

Displays and Stations:

Cheese & Crudité

Seasonal Vegetables surrounding House-made Dips and a variety of fine Cheese with assorted Crackers and French Breads

Sushi

An array of Sashimi and Sushi Rolls with Wasabi and Pickled Ginger*

*Prepared by our Certified Sushi Chef

Antipasto

Genoa Salami, Pepperoni, Marinated Mushrooms, Roasted Red Peppers, Black and Green Olives, Artichoke Hearts, Pepperoncini, Mozzarella and Provolone Cheeses, Italian Bread and Bread Sticks

Mediterranean

A variety of Mediterranean Cheeses, Hummus, Baba Ghanoush, Taziki and Toasted Pita Chips, Imported Olives and Dried Fruits

Carving Board

Choice of one:

- Hand carved Country Ham with Stone Ground Mustard Glaze
- Wild Thyme and Sage rubbed Breast of Turkey served with Granny Apple Napa Cabbage Slaw
- Oven Roasted Filet of Beef served with Caramelized Onion Demi Glace

Salad Martini Bar

- "The Cosmo;" Baby Field Greens, Dried Cranberries, Crumbled Goat Cheese, Roasted Sweet Corn and Grey Goose Cranberry Vinaigrette
- "The Apple-tini;" Smoked Chicken Breast, Arugula, Diced Local Apples, Maytag Bleu Cheese and Cider Vinaigrette

Raw Bar

Jumbo Shrimp, Oysters and Little Neck Clams served with Fresh Lemon, Cocktail and Remoulade Sauce

Dim Sum Bar

Steamed and Wok Seared Dumplings served with traditional Asian Sauces

