



FOOD STATIONS

Food stations served with an assortment of whole wheat and white rolls
As well as the traditional garnishes for each item, including pickles, mustards, horseradish sauce,
mint sauce, cranberry sauce and mayonnaise, as suits each item

A chef is required to service all stations – cost \$40 per hour

ICE CARVINGS

FROM

\$370.00

Our standard Ice Carvings are available in a Seahorse, Dolphin and Fish designs
To enhance your presentation, other more detailed carvings are available.
Pricing will depend on the complexity of the piece or logo needed.

CARVED BY THE CHEF

Based of approximately 4oz portion per person

Slow baked Pork leg with honey-lemon and mustard coating	\$7.00 per person
Orange and mustard glazed roasted pork Loin	\$7.00 per person
12 hour slow baked leg of beef (Recommended for 70 people or above)	\$6.00 per person
Rotisserie pork shoulder with bourbon barbecue marinade	\$7.00 per person
Roasted Whole Turkey	\$6.00 per person
Slow baked Virginia Ham	\$9.00 per person
Roasted leg of lamb with roasted garlic and mint paste	\$9.00 per person
Rotisserie suckling pig with honey-lemon and mustard coating	\$9.00 per person
Roasted flank steak marinated with Tennessee barbecue sauce	\$9.00 per person
Roasted chili-rubbed flat iron beef	\$9.00 per person
Beef tri-tip roast with tomato red barbecue coating	\$9.00 per person
Roasted herb crusted Angus Beef New York Strip loin	\$13.00 per person
Roasted Angus Beef rib eye	\$15.00 per person
Roasted whole Beef Tenderloin rubbed with rosemary and black pepper	\$20.00 per person

FRESH HOME MADE PASTA STATION

Minimum of two choices required – priced per item

Casarecci with roasted curried vegetables and carbonara sauce	\$6.00 per person
Flambé penne with vodka, smoked salmon and pink sauce	\$6.00 per person
Orecchiette with sausage, broccoli and eggplant	\$6.00 per person
Rigatoni meat balls with pizzaiola sauce	\$6.00 per person
Farfalle with ham and mushrooms, creamy cheese sauce	\$6.00 per person
Fusilli with shrimps, zucchini and grape tomatoes	\$6.00 per person

BARBECUE SKEWER STATION (choose up to three of the following)

Chef required - Minimum 3 dozen each for order

Sausage Skewer (wild boar and pork) with tomato chutney	\$5.00 each
Chicken Kebab with a Mustard Glaze	\$5.00 each
Thyme & Mint Marinated lamb “lollipops”	\$6.00 each
Shrimps and scallops with mango and lime dressing	\$7.00 each
Rosemary scented Angus beef sirloin skewer	\$7.00 each

COLD SEAFOOD DISPLAY

Your choice of item/s on the station as priced below

Accompanied by:

Mary-Louise, Louisiana or Remoulade Sauces

Or Apple-Vinegar or Shallot-Raspberry Vinegar dressing, as appropriate for the item

Bermuda Lobster (in season)	per piece	\$75.00
2 lb. Maine Lobster	per piece	\$75.00
Lobster claws	per dozen	\$110.00
Tiger Shrimp (13 to 15 per lb.)	per dozen	\$42.00
Tiger Shrimp (21 to 25 per lb.)	per dozen	\$24.00
Oysters, Seasonal selection	per dozen	\$45.00
Alaskan Crab claws	per dozen	\$45.00
Alaskan King crab legs	per lbs.	\$60.00
Little neck clams	per dozen	\$35.00
Rope Mussels	per lbs.	\$25.00

SHRIMP FOUNTAIN

Minimum order 12 dozen

Served on a bed of ice, with traditional garnishes

Tiger Shrimp (13 to 15 per lb.)	\$480.00
Tiger Shrimp (21 to 25 per lb.)	\$240.00

SMOKED SALMON Chef required

25 servings per side \$160.00

Served with pumpernickel bread, whole wheat and white toasted breads, horseradish whipped sauce, finely chopped onions and capers, crème fraîche and lemon wedges

ORANGE-DILL MARINATED SALMON

25 servings per side \$95.00

Served with pumpernickel bread, whole wheat and white croutons, Horseradish whipped sauce, paprika yogurt sauce, crème fraîche and lemon wedges

HOT SEAFOOD STATION

Flambé by the Chef

Served with your choice of Orange-Brandy, Lemon-Vodka or Lobster Bisque Sauce

Tiger Shrimp (13 to 15 per lb.)	per dozen	\$56.00
Tiger Shrimp (21 to 25 per lb.)	per dozen	\$36.00
Sea Scallops	per dozen	\$26.00

Served in chafing dishes:

Gratinated Oysters Rockefeller	per dozen	\$72.00
Maryland Crab Cake with remoulade sauce	per dozen	\$72.00
Gratinated Clams Cassino	per dozen	\$48.00

FARMER'S MARKET

Minimum 25 people

FAMILY PACKAGE

\$28.00pp

FRESH VEGETABLES CRUDITÉ

Fresh seasonal raw vegetables served with

Citronette, Blue Cheese, Wasabi Mayonnaise and Avocado & Horseradish accompanying sauces

TRADITIONAL CHEESE SELECTION

Brie, Stilton, Parmesan Reggiano, Goat cheese and Gouda

Served with an assortment of Whole Wheat and White Mini Rolls, Assorted Crackers and Honey

FRESH FRUIT

Seasonal sliced fruit

GOURMET CHEESES

Priced on request

ITALIAN:

- Taleggio, semi-hard pungent and very aromatic cheese, from cow's milk
- Gorgonzola, semi hard classic Italian blue cheese
- Aged Tuscan Pecorino, hard cheese from sheep's milk
- Robbiola Rochetta, soft and creamy cheese from Piedmont, mix of goat's and sheep's milk

FRENCH

- Pont L'Eveque, semi-hard, tangy and stinky, from cow's milk
- Coulommieres, semi-soft and creamy, from cow's milk
- Valencay, soft goat cheese, smooth and dense flavor
- Pitchounet, rustic and firm cheese from sheep's milk, one of the best

REST OF THE EUROPE:

- Double Gloucester Cheddar from England, semi-firm cheese from cow's milk
- Colston Bassett Stilton from England, semi-hard blue cheese
- Cashel Blue from Ireland, semi soft blue cheese
- Four years aged Gouda, from Netherlands, hard cheese from cow's milk

AMERICAN:

- Maytag blue cheese, from Iowa, 100% sheep's milk
- Vermont Grafton cheddar, firm cheese, 2 years aged with a smooth creaminess
- Red stone Robust, from Wisconsin River, semi-soft washed rind goat cheese
- Virginia Grayson, semi-hard cheese, pungent with buttery texture

FRESH FRUIT DISPLAY

Can be combined with cheese or served separately

Sliced Fresh Fruit display

with cheese

priced accordingly

Served alone

\$8.00 per person

EXTRA SPECIALTY ITEMS

3 lbs Smoked Salmon Pate'with Crème Fraîche and toasted bread

\$135.00

1 ½ lbs Terrine of Foie Gras with Berry Chutney and toasted bread

\$380.00