Reception Stations

(Minimum 25 Guests)

**Carving Stations**

New Zealand Rack of Lamb **C:\Users\bfisher\Desktop\Small GF.jpg** $18/Person

Rosemary Demi-Glace

Hummus / Roasted Peppers / Marinated Olives and Feta Cheese / Grilled Pita

Beef Tenderloin **C:\Users\bfisher\Desktop\Small GF.jpg** $18/Person

Creamy Horseradish Sauce

Assorted Dinner Rolls / Butter

Smoked Ham **C:\Users\bfisher\Desktop\Small GF.jpg** $11/Person

Whole Grain Mustard Aioli

Assorted Dinner Rolls / Mayonnaise

Roasted Turkey **C:\Users\bfisher\Desktop\Small GF.jpg** $13/Person

Honey Mustard Aioli / Cranberry-Apple Sauce

Assorted Dinner Rolls / Butter

Chef Attendant Fee for All Carving Stations$75 / Chef

**Pasta Station** $15/Person

Caesar Salad

Assorted Dinner Rolls / Garlic and Herb Bread Sticks / Butter

Choice of Two Pastas:

## Penne / Broccoli / Grilled Chicken / Vodka Sauce

Asiago Cheese Tortellini / Diced Tomatoes / Pesto Cream Sauce

## Mediterranean Penne / Spinach, Tomatoes / Artichoke Hearts / Garlic

## Kalamata Olives / Feta Cheese / Fresh Basil

## Country Style Rotini / Sweet Italian Sausage, Caramelized Onions

## Creamy Country Style Sauce

Ricotta & Mozzarella Stuffed Shells / Marinara Sauce / Mozzarella

Cavatelli / Crumbled Italian Sausage / Tomatoes / Extra Virgin Olive Oil / Spinach

Parmesan

**Slider Station** $14/Person

Choice of Two:

Crispy Chicken / Pesto Mayonnaise / Tomato

Angus Beef / American Cheese / Bistro Sauce / Dill Pickle

Maryland Crab Cake / Pink Tartar Sauce

Buffalo Chicken / Ranch Sauce

Pulled Pork / Creamy Coleslaw / Cheddar Cheese

Cheesesteak / American Cheese / Caramelized Onions / Bistro Sauce