



## Specialty Stations

### **POTATO BAR**

Garlic Truffle Mashed Potatoes, Basil and Roasted Red Pepper Mashed Potatoes, Yukon Gold Mashed Potatoes With Bacon, Cheese, Chives, Sour Cream, and Whipped Butter

### **SEAFOOD**

Includes Clams and Oysters in 'The Half Shell', Jumbo Shrimp, Alaskan Crab Legs, Traditional Sauces and Accompaniments

### **SHRIMP AND SCALLOP SAUTÉ**

Jumbo Shrimp Sautéed in Garlic, White Wine and Lemon Butter, Large Bay Scallops Sautéed with Extra Virgin Olive Oil and Cajun Spices

\*\*Each station requires one chef

### **HERB RUBBED ROASTED BREAST OF TURKEY**

Miniature Rolls and Condiments  
Serves approx. 30-35 people

### **WHOLE BAKED HONEY HAM**

Miniature Rolls and Condiments  
Serves approx. 40-50 people

### **SALMON IN PUFF PASTRY**

Whole Side of Salmon Baked in Puff Pastry  
with Wild Mushroom Sauté  
Serves approx. 25-30 people

### **MUSTARD CRUSTED PORK LOIN**

Miniature Rolls and Condiments  
Serves approx. 40-50 people



## Specialty Stations

(Continued)

### **PASTA STATION**

(Choice of Two)

Penne Pasta with Classic Meat Sauce

Orrechiette with Italian Sausage and  
Broccoli Rabe

Cheese Tortellini in a Light Walnut Cream Sauce

Fusilli with Shrimp, Garlic and  
Spicy Tomato Basil

### **RISOTTO STATION**

Risotto Milanese with Saffron and  
Mixed Seafood, Garnished with Shrimp,  
Crab, Lobster and Scallops

Wild Mushroom Risotto with Sweet  
Green Peas and Prosciutto