

## ***SPECIALITIES***

### ***Pasta Station***

***(for UP to 40 guests Maximum)***

*Choose Two Pastas Cooked to Order:*

*Penne, Fettuccini*

*Choose Two Accompanying Sauces:*

*Alfredo Cream, Marinara or Basil Pesto Sauce*

*Condiments to Include:*

*Chopped Garlic, Pinenuts, Sliced Olives, Sundried Tomatoes, Crushed Red Pepper, Basil, Grated Parmesan, and Garlic Bread*

### ***Caesar Salad***

*Tossed to Order with the Following Toppings*

*, Oven Dried Tomatoes, Hearts of Palm, Artichoke Hearts, Roasted Bell Peppers,*

*Anchovies, Shredded Parmesan, and Herb Croutons*

*Finished with Creamy Caesar Dressing or Herb Vinaigrette*

*(Add Grilled Chicken Breast, Spiced Bay Shrimp, Thinly Sliced Flank Steak for an Additional Charge)*

### **Afternoon Tea**

*Selection of Fine Teas & Freshly Brewed Coffee*

*Assorted Fresh Tea Sandwiches*

*Freshly Baked Scones*

*with Devon shire Cream, Butter and Preserves*

*Fresh Berries with Whipped Cream*

*Assorted Petite Fours and Pastries*

*\*Upgrade your afternoon tea to include unlimited house wines, champagne, and mimosas\**

*~Additional Hot Hors d oeuvre Options are available~*

***We are Happy to Customize the Menu!***

*Please add 20% service charge and 7% tax to all prices  
Menus and pricing are subject to change*

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11/01/00

## ***CARVING STATIONS***

### ***Brandied Pepper-Crusted Top Sirloin***

*Petite French Rolls, Pommery Mustard,  
Horseradish and a Cognac Peppercorn Sauce*

### ***Baked Virginia Country Ham***

*Bourbon and Honey Glazed, Biscuits, Honey Mustard,  
Three Onion Relish and Granny Smith Horseradish Sauce*

### ***Roasted Turkey***

*Miniature Rolls, Dried Cherry Onion Relish, Horseradish Cream and Mango Chutney*

### ***Grilled Tenderloin of Beef***

*Mini Onion and Dark Rye Kaiser Rolls, Honey Mustard,  
Horseradish Cream and Herb Mayonnaise*

### ***Caribbean Stuffed Pork Loin***

*With Mango Herb Stuffing, Baguettes Curry Honey Vinaigrette and Chipolte Cream*

***\* All carving stations require a \$75.00 chef fee***