

RECEPTION SPECIALTY STATIONS

(Minimum 30 people)

NORTH BEACH

Antipasto Tray of Sliced Italian Meats & Cheeses, Artichoke Hearts, Roasted Peppers, Olives and Grilled Vegetables
Fusilli and Cheese Tortellini Pasta
Served with Pesto and Marinara Sauces
Grated Parmesan Cheese
Pepperoni and Cheese Pizzas

FAJITA BAR

Grilled Chicken or Shredded Beef,
Diced Tomatoes, Onions, Sliced Olives,
Shredded Lettuce and Cheeses, Flour
Tortillas, Salsa, Sour Cream and
Guacamole

NACHO BAR

Corn Tortillas with Spicy Taco Meat, Sliced
Jalapenos, Diced Tomatoes,
Sour Cream, Shredded Cheese,
Green Onions and Chili Con Queso

FISHERMAN'S WHARF

Walk-a-Way Shrimp Cocktails,
Crab Claws, Steamed Mussels and
Garlic Base Clams, Deep Fried Calamari
with Marinara Sauce

CARVING STATIONS

Served with Appropriate Rolls
And Condiments

Whole Roasted Turkey Breast

Served with Assorted Mustards
(Serves approximately 40 guests)

Boneless Smoked Ham

Served with Honey Mustard
(Serves approximately 75 guests)

Steamship Round of Beef, Natural Jus

Served with Creamy Horseradish
(Serves approximately 200 guests)

Roast Pork Loin

Served with Assorted Mustards
(Serves approximately 60 guests)

Roasted Beef Tenderloin

Served with Creamy Horseradish
(Serves approximately 30 guests)

Carving charge of \$200.00
per uniformed chef