

Food Stations

(minimum of 35 guests)



Food Stations have a serving time of 1.5 hours.

The following Food Stations may be set up as self service or as an action station with a Chef attendant (*fee applies*).

Caesar Salad Station	\$7.5
Made to order - add chicken - \$3, add shrimp - \$4	
Martini Mashed Potato Bar - sweet potatoes and buttermilk Yukon	\$8.5
Select four toppings: fried leeks, cheddar cheese, smoked Gouda cheese, baby shrimp, bacon bits, broccoli, sour cream and sauces	
Exotic Mushroom Risotto - shiitake, Portobello and white button mushrooms,	\$8.5
Madeira wine, Reggiano cheese, cream, demi-glaze	
Balsamic Scallops - jumbo sea scallops, shallots, white wine, arugula, lemon,	\$11
roasted grape tomatoes, balsamic glaze	
Pasta Station - penne and tortellini pasta, vodka cream sauce and pomodoro red sauce	\$11
sweet sausage, petite veal meat balls, mushrooms, spinach, grilled eggplant, yellow and green squash (<i>select three</i>)	
add shrimp - \$4, add scallops - \$4, add chicken - \$2	
add house or Caesar salad bowl - \$4	
Shrimp Scampi - sautéed jumbo shrimp, garlic, white wine, butter, lemon, parsley	\$12
Wok/Stir Fry Station with pork fried rice	\$13
Pepper Steak - tenderloin strip, sesame seeds, soy sauce, garlic, julienne carrots and zucchini, oyster sauce, hoisin sauce	
Chicken Cashew- marinated boneless chicken, ginger, julienne squash, scallions, cashews, garlic, hot bean paste, rice wine vinegar	
Rosemary Duck Breast - pan-seared, seasoned, sliced and served with	\$14
cabernet apples, cinnamon sauce	
Deerfield Crab Cakes - pan-seared, served with red pepper sugo and Cajun remoulade	\$14
Lobster Galliano - Scampi cold water lobster tails sautéed with garlic, lemon,	\$16
white wine, fresh chives, galliano and a touch of cream	
Grilled Lollipop Lamb Chops - marinated in red wine, shallots, rosemary and thyme	\$16
served with Pinot Noir demi-glaze	
Raw Bar - (3ea) iced shrimp, (2ea) oysters, (2ea) clams, (2ea) Jonah crab claws	\$19
served with cocktail sauce, Calypso sauce, horseradish, lemon, tabasco	

Food Stations

(minimum of 35 guests)

(continued)



Carving Stations - All include petite rolls
(Chef attendant required for each)

Steamship Round (minimum 100 guests), beef au jus, horseradish, creamy horseradish sauce	\$7.5
Top Sirloin of Beef (minimum 50 guests), beef au jus, horseradish, creamy horseradish sauce	\$7.5
Oven Roasted Turkey Breast , cranberry chutney	\$11
Honey Brined Pork Tenderloin , mustard thyme demi glace	\$12
Barbeque Salmon , fillet of salmon, barbeque glaze	\$12
Roast Rack of Lamb , herb and mustard crusted, fresh mint demi (<i>3 chops per person</i>)	\$14
Herb Crusted Roast Sirloin Strip Loin , sauce Béarnaise, sauce champignon, sauce Madeira	\$15
Roast Tenderloin of Beef - sauce Béarnaise, sauce champignon, sauce Madeira	\$19

Dessert Stations - each includes freshly brewed regular and decaffeinated coffee,
assorted hot teas and iced tea

Display of Fresh Fruits and Berries	\$6
Assorted Miniature Pastries	\$7
Viennese Dessert Table - elaborate display of mini bite-size desserts, individual-size desserts and sliced whole cakes	\$9
Chocolate Fondue - with assorted dipping items	\$9

Chef Attendant Fee - \$85 per Chef per station

Prices listed are subject to change and a 20% Service Charge.

05/08