

Signature Stations

CHEF FEES MAY APPLY.

Chef's Chopped Salad Bar | \$12 PP

with Romaine lettuce, cucumber, tomato, Parmigiano-Reggiano cheese, olives, artichoke hearts, radishes, bell peppers, chickpeas and assorted dressings: chopped-to-order, tossed with dressing and served by our attending chef

Add Chicken, Shrimp or Vegan Soy Option | \$3 PP

Oysteria Raw Bar | \$16 PP

chef-attended raw bar with fresh shrimp cocktail, shucked-to-order middle neck clams, and fresh oysters, served with mignonette sauce, cocktail sauce and lemons

Smashed Potato Bar | \$10 PP

whipped potato, sweet potato and smashed baby reds, served with sour cream, gravy, chives, roasted garlic cloves, corn, cheese, bacon, ham, marshmallows, nuts and honey

Tuscan Risotto | \$12 PP

creamy risotto and polenta made-to-order with your select ingredients: Parmesan cheese, tomato confit, goat cheese, spinach, wild mushrooms, peas, artichokes, caramelized onions and a choice of two: beef tips, shrimp, chicken, sausage, chicken sausage

Farmer's Market Green Bar | \$11 PP

seasonal greens, Romaine lettuce, grape tomatoes, cucumber, carrots, cranberries, beans, brown rice, farro, Parmesan cheese, olives, artichoke relish, bacon and croutons, served with assorted dressings and fresh bread

Add Chicken, Shrimp or Vegan Soy Option | \$3 PP

Live Action Pasta | \$15 PP

penne & campanelle pastas with marinara & alfredo sauce, served with an array of fresh ingredients like olives, tomatoes, broccoli, garlic & mushrooms with white wine, olive oil and garlic

Add Chicken, Shrimp, Meatballs or Vegan Protein | \$3 PP

Gluten-Free Pasta or Ancient Grain | \$2 PP

Macaroni and Cheese Madness | \$11 PP

traditional cheddar mac & cheese, smoked Gouda mac, and Buffalo mac, served with peas, diced tomatoes, spinach, pesto, roasted peppers, toasted garlic breadcrumbs, broccoli and a choice of two meats: bacon, pulled pork, shrimp, fried chicken

Baja Taco Fiesta | \$11 PP

hard and soft shells, seasoned ground beef, pulled chicken, braised pork, sour cream, limes, cilantro, guacamole, salsa, cheese, black beans, rice, pico de gallo, lettuce, olives, jalapeños, and hot sauces

continued on back

Signature Stations

CHEF FEES MAY APPLY.

Fry Me to the Moon | \$11 PP

crispy french fries, sweet potato fries and tater tots, with cheddar cheese sauce, bacon, gravy, cheese curd, chili, green onions, honey, marshmallow crème, nuts, assorted cheeses, blue cheese, ketchup, aioli and hot sauce

Chef-Attended Wrap Bar | \$12 PP

hot grilled chicken, roasted turkey, chilled roast beef, roasted tofu and assorted lettuce, with basil pesto, aioli, mustard, lemon parsley vinaigrette, tomatoes, chopped olives, roasted peppers, hummus, vegetable relishes and more, served with a choice of white, wheat or pesto wraps

Pasta Station | \$12 PP

with fresh bread and olive oil, Pecorino-Romano cheese, crushed red pepper

Choice of Two

Chicken Sausage and Campanelle

Cheese Tortellini and Peas Alfredo

Pasta with Garlic and White Wine Sauce

Orecchiette with Spinach and Chicken

Penne Pasta Bolognese

Slider Stations | \$12 (CHOOSE TWO) / \$16 PP (CHOOSE THREE)

choice of two or three slider varieties, served with slider rolls & condiments

Choice of Two or Three

Italian Pulled Pork

Crushed Meatball

Sausage Patty with Peppers & Onions

Chicken Milanese

Chicken Sausage

Mini Burger

Veggie Burger

Slider Stations Upgrades

Crab Cake Slider | \$3 PP

Shrimp Burger | \$3 PP

Veal Milanese | \$2 PP

Carving Stations

SERVED WITH MINI ROLLS AND CONDIMENTS. CHEF FEES MAY APPLY.

Roasted Top Round of Beef | \$10 PP

seasoned with sea salt, pepper, rosemary and thyme, served with au jus

Garlic-Studded Prime Rib of Beef | \$16 PP

with whole cloves of roasted garlic and herbs, served with aromatic au jus

Herb-Roasted Turkey Breast | \$8 PP

roasted with herb butter and poultry spices, served with turkey gravy

Spinach and Asiago Stuffed Pork Loin | \$9 PP

boneless pork loin spiral stuffed with cheese and spinach

Roasted Rack of Pork | \$9 PP

with honey, apricot jam, black pepper and caramelized onions

Smoked Honey-Glazed Ham | \$7 PP

hickory-smoked with wildflower honey and brown sugar

Leg of Lamb | \$11 PP

with mint pesto, garlic and sun-dried tomato

Salmon en Croute | \$12 PP

Atlantic salmon with herbs and mustard in puff pastry

Rack of Lamb | MARKET PRICE

Tenderloin of Beef | \$19 PP

with rosemary, dijon and worcestershire

Beef Tenderloin Wellington | \$25 PP

beef and wild mushrooms with foie gras in puff pastry