

Menu Two

All stations will require full service staff priced by the hour

Minimum of 60 Guests

Mashed potato cocktail station

Idaho Potatoes
and
Bourbon Sweet Potatoes

Accompanied With Sautéed Mushrooms,
Crumbled Bacon, Shredded Cheese,
Sour cream with Chives,
Cranberry Sauce, Mushroom Gravy
Chopped Walnuts, Brown Sugar and Whipped
Butter

*Set Up in a Glass Tower Display
Served in a Jumbo Martini Glass

Mini buffet menu

Beef Roulade Tips
Flank Steak Filled with Ground Veal,
Mushrooms and Herbs
Served with Peppercorn Sauce

Meatballs with Marinara Sauce

Fresh Grape Tomato and Mozzarella Kabobs with
High Balsamic Vinaigrette

Prosciutto and Roasted Red Pepper Wraps
Sprinkled with Olive Oil
Nicely Presented on Long White Trays

Chicken Sate Kabobs with
Spiced Peanut Sauce

*All Hors d'Oeuvres – 1 ½ Pieces per Person

Brochette, Seafood and Cheese Station

Parmesan Crisp Shrimp with Gulf Sauce
Garnished with Fresh Dill

Asparagus Tips Wrapped in Smoked Salmon

Maryland Crab cakes
Served with Remoulade Sauce
Accompanied with Sesame Crackers

Dates Wrapped in Bacon

Warm Brie Wheels Garnished with
Cinnamon Apples
Served with Crostini and Carr Crackers

Spinach and Artichoke Dip
Served with Pita Triangles

*Nicely Presented in a Ceramic Pot

~ Dessert Station ~

Mini Cheese Cake Garnished with Citrus Toppings
Mini Chocolate Fruit Cups,
French Éclairs and More

Fresh brewed Regular coffee and
decaffeinated coffee

*Based on 2 Pieces per Person