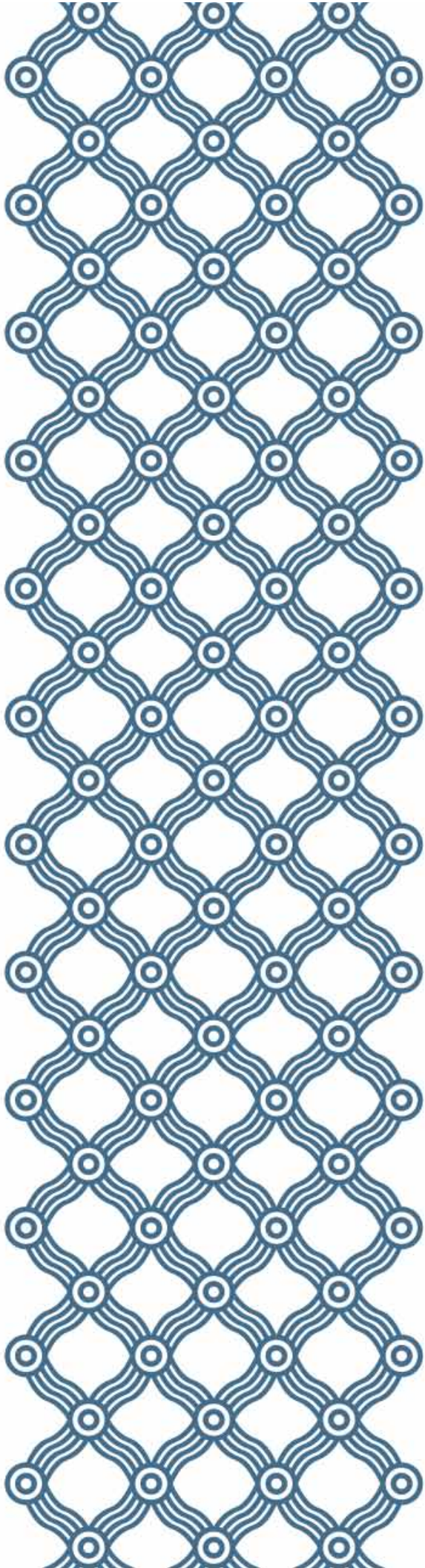


ENHANCEMENTS





(15 people minimum)

**Vegetable Crudité / \$12pp**

Seasonal Homestead Vegetables  
Ranch-Blue Cheese-Hummus

**Mediterranean / \$15pp**

Grilled Vegetable Salad-Antipasti  
Hummus-Baba Ganoush  
Flat Bread-Pita-Crostini  
Marinated Olives & Feta Cheese

**Sushi Boats / \$18pp**

Four Chef Roll Selections  
Wasabi-Soy-Pickled Ginger

**Cheese Board / \$20pp**

Brie-St Andre-Manchego-Goat Cheese  
Sharp Cheddar-Blue Cheese  
Crackers-Flat Breads-Baguettes  
Compote-Mixed Nuts-Berries & Grapes

**From The Atlantic Raw Bar**

Oysters-Shrimp-Clams  
Ceviche-Mahi Escaveche  
Horseradish-Cocktail sauce-Mignonette  
Lemons-Limes  
ADD: Lobster Tail (MK \$)  
Stone Crab Claw (MK \$)

**Pasta Station / \$18\***

Parmesan Cheese-Garlic Focaccia Bread  
(Select Two)

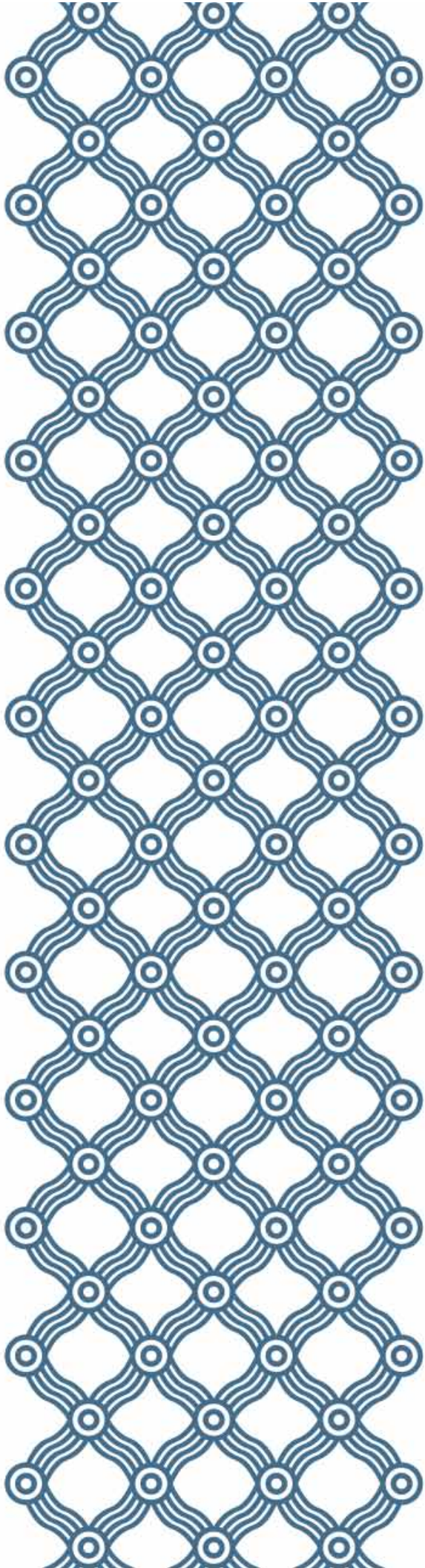
**Pasta**

Penne  
Rigatoni  
Farfalle  
Ditalini  
Risotto



\*Chef fee required / All prices are subject to 9% Sales Tax and 22% Service Charge  
/ All prices are subject to change without notice / Special Requests are Always Welcomed





(Select Two)

### Sauce

Crema di Formaggio  
Basil Pomodoro  
Pesto  
Cream Roasted Pepper  
Mushroom Cream

### OR

(Select Two) **(+\$7pp)**

Chicken Carbonara  
Pesto Shrimp  
Roasted Pepper Garden Tomato  
Pancetta & Sausage Marinara  
Garlic Shrimp

### Chef Carving Station / \$20 Per person / 2 hours of service\*

Select Two (15pp Minimum)

Pepper Crusted Sirloin-Herb Roasted Prime Rib  
Pork Mojo Loin-Skirt Steak & Chimichurri  
Butter Garlic Tenderloin-Salmon On Croute



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