



BUFFET STATIONS

(75 Guests and Four Station Minimum)

SEAFOOD STATION

Snow Crab Claws with Sauce Louis
Oysters on the Half Shell, Tabasco and Horseradish
Gulf Shrimp with American Cocktail Sauce
\$42.00 per person

SALAD, FRUIT AND CHEESE STATION

Imported and Domestic Cheeses
Brie, Stilton, Swiss, Bel Paese
Gouda, Cheddar, Smoked
Cheddar, Havarti Dill, Red and Green
Grapes, Cracker Basket and
Sliced French Bread

Mixed Seasonal Greens
and Fresh Spinach, Sliced
Mushrooms, Cucumbers, Alfalfa
Sprouts, Scallions, Sunflower Seeds
Herbed Croutons
Selection of Dressing

Seasonal Fruit Kabobs Presented on
Pineapple Tree Display, Accompanied
by Minted Citrus Dipping Sauce

Caesar Salad
Herbed Croutons
Reggiano Cheese

\$34.00 per person

PASTA STATION*

Prepared in the Room

Trio of Cheese Tortellini
with Basil, Garlic and
Bell Peppers

Conchiglia with Herbs
Porcinis and Garlic

Penne with Rock Shrimp
Scallions, Garlic
Tomatoes and Capers

Marinara and Alfredo Sauces
Grated Parmesan, Warm
Tomato and Rosemary Focaccia
Bread with Herb Butter

\$23.50 per person

CARVING STATION*

Please Select Two:

Tenderloin of Beef, Peppercorn Sauce
Pineapple Glazed Baked Ham
Honey Mustard, Raisin Sauce
Roasted Breast of Turkey
Cranberry Sauce, Mayonnaise, and Mustard
Dollar Size Rolls
\$45.00 per person

YUKON GOLD MASHED POTATO MARTINI STATION*

Please Select Two:

The Old Standard Mashed
Applewood-Smoked Bacon, Cheddar
Cheese, Sour Cream and Chives

Southern Style
Buttermilk Creamed Potato
Fried Chicken Bites and
Black Pepper Country Gravy

Meat and Potatoes
Braised Beef Short Ribs in
Red Wine Sauce with
Horseradish Creamed Potato and
Crispy Onions

Wild Mushroom
Oyster-Trumpets, Crimini and
Shiitake Mushrooms with Garlic
Thyme, and Onions in a
Sauce Poivrade

\$17.00 per person
Additional Cost will be incurred to Serve in Martini Glasses

RISOTTO STATION*

Please Select Two:

**Garden Vegetable Risotto
Primavera**
Seasonal Vegetables
Ranch Herbs, Pinot Grigio
Parmigiano-Reggiano

Seafood Portofino Risotto
Sun-Dried Tomatoes, Prawns
Scallops, Squid, Artichokes
Snipped Chives, Sweet Shucked
Peas, Lemon Butter Sauce

Wild Mushroom Risotto
Porcinis, Oysters, Morels
Champignons Mushrooms
Sweet Basil, Garden Snow Peas
Glace DeViande

Smoked Chicken Risotto
Arboria Rice, Asparagus Tips
Smoked Chicken, Tomato
Concasse, Roasted Garlic and
Saffron Broth

\$19.00 per person

SUSHI STATION WITH SUSHI CHEF

Please Select Four:

California Crabmeat Roll
Futomaki Vegetable Roll
Ama Ebi Sweet Shrimps
Hamachi Yellow Tail

Maguro Tuna
Sake Salmon
Tai Red Snapper
Hokkigai Surf Clam

Condiments to include:

Kikkoman Soy Sauce, Pickled Ginger, and Wasabi
\$9.75 per piece, Minimum 200 pieces per Function
\$250.00 per hour for Chef Rolling Sushi

DESSERT ACTION STATION*

Select One of the Following:

Bananas Foster, Cherries Jubilee
Crepes au Chocolate, Confiture, Parisienne

\$14.00 per person

Petite French Pastries @ \$4.75 per piece

HOMEMADE ICE CREAM*

Flavors to include: Tahitian Vanilla Bean, Double Chocolate, Vine Ripe
Strawberry, Cookie Crunch, and Pistachio

Toppings to include: Rainbow Sprinkles, M&M's, Chopped Nuts
Toasted Coconut, And White and Dark Chocolate Shavings

Hot Fudge and Berry Sauce

\$14.00 per person

SWEET BITES

Diamond Petit Fours, White and Dark Chocolate Dipped Strawberries
Tea Cookies, Cherry Barquettes, Fresh Fruit Tartlets, Chocolate Truffles
Lemon Meringue Tarts, Raspberry Marquise
\$16.00 per person

CASCADING CHOCOLATE FOUNTAIN

Warm Creamy Milk Chocolate Gracefully Flowing over a
Three Tier Fountain
Served with Fresh Strawberries, California Churros, Bananas
Marshmallows, Homemade Pound Cake, Cubed Pineapple, Lady Fingers
\$17.00 per person

Food selections are based on a one and one-half hour period. *Chef's Attendant Fee at \$95.00 required per 1 1/2 hours

All Food and Beverage is subject to a 22% Service Charge, and applicable Sales Tax / PIF.