain Spoons

Served over Asian Noodles with Wasabi Dollop

Fennel Pollen Crusted Tuna Served on Mini Plate

Served over Charred Tomato and White Bean Puree

Sesame Dusted Tuna Served on Mini Plate

Served over Asian Slaw, Garnished with Ponzu Wasabi

Market price