

Station Selections

Pricing may fluctuate by modifying the items included in each station.

A minimum of 3 stations is required for station-only menus.

Gourmet Salad Bar

Romaine and Iceberg Lettuce, Mixed Greens, Pine Nuts, Candied Walnuts, Dried Cranberries,
Plum Tomatoes, Shredded Carrots, Olives, Red Onions, Hard-boiled Eggs, Chopped Bacon,
Diced Ham and Turkey, Broccoli, Cucumbers, Blue Cheese Crumbles, Feta, Croutons, Shredded
Cheese, Ranch, French, Italian and Balsamic Vinaigrette

\$14.00 per person

Italian Pasta

Tortellini and Penne Noodles, Asparagus, Broccoli, Red and Green Peppers, Artichokes,
Spinach, Sun-Dried Tomatoes, Mushrooms, Zucchini, Oregano and Basil Sautéed by an
Attendant in Olive Oil and White Wine, Pesto, Alfredo or Marinara Sauce and Bread Sticks

\$16.00 per person

Add Chicken for \$1.00 per person

Add Italian Sausage and Prosciutto for \$2.00 per person

Add Shrimp for \$6.00 per person

Mexican

Chicken, Pork, and Steak Fajitas with Red and Green Peppers and Onions Mexican Cole Slaw,
Jalapenos, Spanish Rice, Refried Beans, Guacamole, Salsa and Chips

\$22.00 per person

Chicken and Beef Tacos with Lettuce, Tomato, Sour Cream, Pico de Gallo,
Guacamole and Mexican Cole Slaw

\$17.00 per person

Add Tortilla Soup for \$3.00 per person

Add Shrimp for \$6.00 per person

Add Horchata Shooters for \$1.50 per person

Asian

Stir Fry with Chicken, Beef, and Tofu, Bok Choy, Water Chestnuts, Baby Corn, Broccoli,
Carrots, Mushrooms, and Pea Pods over White or Brown Rice Cooked to Order

\$18.00 per person

Add Shrimp for \$6.00 per person

Add Vegetable Spring Rolls for \$4.00 per person

French

Medallions of Beef with Madeira Sauce, Chicken with Red Wine Mushroom Sauce,
Au Gratin Potatoes, and French-Cut Green Beans with Red Peppers
\$27.00 per person

Greek

Lamb, Pork, and Chicken Souvlaki with Tzatziki Sauce, Greek Salad with Kalamata Olives,
Spanakopita and Tiropita
\$21.00 per person

New Orleans

Jambalaya with Andouille Sausage, Cajun Chicken Breast, Fried Catfish with Creole Sauce,
and Shrimp Pasta Sautéed by Attendant
\$20.00 per person
Add Shrimp Boil with Corn on the Cob and Red Potatoes for \$8.00

Seafood

Lobster Bisque Soup, Crab Cakes, and Linguine with Scallops, Shrimp and Mussels
Sautéed by Attendant
\$28.00 per person

Hawaiian Luau

Mahi Mahi with Chipotle Sauce and Mini Buns, Chicken and Pork Kebobs
with Red Peppers and Pineapple and Mango Salsa
\$19.00 per person

Prime Rib Carving Station

with Au Jus and Sautéed Mushrooms
\$24.00 per person

Beef Tenderloin Carving Station

with Horseradish and Mini Buns Accompaniments
\$26.00 per person

Bone-in Ham Carving Station

with Pineapple or Brown Sugar Glaze
\$14.00 per person

Roasted Turkey Carving Station

with Cranberry Sauce and Stuffing Accompaniments
\$14.00 per person

Roasted Pork Tenderloin Carving Station

with Apples and Caramelized Onions

\$16 .00 per person

Whole Poached Salmon

with Capers, Dill Sauce, Lemons, and Buttered Baby Potatoes

\$21.00 per person (minimum of 100 guests)

American

Mini Burgers, Chicken Sliders, BBQ Pulled Pork Sandwiches,
Sweet Potato Fries, and Baked Cinnamon Apples

\$12.00 per person

Charcuterie

Prosciutto, Capicola, Turkey, Salami, Grapes, Pears, Manchego, Gouda, Parmesan, Black and Green Olives, Artichokes, Roasted Red Peppers, Mixed Berry Compote, Crackers, and Baguettes

\$12.00 per person

Loaded Mashed Potato Bar

Cheddar Cheese, Bacon, Chives, Jalapenos, Chopped Cauliflower, Broccoli,
Sour Cream and Butter

\$8.00 per person

Build Your Own Mac and Cheese Bar

Elbow Noodles in Cheddar Sauce with Bacon Crumbles, Diced Chicken, Ham, Broccoli,
Hot Peppers, Green Onions, Sun-Dried Tomatoes, Panko, Feta, Parmesan,
and Bleu Cheese Crumbles

\$14.00 per person

Add Lobster Meat for \$6.00 per person

Cheese and Olive Display

Manchego, Gouda, Feta, Goat, Blue and Brie Cheese with Sliced Apples and Pears,
Walnut Raisin and Rye Toast

\$8.00 per person

Mini Pastry Display

Chocolate Covered Strawberries, Napoleons, Cannoli, Eclairs, Cream Puffs, Petit Fours,
Cheesecakes, Tiramisu, Bavarian Cream Squares, and Fresh Fruit

\$9.00 per person

Roasted S'mores

Graham Crackers, Milk and Dark Chocolate, Marshmallows

\$4.00 per person

Sides

(choose 2 vegetables and 2 starches)

Steamed Broccoli, Glazed Carrots, Yellow and Red Peppers

French-Cut Green Beans with Red and Yellow Peppers

Brussel Sprouts with Shallot Glaze

Baked Acorn Squash

Sugar Snap Peas with Red Peppers

Parsnips, Carrots, and Broccoli

Roasted Asparagus with Red Peppers

Sautéed Yellow and Green Zucchini with Red Peppers

Chive or Garlic Mashed Potatoes

Mashed Potatoes with Gravy

Roasted Sweet Potatoes

Wild Rice or Saffron Rice Pilaf

Roasted Lemon Potatoes

Roasted Red Potatoes with Olive Oil and Rosemary

Au Gratin Potatoes

\$3.00 per person per item

Bar

5-Hour Premium Bar Package with Sparkling Wine Toast

\$15.00 per person

Hourly Premium Bar Package

\$5.00 per person for the first hour

\$3.00 per person for each additional hour

Call Brand Bar Upgrade

+\$4.00 per person

Top Shelf Bar Upgrade

+\$7.00 per person

Above pricing does not include tax and gratuity, which will be added to any food and beverage.

Room layout and size must be flexible and minimum spending will apply depending on the spacing needed for the number of selected stations.