

STATIONED COCKTAIL BUFFET

FRUIT AND CHEESE ARRANGEMENT

TRIO OF TORTAS

***MONTRACHET, PESTO AND SUNDRIED TOMATO
BRIE, TOASTED ALMOND AND GREEN ONIONS
GORGONZOLA, WALNUT AND GRAPE***

***FRESH MOZZARELLA MARINATED WITH EXTRA VIRGIN OLIVE OIL, BASIL AND CRACKED
BLACK PEPPER***

TOMATO AND FETA TARTS

FRUITS OF THE SEASON

ASSORTED BREADS, CROUSTADES AND CRACKERS

VEGETABLE DISPLAY

***FRIED STUFFED ROMA TOMATOES SERVED WITH A SHOEPEG CORN RELISH (THESE ARE
OUR SPECIALTY)***

DIJON MARINATED CARROTS AND SNAP BEANS

***EGGPLANT RELISH AND EAST INDIAN HUMMUS SERVED WITH PITA CHIPS AND
BRUSCHETTA***

CARVING MEAT AND SEAFOOD STATION

***MARINATED TENDERLOIN OF BEEF SERVED WITH HORSERADISH SAUCE, JACK
DANIEL'S WHOLE GRAIN MUSTARD, ROQUEFORT BUTTER AND TARRAGON MAYONNAISE***

***MEDALLIONS OF PORK TENDERLOIN WITH A ROASTED CORIANDER RUB AND A
BOURBON MOLASSES GLAZE***

ALL MEATS SERVED WITH HOMEMADE YEAST ROLLS AND ROSEMARY BISCUITS

***LEMON PEPPER LINQUINI TOSSED WITH BAY SCALLOPS, MUSSELS, CRABMEAT AND A
TOMATO CAPER VERMOUTH SAUCE***

COFFEE AND CONFECTIONS BAR

FLAVORED DECAF AND REGULAR COFFEE

ASSORTED BISCOTTI

DOUBLE FUDGE BROWNIES

MINI LEMON CURD AND BERRY TARTS

MINI PECAN TASSIES