



Specialty Displays

INTERNATIONAL CHEESE BOARD

Variety of Imported and Domestic Cheese Garnish of Fruit and Berries Served with French Bread and Crackers

Small (Serves 25)

Medium (Serves 50)

Large (Serves 100)

FARMERS MARKET VEGETABLE BASKET

Crisp Garden Vegetables Creatively displayed Basil Aioli and Maytag Bleu Cheese Dips

Small (Serves 25)

Medium (Serves 50)

Large (Serves 100)

JUMBO GULF SHRIMP

Arranged on Ice with a Display of Cocktail Sauce, Calypso Sauce and Lemon Wedges

BAKED WHEEL OF BRIE

With a Delicate Apricot Glaze, Garnished with Fresh fruit Served with French Bread Rounds

KALEIDOSCOPE OF FRESH SEASONAL FRUIT AND BERRIES

Honey Yogurt and Orange Sauce

Small (Serves 25)

Medium (Serves 50)

Large (Serves 100)



Specialty Stations

(Minimum of 50 Guests)

POTATO MARTINI BAR

*Yukon Gold Mashed Potatoes on a top-your-own bar with the following condiments:
Chives, Bacon Bits, Cheddar Cheese, Sour Cream, Green Onions, Broccoli, Whipped Butter and Homemade Gravy*

FOREST MUSHROOM

Crimini, Portobello, Oyster and Shitake sautéed with garlic, shallots, herbs and champagne served with Crostini

ROMAN PASTA

*Tri color cheese tortellini, Penne, and Farfalle Pastas served with Sauces Alfredo, Pesto,
and Marinara. Warm Garlic Bread and Parmesan Cheese.*

WOK SEARED STIR FRY

*Tender Beef or Chicken with Napa Cabbage, Snow Peas, Peppers, Water Chestnuts, Bean Sprouts
and Broccoli in a Teriyaki Glaze*

CAST IRON SEARED LAMB CHOPS

Minted Au Jus and Three Onion Marmalade



Carving Stations

*Honey Roasted Smoked Ham,
Accompanied by Stone Ground Mustard, and Fresh Rolls
(serves 50)*

*Roasted Carolina Turkey Breast,
Accompanied by Fresh Rolls, Orange-Cranberry Relish and Giblet Gravy
(serves 25)*

*Herb Crusted New York Strip Loin
Served with a choice of Shitake Au Jus and Horseradish Cream
(serves 45)*

*Steamship Top Round of Beef
Served with Roasted Pepper Aioli, Horseradish and Pan Gravy
(serves 100)*

*Rosemary Roasted Leg of Lamb
Served with Roasted Garlic and Mint Jelly
(serves 25)*

*Three Peppercorn Roasted Beef Tenderloin
Served with Horseradish Cream and Herb Mayonnaise
(serves 25)*

*Togarashi Spiced Ahi Tuna Loin
Served with Wonton Chips, Wasabi, Aioli and Sweet Chili Sauce*

*Slow Roasted Prime Rib
Served with Au Jus and Horseradish Sauce
(serves 40)*



Dessert Specialty Stations

(Minimum of 50 Guests)

NEW ORLEANS BANANA FOSTER

*Bananas Sautéed in rum, Brown Sugar and Banana Liqueur
Atop Vanilla Ice Cream*

CHEERIES JUBILEE

*Dark Red Cherries, sugar and brandy Flambéed and
served over vanilla ice cream*

CREPE SUZETTE

The Classic in Orange Butter and Doused with Grand Marnier

STIR FRIED FRUIT

*Fresh Fruit and Berries Stir Fried with Caramel Sauce Served in Puff Pastry and Topped with
Vanilla Bean Ice Cream*

THE SUNDAE SHOP

*Our Ice Cream Parlor will Consist of Vanilla and Chocolate Ice Cream with a Variety of Novelty Toppings to
include Chocolate Sauce and Butter Scotch Sauce, M&M's, Crushed Cookies Chopped Nuts, Rainbow Sprinkles,
Freshly Whipped Cream and Maraschino Cherries*

TROPICAL FRUIT FONDUE

*Spectacular Array of Diced and Whole Pineapples, Melon, Mango or Papaya and Strawberries
White Chocolate Coconut Fondue and Orange Dark Chocolate Fondue*

DESSERT & COFFEE STATION

*An Assortment of Petite Pastries & French Confections
Flavored Coffees with Freshly Whipped Cream, Chocolate Shavings, & Ground Cinnamon*

CAPPUCCINO BAR

Espresso, Cappuccino and Café Latte