



2017 MENU STATIONS

MEDITERRANEAN

Hummus and Baba Ganoush Dip with Pita Chips

Phyllo Triangles Filled with Spinach & Feta

Greek Dolmades Stuffed with Jasmine Rice *(option for chef to make on site)*

Roasted Chicken Souvlaki Kabobs with Grilled Vegetables and Tzatziki Sauce

Falafel Chickpea Cakes

Classic Greek Salad with Tomatoes, Kalamata Olives, Onions, Cucumbers and Feta

ASIAN

Vegetable Dumplings Steamed with a Side of Chili Sauce

Shrimp Lo Mein with Stir Fry Vegetables in Chinese Takeout Boxes

Beef and Broccoli Kabobs Marinated in a Sweet Soy Glaze

Assorted Sushi and Sashimi Rolls *(option for chef to make on site)*

Crispy Wontons Served with Duck Sauce

Sesame Salad

Baby Spinach, Toasted Almonds, Mandarin Oranges, Sesame Green Beans in a Sesame Ginger Vinaigrette



2017 MENU STATIONS

ITALIAN

Italian Antipasto with Sliced Italian Bread

Roasted Tomatoes, Olives, Artichokes, Sweet Stuffed Cherry Peppers

Homemade Fresh Mozzarella (*option for chef to make on site*)

Homemade Four Cheese Raviolis

Grandma's Classic Meatballs

Chicken Francese

PIZZA (*Chef Required*)

Choice of Three Personal Pizzas (Option to make Gluten Free)

Classic Cheese

Margherita

White

Pepperoni

Meat Lovers (Pepperoni, Sausage, Ham, Bacon, Meatballs)

Vegetable (Peppers, Onions, Broccoli, Spinach)

Buffalo Chicken

Teriyaki Chicken

Vodka Sauce

Garlic Knots

Parmesan Cheese, Hot Pepper Seeds, Garlic Powder, Oregano



2017 MENU STATIONS

PASTA (*Chef Required*)

Choice of Three Pastas

Farfalle

Orecchiette

Campanelle

Cavatelli

Fettuccine

Penne

Rigatoni

Choice of Three Sauces

Bolognese

Vodka

Marinara

Garlic Plum Tomato

Alfredo

Pesto

Garlic and Oil

Choice of Five Topping:

Shrimp

Diced Chicken

Crumbled Sausage

Prosciutto

Broccoli

Mushrooms

Peas

Spinach

Sun-Dried Tomatoes

Side of Fresh Grated Parmesan Cheese



2017 MENU STATIONS

ISLAND HOPPING

Jerk Chicken with Ranch Aioli Dipping Sauce

Char Grilled Flank Steak with Pineapple Chili Relish

Fish Cake Balls with Spicy Dipping Sauce

Coconut Rice

Fresh Made Plantain Chips with Mango Salsa

Fresh Salad

Romaine, Grilled Pineapple, Mango, Dried Cranberries, Onions, Macadamia Nuts and Creamy Mango Dressing

TASTE OF SPAIN

Spanish Tapas Sampler of Chorizo, Garlic Shrimp and Tostones

Seafood Paella

Grilled Skirt Steak with Cilantro Chimichurri

Chicken Empanadas

Roasted Potatoes

House Salad with Lettuce, Tomatoes, Onions, Oil and Vinegar



2017 MENU STATIONS

MEXICAN

Homemade Tortilla Chips with Guacamole (*option for chef to make on site*),
Salsa and Queso Blanco

Pernil Asado (Roasted Pork)

Vegetarian Enchiladas

Sofrito Chicken

Rice and Beans

Southwestern Salad

Crisp Romaine, Colby and Monterey Jack Cheeses, Tomatoes, Corn, Avocado, Black Beans and Tortilla Chips tossed with Chipotle Dressing

UK (*Chef Required*)

Fish and Chips with Side of Tartar Sauce and Malt Vinegar

Cole Slaw

Shepherd's Pie

Roast Beef accompanied with a Peppery Horseradish Sauce

English Garden Salad

Green Onions, Green Beans, Cucumbers, Sun-Dried Tomatoes, Fresh Mint and a Creamy Mustard Dressing



2017 MENU STATIONS

SAVORY CREPE (*Chef Required*)

Garden

Filled with Baby Spinach, Roasted Peppers, Tomatoes, and Sautéed Mushrooms

Margherita

Mozzarella, Sweet Tomatoes and Tomato Basil Sauce

BBQ Chicken

Bacon, Onion and Cheddar with House Made BBQ Sauce

Tex-Mex Chicken

Shredded Chicken, Cheddar Cheese, Chopped Onions, Salsa and Topped with Sour Cream

Italian

Prosciutto, Fresh Mozzarella and Arugula Topped with a Balsamic Drizzle



2017 MENU STATIONS

SLIDER *(Chef Required)*

Choice of Three:

Angus Beef Burger

topped with Aged Cheddar, Caramelized Onions and Hennessey Ketchup

Crab Cake topped

with Tartar Sauce

BBQ Pulled Pork

with Homemade Slaw

Buffalo Chicken

with Crumbled Blue Cheese

Turkey Burger

with Brie Cheese, Bacon and Raspberry Spread

Veggie Burger

with Smoked Mozzarella, Avocado, & Mayo

Salmon Burger

with a Dill Tarter Sauce

All Sliders Served on Toasted Petit Brioche Rolls

Side of: Lettuce , Onions, Tomato, Remoulade Sauce, Ketchup, Mustard, Mayo and Sliced Pickles

Accompanied by a Seasoned Potato Wedges



2017 MENU STATIONS

PICNIC

Fried Chicken or Crispy Chicken Fingers

Kosher Hot Dogs

BBQ Beans

Corn on the Cobb

Potato Salad

Caesar Salad

CHARCUTERIE AND CROSTINI

Cured Pork Shoulder

Jamon Serrano

Prosciutto

Dry Chorizo

Soppressata

Rosetta De Lyon

Pepperoni

Salami

Capicola

Pâté De Foie Gras,

Apricot And Cherry Preserves

Brown Mustard

Gherkins

Pickled Red Onions

Olives

Sliced Baguette and Croissants



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FARM TABLE

Local and Domestic Cheeses

Cranberry and Toasted Pecan Goat Cheese Ball

Manchego

Cheddar

Aged Gouda

Mozzarella

Brie

Parmigiano-Reggiano

Assorted Grapes, Dried Fruits, Spiced Nuts, Crackers, Honey

Imported Marinated Olives

RAW BAR

Blue Point Oysters *(option for chef to shuck on site)*

Littleneck Clams

Poached Mussels

Queen Crab Legs

Jumbo Shrimp

Lemons, Mignonette, Horseradish Cocktail and Hot Sauces



2017 MENU STATIONS

CARVING (*Minimum Two Chefs Required*)

Choice of Two Meats:

Flank Steak

Turkey

Corned Beef

Pastrami

Herb Encrusted Pork

Roast Beef

Prime Rib

Filet Mignon

Ham

Rack of Lamb

Creamed Spinach

Honey Glazed Carrots

Steak Fries with Side of Ketchup

Dinner Rolls