



SPECIALTY STATIONS

(Some Stations require a Chef Attendant at \$200.00 – per Attendant)

ARTISAN DOMESTIC AND IMPORTED CHEESE STATION

Chef's Selection of Imported and Domestic Cheeses from Murray's
Assorted Chutneys and Stone Fruit Marmalade
Sonoma Grapes, Dried Fruits and Nuts
Cracked Pepper Bread Sticks, Lavash Poppy Seed Crackers
Sliced Baguettes, Water Crackers

\$45.00 per person

VEGETABLE GARDEN PATCH

Display of Seasonal Fresh and Grilled Vegetables
Roasted Pepper Hummus, Caramelized Onion Dip
Creamy Artichoke and White Bean Dip
Assortment of Specialty Breadsticks and Country Breads

\$35.00 per person

CRISPS AND BREADS STATION

Stone Ground Corn Chips, Root Vegetable Chips, Potato Chips
Roasted Tomato and Olive Tapenade
Lemon, Garlic and Scallion Hummus
Cucumber Tzatziki
Pita Chips, Ciabatta, Focaccia and Baguettes

\$40.00 per person

PASTA STATION

(Choice of three of the following)

Bucatini, Rigatoni, Orecchiete, Farfalle, Penne
Wild Mushroom Ravioli, Four Cheese Ravioli, Ricotta Spinach Tortellini

(Choice of three of the following)

Bolognese, Alfredo, Marinara, Roasted Garlic Forest Mushroom Stew
Carbonara, Italian Sausage and Clam in White Wine Sauce
Puttanesca, Black Truffle Sauce, Osso Buco and Cipolini Onion Ragout
Fresh Plum Tomato with Basil Pesto, Sun-Dried Tomato Pesto Sauce

\$40.00 per person



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ANTIPASTO STATION

Tender Baby Artichoke Hearts, Marinated Grilled Crimini Mushrooms
Fresh Buffalo Mozzarella Cheese and Vine Ripe Tomatoes, Basil, Roasted Garlic,
Aged Truffle Pecorino, Marinated Goat Cheese, Gorgonzola
Soppresatta, Jamon Serrano, Prosciutto Crudo Parma
Slow Roasted Roma Tomatoes, Grilled Eggplant and Baby Fennel, Roasted Bell Peppers
Grilled Asparagus, Sun-Dried Tomato Tapenade
Marinated Olives and Anchovies
Sliced Baguettes, Bread Sticks, Focaccia

\$45.00 per person

CHARCUTERIE DISPLAY

Duck Foie Gras Truffle Mousse, Vegetable Terrine, Peppercorn Mousse,
Baked Salmon En Croute, Wild Boar Saucisson, Serrano Ham, Bracirole, Country Pâté,
Duck Rillettes with Goat Cheese and Pistachio
Assorted Mustards, Cornichons, Chutneys and Breads

\$40.00 per person

MEZZE STATION

Tabouleh Salad, Radish and Tomato, Fatoush,
Hummus, Tahini, Babaganoush
Smoked Almonds, Dates, Olives
Pita and Lavash Chips
Ful, Kibbeh, Falafel
Braised Lamb Shank, Couscous Tagine

\$55.00 per person

AUTUMN HARVEST STATION

Pickled Root Vegetables, Baby Beet Salad,
Smoked Meats, Dried Sausages,
Dried Fruit Compote, Smoked Nuts,
Venison Loin, Roasted Acorn Squash, Mulled Apple Cider,
Duck Confit Cassoulet, Braised Red Cabbage,
Game Sausage, Roasted Wild Boar,
Boiled Potato

\$55.00 per person

Chef Attendant Required



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RISOTTO STATION

(Choice of Two of the Following)

Barolo Wine Risotto, Duck Confit, Chives

Wild Mushroom Risotto, Black Truffles, Truffle Oil

Rock Shrimp Risotto, Lemon, Black Pepper, Pancetta

Roasted Chestnut Risotto, Crispy Serrano Ham, Shaved Parmigiano-Reggiano

Saffron Risotto, Jumbo Lump Crab, Asparagus

Sweet Onion Risotto, Caramelized Butternut Squash, Sage

\$45.00 per person



CARVING STATIONS

(Some Stations require a Chef Attendant at \$200.00 – per Attendant)

TENDERLOIN OF BEEF

Choice of Moroccan Spiced, Fresh Herb or Grilled Beef Tenderloin
Choice of Cabernet Sauce, Black Truffle Sauce or Plum-Ginger Demi-Glace
Accompanied by Parmesan Popovers, Mini Brioche Rolls
Choice of Mashed Yukon Potato, Potato Gratin or Roasted Fingerling Potatoes

\$55.00 per person
Chef Attendant Required

APPLE CIDER GLAZED TURKEY BREAST

Caramelized Onion-Apple Chutney, Country Biscuits, Mini Brioche Rolls
Choice of Maple Mashed Sweet Potatoes or Sour Dough Bread Stuffing,
Pan Gravy

\$50.00 per person
Chef Attendant Required

NEW YORK DELI CARVING STATION

Choice of Corned Beef or Pastrami, Cole Slaw and Sauerkraut, Kosher, Dill, Half Sour Pickles
German Potato Salad, Assorted Mustards, Pretzel Rolls, Pumpernickel and Rye Breads

\$50.00 per person

RACK OF LAMB

Choice of Dijon Mustard and Herbs, Sesame-Tamarind Glaze or Roasted Garlic Bread Crumb
Crusted Frenched Rack of Colorado Lamb
Rosemary Roasted Fingerling Potatoes, Syrah Lamb Jus

\$55.00 per person
Chef Attendant Required



SIGNATURE STATIONS

(Some Stations require a Chef Attendant at \$200.00 – per Attendant)

SUSHI PRESENTATION

(Five pieces per person)

Selection of Sushi Rolls to include:

Sambal Roll Fresh Water Eel, Avocado, Crabmeat

California Style Roll Blue Crab, Avocado, Cucumber

Tekka Roll Ahi Tuna

Spicy Tuna Tuna, Cucumber, Toasted Sesame Seeds

Vegetable Roll

Assorted Nigiri Sushi to include:

Hamachi, Salmon, Yellow Fin Tuna, Shrimp, Eel

All Sushi Served with Wasabi, Pickled Ginger, Soy Sauce

\$65.00 per person

Chef Attendant Required

ASIAN NOODLE STATION

Assorted Asian Noodles, Savory Broth

Accompanied by Traditional Garnish of Shiitake Mushrooms, Green Onions

Bean Sprouts, Coriander, Roast Pork, Shredded Chicken, Bok Choy

Chili Sauce, Soy Sauce, Sesame Oil

\$45.00 per person

Chef Attendant Required

ASIAN CREPE STATION

(Choice of two of the following)

Traditional Peking Duck, Braised Short Rib or Honey-Soy Roasted Chicken

Served with Cucumber, Scallion, Hoisin Sauce

\$50.00 per person

Chef Attendant Required



SIGNATURE STATIONS

(Some Stations require a Chef Attendant at \$200.00 – Per Attendant)

DIM SUM STATION

(Choice of five of the following)

Presented in traditional steamer basket
Crisp Spring Rolls, Vegetable, Shrimp or Lobster
Pot Stickers; Turkey, Pork, Vegetable
Steamed Dumplings; Shrimp Har Gow, Soy Bean Dumplings
Sui Mei; Chicken, Pork and Shrimp, or Beef
Steamed Buns; Chicken, BBQ Pork or Shrimp

Chinese Specialties:

Crisp Chicken Lollipops, Peking Duck, Lotus Buns
Appropriate Condiments and Sauces

\$40.00 per person

LO MEIN STATION

(Choice of two of the following)

Vegetable Lo Mein Noodles, Plum Sauce
Beef Lo Mein Noodles, Toasted Peanuts, Red Chili
Chicken Lo Mein Noodles in Zesty Chili-Black Bean Sauce
Peking Duck Lo Mein Noodles, Ginger, Flowering Chives
Chilled Rice Noodle Salad, Crisp Wontons

\$38.00 per person



SEAFOOD STATIONS

UP STATE SMOKED SEAFOOD STATION

Catskill Farms Smoked Salmon, Sake Cured Salmon
Pastrami Salmon, Smoked Trout
Classic Garnishes
Smoked Salmon Reuben, Pickled Fennel, Gruyere
Baked Crab and Spinach Dip, Rye Croutons
Salmon Roast on Cedar Plank, Miso Maple Glaze

\$45.00 per person
Chef Attendant Required

SEAFOOD BAR

Selection of Two Freshly Shucked Seasonal Coastal Oysters
Oysters Rockefeller
Jumbo Snow Crab Claws
Lobster and Scallop Ceviche
Shrimp Cocktail
Crisp Fried Clams and Calamari
Traditional Condiments and Sauces

\$70.00 per person
Chef Attendant Required

CHILLED SEAFOOD DISPLAY

(Please select from the following)

Chilled Main Lobster Tails	Market Price
Jumbo Stone Crab Claws (available late October to early May)	Market Price
Alaskan King Crab	Market Price
Served with Mustard Sauce, Cocktail Sauce, Spiced Champagne Sauce	

CAVIAR AND VODKA STATION

(Please select from the following)

Osetra, Sevruga or California Farm Estate Sturgeon
Blinis, Black Bread, Toasted Brioche
Crème Fraîche, Onions, Chopped Egg White and Yolks, Parsley, Lemon
Petit Potatoes, Chive Crème Fraîche
Selection of Premium Vodkas

Market Price per person
(Ice carving available at an additional charge)