



Buffet Stations

~~All our stations are interchangeable, so that you may personalize to suit *your* tastes and needs~~

Menu Option 1...

Butler Passed Hors d'oeuvres...

Adobe Chicken Beggars' Purses
Artichoke Pesto Palmiers (artichokes, pesto, parmesan, puff pastry)

"Cheese" & Fruit Station...

Montrachet, Sun-Dried Tomato & Pesto Terrine
Mango Chutney Torte

Accompanied by Baguette Slices, Gourmet Crackers & Lavishly Garnished with Luscious Fresh Seasonal Fruits

Pasta & Salad Station...

(choice of Farfalle, Penne or Rigatoni pastas)
Puttanesca or Pomodoro Sauce sided by Pecorino Cheese
Classic Caesar Salad & Soft Garlic Bread sticks or Garlic Bread

"Carving" Station...

(table side carving available for an additional fee)
Grilled Greek Seasoned or Rosemary-Garlic Pork Tenderloin
Accompanied by Crème Horseradish, Grainy Dijon, Petite Rolls
Potato Wedges Roasted with Extra Virgin Olive Oil or Horseradish Butter
Roasted Seasonal Vegetables with Fresh Herbs & Olive Oil, ~ please add \$3.15 per guest

~or~

Petite Green Beans with Pesto or Dill Butter ~ please add \$1.79 per guest

Menu Option 2...

Butler Passed Hors d'oeuvres...

Chicken Pesto in Phyllo Shells or Adobe Chicken "Purses"
Smoked Salmon & Fresh Spinach Wrap Slices

"Cheese" & Fruit Station...

Four Cheese Gâteau sided by Red & Green Apple Slices
Puff Pastry Brie with Wild Mushroom Filling

Accompanied by Baguette Slices, Gourmet Crackers & Lavishly Garnished with Luscious Fresh Seasonal Fruits

Pasta & Salad Station...

(choice of farafalle, penne or rigatoni pastas)
Proscuitto, Pisseli in a Dijon Cream Sauce ~or~ Bolognese Sauce sided by Shredded Parmesan
Field Greens, Blue Cheese Crumbles & Tomato Vinaigrette Focaccia Points

"Carving" Station...

(table side carving available for an additional fee)

Slow Roasted Rosemary-Garlic Studded Prime Rib of Beef, Sided by Crème Horseradish, Grainy Dijon & Petite Rolls

Chipotle Smoked Gouda Mashed Potatoes
Roasted Seasonal Vegetables with Fresh Herbs & Olive Oil, please add \$3.15 per guest

~or~

Petite Green Beans with Pesto or Dill Butter ~please add \$1.79 per guest



Menu Option 3...

Butler Passed Hors d'oeuvres...

Artichoke & Kalamata Olive Tartlets
Antipasto Kabobs with Balsamic Drizzle

"Cheese" & Fruit Station...

Puff Pastry Brie with Herb & Genoa Salami Filling
Warm Sun-Dried Tomato & Artichoke Dip
Accompanied by Baguette Slices, Gourmet Crackers & Lavishly Garnished with Luscious Fresh Seasonal Fruits

Pasta & Salad Station...

(choice of Farfalle, Penne or Rigatoni)
Gorgonzola & Toasted Walnut Cream Sauce
~or~
Three Pepper & Feta Sauce
Wild Greens, Fresh Oranges, Sugared Pecans Citrus Vinaigrette
Herb Buttered Hearth Baked Breads

Seafood Station...

Blanched Large Shrimp with choice of two sauces...
Traditional Cocktail Sauce, Lemon-Caper Aioli, Remoulade,
Cajun Remoulade, Bloody Mary or Green Peppercorn Tartar
California Rolls & Ahi Tuna Sushi with Wasabi Dipping Sauce
(If you really like Sushi, please ask about our extensive list.)

~or~
Mussels Sauté Station with Three Sauces ~ Smoked Tomato, Garlic & Wine Butter, Thai Curry and sided by Crusty Breads

~or~
Crab Cakes with choice of two ~ Local Corn Relish, Chipotle-Orange Aioli, Chipotle Aioli, Cajun Remoulade or Lemon-Rosemary Aioli

"Carving" Station...

(table side carving available for an additional fee)

Rosemary & Garlic Encrusted or Horseradish & Dijon Smothered Beef Tenderloin
Honey or Herb Roasted Turkey Breast
Sided by Crème Horseradish, Grainy Dijon, Cranberry Mustard & Petite Rolls
(can substitute Paillard of Turkey Breast Florentine ~or~ Paillard of Turkey Breast Saltimbocca – please add \$2.89 per guest)
Herb Garlic or Horseradish Butter Roasted Potatoes
Roasted Seasonal Vegetables with Fresh Herbs & Olive Oil ~ please add \$3.15 per guest
~or~
Petite Green Beans with Pesto or Dill Butter ~ please add \$1.79 per guest

All Menus Include the following...

Platinum banded white China, stainless flatware** (for all food service); appropriate chafing dishes, serving pieces, beautifully garnished serving trays; white or ivory buffet linens and *quality paper napkins.

*For linen napkins, please add seventy-five cents per guest.

****NOTE: For quality clear plastic plates and utensils, please deduct \$3.60 from per guest cost**

NOTE: Prices based on a fifty (50) guest minimum

NOTE: Receptions/Events with forty-nine guests or fewer guests **~please add \$4.39 per guest**



SUBSTITUTE FOR ANY OF OUR POTATO DISHES...

Mashed or Baked Potato Bar...**please add ~ \$3.29 per guest**

Condiments include...Shredded Sharp Cheddar ~ Bacon Pieces ~ Crumbled Blue Cheese ~ Chives ~ Whipped Herb Butter
~Sautéed Mushrooms ~ Steamed Broccoli
Tasso Ham Gravy ~or~ Country Sausage Gravy
*For Stem less Martini Glasses

Add ~or~ Substitute Stations...

Mediterranean Station...

Chicken Tangine with Herbed Couscous
Duo of White Bean- Spinach Dip & Three Olive Tapenade with Grilled Pita Bread Wedges
Fresh Mozzarella Bocconcini Marinated in Olive Oil, Basil & Spices
Classic Greek Salad with Feta Cheese

Asian Station... (requires a chef attendant)

White & Black Sesame Encrusted Ahi Tuna Loin, seared and carved to order
Shrimp Tempura with Soy Ginger Dipping Sauce
Vegetable Pot-Stickers with Ponzu Dipping Sauce
Asian Salad of Red Peppers, Water Chestnuts, Fresh Pea Pods & Oranges on Iceberg Lettuce Dressed with Fresh Ginger
Vinaigrette & Fried Rice Noodles
~ Market price for Ahi Tuna~

Gulf Shores Station... (requires a chef attendant)

Fried Green Tomatoes (with our very special breading) & Three Cheese Stone Ground Grits
Chicken & Andouille Sausage Gumbo with White Rice
Shrimp Creole with Wild & White Rice

South of the Border... (requires a chef attendant)

Chicken or Sirloin Fajitas in Sautéed Tri-Colored Peppers & Red Onions (for both add \$2.95 per guest)
Condiments: Cilantro Sour Cream, Pico de Gallo, Guacamole, Cheddar Cheese & Warm Flour Tortillas
Hearts of Palm, Black Beans & Corn Salad
Black Eyed Pea Con Queso & Tortilla Chips
Quesadillas ~ please choose two (2) from below:
Artichoke & Monterey Jack
Portobello Mushroom & Provolone
Fresh Mango & Brie
Roasted Chicken & Salsa Jack
New Mexican Roasted Vegetable & Salsa Jack
Caramelized Onions & Pancetta with Smoked Gouda
Tavern Ham & Smoked Gouda
Grilled Salmon & Cucumber Salsa