



# BUFFET STATIONS

(75 Guests and Four Station Minimum)

## SEAFOOD STATION

Snow Crab Claws with Sauce Louis  
Oysters on the Half Shell, Tabasco and Horseradish  
Gulf Shrimp with American Cocktail Sauce  
\$40.00 per person

## ORIENTAL STATION

Shrimp Spring Rolls, Plum Dipping Sauce  
California Rolls, Wasabi and Ginger  
Steamed Pot Stickers, Scallions and Soy Sauce  
Marinated Beef Satay, Peanut Dipping Sauce  
\$36.00 per person

## SALAD, FRUIT AND CHEESE STATION

Imported and Domestic Cheeses, Brie, Stilton  
Swiss, Bel Paese, Gouda, Cheddar  
Smoked Cheddar, Havarti Dill  
Red and Green Grapes, Cracker Basket  
and Sliced French Bread  
  
Mixed Seasonal Greens and Fresh Spinach  
Sliced Mushrooms, Cucumbers, Alfalfa Sprouts  
Scallions, Sunflower Seeds, Herbed Croutons  
Selection of Dressing

Caesar Salad  
Herbed Croutons, Reggiano Cheese

Seasonal Fruit Kabobs Presented on  
Pineapple Tree Display  
Accompanied by Minted Citrus Dipping Sauce  
\$32.00 per person

## PASTA STATION\*

Prepared in the Room

Trio of Cheese Tortellini with Basil  
Garlic and Bell Peppers

Penne with Rock Shrimp, Scallions  
Garlic, Tomatoes and Capers

Conchiglia with Herbs, Porcinis and Garlic

Marinara and Alfredo Sauces, Grated Parmesan  
Warm Tomato and Rosemary Focaccia Bread  
with Herb Butter  
\$22.00 per person

## CARVING STATION\*

(Choice of Two)

Tenderloin of Beef, Peppercorn Sauce  
Pineapple Glazed Baked Ham,  
Honey Mustard, Raisin Sauce  
Roasted Breast of Turkey  
Cranberry Sauce, Mayonnaise, and Mustard  
Dollar Size Rolls  
\$45.00 per person

## DESSERT STATION

Assorted Fruit Tartlettes  
Chocolate Dipped Strawberries  
Mini French Pastries  
Tiramisu  
Assorted Tea Cookies  
Chocolate Mousse Torte  
\$18.00 per person



Ice Carvings from \$350.00

Food selections are based on a one and one-half hour period  
\* Chef's Attendant Fee at \$95.00 Required

All Food and Beverage is subject to a 22% Service Charge, and applicable Sales Tax / PIF.