



## Stations Menu

<b>Carved Roast Tenderloin of Beef</b>	<b>\$18</b>
served with Mushroom Ragout, and Creamed Horseradish Silver Dollar Rolls	
<b>Carved Herb Crusted Whole Turkey</b>	<b>\$12</b>
served with Cranberry Tangerine Chutney Silver Dollar Rolls	
<b>Pork Tenderloin</b>	<b>\$13</b>
Maple Bacon Wrapped Pork Tenderloin with Bourbon Barbecue Sauce Buttermilk Biscuits	
<b>Slow Roasted Top Round of Beef</b>	<b>\$13</b>
Horseradish Cream Sauce Silver Dollar Rolls	
<b>Fondue Station</b>	
Cheddar, Bacon & Scallion Fondue with Skewered Fingerling Potatoes & Focaccia Bread;	<b>\$12</b>
Spinach & Artichoke Fondue with Toasted Pita Chips	
<b>Pasta, Pasta, Pasta</b>	<b>\$14</b>
<i>Sautéed to Order; (choose 2)</i>	
Penne Rigate with Italian Sausage, Prosciutto, Arugula & Garlic in a Light Aioli	
Farfalle Pasta shrimp, spinach, roasted tomato, Tossed in a Garlic Cream Sauce	
Gemelli Pasta Plum Tomato, Peas, Pancetta, Garlic, Spinach, Parmesan Cheese	
Penne Rigate with Seasonal Vegetables and Creamy Vodka Sauce	
<b>Maryland Crab Cakes</b>	<b>\$18</b>
Silver Dollar Crab Cakes made to order served with Slider Buns	
<b>Ceviche Station</b>	<b>\$18</b>
Scallops & Shrimp shooters with freshly squeezed Lime Juice, Corn, Peppers, Cilantro, Onion, Sweet Potato & Avocado	

<b>Slider Station</b>	<b>\$16</b>
Mini Angus Burgers served with proper sides and condiments	
<b>Artistic Display of Sushi, Hand Rolls &amp; Sashimi</b>	<b>\$24</b>
served with Soy Sauce, Wasabi & Pickled Ginger <i>(plus sushi chef fee)</i>	
<b>Viennese Station</b>	
Assortment of French & Italian pastries, Gourmet Cakes, Desserts	<b>\$15</b>

Chef Fee May Apply (*1 chef per 100p*)  
*Chef Fee \$150*  
Minimum 50 guests

All pricing is per person unless otherwise noted. Prices are exclusive of 22% taxable service charge and 7% NJ State sales tax