



## DINNER STATIONS

### STATION PARTY | \$45.00 Per Person (30+ Guests)

**Crudités** | Crisp Fresh Vegetables, Garden Vegetable & Dill Dips

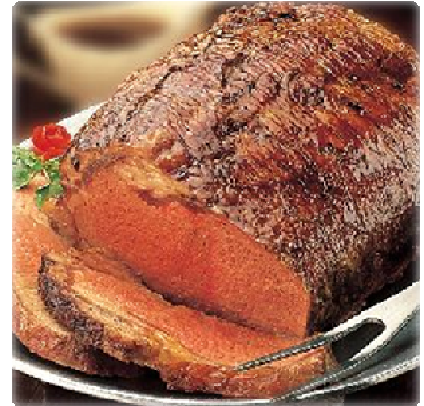
**Imported & Domestic Cheese Board**

With Whole Fruit, Berries and Select Crackers

### PASSED HORS D'OEUVRES (4 Pieces Per Person)

Italian Filled Mushroom Caps, Mushroom Vol Au Vent,

Artichoke Parmesan Hearts, Sesame Chicken Saté with Chili Sauce



### CARVING BOARD | Select Two

SERVED WITH MINIATURE ROLLS AND APPROPRIATE ACCOMPANIMENTS

Slow-Roasted Turkey Breast

Dry-Rubbed Roast Top Sirloin of Beef

Slow-Roasted Honey Glazed Ham

Oak Plank Salmon, Palm Sugar & Verjus Glaze

### TASTE OF FLORENCE | Select Two

SERVED WITH ITALIAN & GARLIC BREADS AND CREAMY BUTTER

**Tri-Colored Bow Ties** Tossed with Grape Tomatoes, Tomato Purée, Olive Oil, Garlic, Fresh Basil, Mozzarella Cheese, Pecorino Romano & Toasted Pine Nuts

**Exotic Mushroom Ravioli** with Sun Dried Tomatoes, Provolone & Mozzarella Cheeses

**Cheese Tortellini** with Tomato Basil Sauce

**Quattro-Formaggi Lasagna** with Chef's Specialty Marinara Sauce

**Whole Wheat Penne** with Roasted Garlic Alfredo Sauce

### SALAD TOSS

Romaine & Mixed Salad Greens, Tomatoes, Cucumbers, Asiago & Feta Cheeses,

Bermuda Onions, Garbanzo Beans, Crumbled Bacon, Hard-Simmered Eggs, Carrots

\*ADD GRILLED CHICKEN BREAST OR MARINATED FLANK STEAK FOR \$5.00 PER PERSON

**Dressings:** Classic Caesar, Balsamic Vinaigrette & Ranch

### SWEET NOTE (3 Pieces Per Person)

SERVED WITH MELITTA® COFFEE, TAZO TEAS AND HOT CHOCOLATE

Variety of House-Made Miniature Pastries, Fresh Fruit Tartlets





## DINNER STATIONS

### **CARVING BOARD | Priced Per Item**

CHEF ATTENDANT REQUIRED: \$35.00 PER HOUR

#### **Baked Oak Plank Salmon**

With Palm Sugar & Verjus Glaze | \$185 (SERVES 30 GUESTS)

#### **Slow-Roasted Ham**

With Honey Glaze | \$185 (SERVES 50 GUESTS)

#### **Slow-Roasted Turkey Breast**

With Natural Gravy | \$195 (SERVES 35 GUESTS)

#### **Slow-Roasted Strip Loin of Beef**

With Chef's Special Dry Rub | \$250 (SERVES 40 GUESTS)

#### **Slow-Roasted Prime Rib of Beef**

With Natural Au jus | \$290 (SERVES 30 GUESTS)

#### **Slow-Roasted Tenderloin of Beef**

With Chef's Special Dry Rub | \$295 (SERVES 20 GUESTS)



### **MASHED POTATO BAR | \$9.00 Per Person (30+ GUESTS)**

**Seasoned Texas Fries** with Chef's Specialty Catsup

**Chef's House-Made Mashed Potatoes** with Red Bliss, Garlic & Parmesan Cheese

**Whipped Sweet Potatoes** with Brown Sugar, Cinnamon, Glazed Pecans

**Topping Bar | Crumbled Bacon, Sour Cream, Pico de Gallo, Sharp Cheddar, Creamery Butter**

### **TASTE OF FLORENCE | \$14.00 Per Person (30+ GUESTS)**

SERVED WITH ITALIAN & GARLIC BREADS AND CREAMY BUTTER

#### **Pasta Dishes | Select Two**

**Tri-Colored Bow Ties** Tossed with Grape Tomatoes, Tomato Purée, Olive Oil, Garlic, Fresh Basil, Mozzarella Cheese, Pecorino Romano & Toasted Pine Nuts

**Exotic Mushroom Ravioli** with Sun Dried Tomatoes, Provolone & Mozzarella Cheeses

**Cheese Tortellini** with Tomato Basil Sauce

**Quattro-Formaggi Lasagna** with Chef's Specialty Marinara Sauce

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