

HORS D'OEUVRES STATIONS

Pasta Station

(choice of two)

Linguini with Clam Sauce – Penne with Marinara Sauce
Fettuccini with Alfredo Sauce – Tortellini with Pesto Sauce _____

Lobster Ravioli with Rose Sauce (\$\$.50 additional pp) _____

Chef Carving

(choice of two)

Pork Loin – Baked Ham
Turkey Breast - Peppered Turkey Breast
Corned Beef – Top Sirloin _____

Stir Fry Station

Abundance of garden fresh vegetables stir fried with
beef, chicken and shrimp prepared especially for
you by our expert Chefs before your eyes. _____

Crabmeat and Lobster available at Additional cost _____

Grilled Cheese Station

Our chefs will prepare a “classic” grilled cheese
sandwich, the ultimate comfort food, with a
selection of cheeses, breads and toppings.
Complimented with homemade tomato soup. _____

Baked Brie

Soft ripened fresh cheese with a mellow
creamy taste prepared to order _____

Raw Bar

(in season)

Chincoteague Oysters and Cherrystone Clams
on the half shell shucked to order _____

Steamed Shrimp and Crab Claws
(Available at additional cost) _____

*The above items are served with tangy cocktail
sauce, hot sauce, lemon wedges and horseradish*

Gourmet Antipasto Display

Prosciutto – Mortadella – Genoa Salami
Fresh Mozzarella – Sharp Provolone
Roasted Peppers – Cherry Peppers – Peperoncini
Grilled Eggplant – Grilled Asparagus – Grilled Zucchini
Black & Green Olives – Marinated Artichokes
Anchovies rolled in Capers _____

Crepe Station

A selection of chicken, seafood and
vegetarian crepes prepared especially
for you by our expert Chefs _____

Mashed Potato or Risotto Bar

Enjoy our delicious mashed potatoes with
your favorite toppings _____

OR

Risotto bar with a large selection
of tasty toppings _____

Sauté Station

Jumbo Lobster and Crab Lumps
sautéed in a delicate butter sauce _____

OR

Soft Shell Crabs _____

Pizza Station

Assortment of gourmet pizza selections,
served with an array of crusts,
cheeses, sauces and toppings _____

Slider Station

A taste of American cuisine with burgers,
chicken and pork BBQ. A mouth watering
treat prepared right before your eyes. _____

Add Crab Cake Slider _____

Fruit Displays

Upon arrival your guests will be greeted
by a beautifully decorated display table
with fresh cut fruit including a variety of
melons and in-season fruit such as
grapes (*red & white*), strawberries,
pears, apples, bananas,
oranges, plums, etc. _____

Individual Fruit Baskets

Beautifully decorated and set
on each guest table _____

Fruit Trays

Seasonal fresh fruit set on buffet during
cocktail hour or with dessert _____

Stations also available without selection of Hors D'Oeuvres – see Event Planner