

Menu Enhancements

Each item is based on a per person charge and must be purchased for the matching amount of guests for your event. The following selections must be purchased in addition to base menu and may not be purchased as stand alone selections.

Minimum 45 guests.

Seafood Extravaganza – 15.00 per person

Chilled jumbo shrimp cocktail, Gold Band oysters, Cherrystone clams and King crab legs served on a lavish ice display with lemons, cocktail sauce, hot sauce and classic mignonette (red wine vinegar, cracked pepper and finely diced shallots [onions]) sauce.

Chilled Shrimp Cocktail – 9.00 per person (8 shrimp per person)

Attractively displayed poached jumbo shrimp served with lemon wedges and house made cocktail sauce.

Scottish Smoked Salmon Platter – 10.00 per person

Thinly sliced smoked Scottish salmon layered on a wooden board with capers, finely diced red onion, shaved egg and cocktail ryes.

International Cheese and Flatbread Display - 8.00 per person

Delicious assortment of international and domestic artisanal cheeses displayed on a wooden board with flavorful flatbreads, crackers and cold water crisped table grapes.

Pasta Italiano – 9.00 per person

Freshly prepared pasta blended by your own Chef with Pomodoro (ragout style tomato) and fresh garden herbs Alfredo sauces. Accompanied by shredded Parmesan cheese and red pepper flakes. (There will be a \$150 Chef Fee added for this option for every 125 guests)

Omelets Made to Order – 9.00 per person

An interactive station with your own Chef preparing omelets to your guest's tastes with an array of fresh ingredients which includes: Ham, tomatoes, onions, mushrooms, cheddar cheese and fresh garden herbs. Egg whites and egg substitute also available. (There will be a \$150 Chef Fee added for this option for every 125 guests)

**The Butchers Block – One carved selection 10.00 per person;
Two selections 13.00 per person**

Your private Chef will carve a King's cut of slow roasted Prime Rib of Beef au jus -OR- maple rubbed Tom Turkey breast with cranberry mayonnaise -OR- honey and orange glazed ham with mustard sauce -OR- teriyaki brushed loin of pork. Treat your guests to Beef tenderloin served with horseradish sauce for an additional 5.00 per person. (There will be a \$150 Chef Fee added for this option for every 125 guests)

Wok Adventure – 9.00 per person

A Chef attended station tossing fresh beef and chicken in a sizzling wok with stir fry vegetables and a sesame ginger sauce. (There will be a \$150 Chef Fee added for this option for every 125 guests)

Chop Shop Salad Bar – 8.00 per person

Create your favorite salad with an array of fresh ingredients. Chopped romaine, iceberg, spring garden mix lettuce, tomatoes, cucumbers, seasoned croutons, bacon bits, chick peas, beets, sliced red onions, sweet peppers, hard cooked eggs, Kalamata olives, feta and crumbled bleu cheese, julienne ham, grilled chicken and Swiss cheese. Accompanied by your choice of TWO dressings: Italian, French, bleu cheese, ranch, Russian, champagne vinaigrette, balsamic and honey-mustard. Add Grilled Shrimp \$3.00 per person. Add Chef to prepare the salads for your guests \$150 Chef fee for every 125 guests.

All American Hero – 75.00 per three foot hero (serves 12-15)

Roast turkey, country ham, bologna, Swiss and American cheeses, lettuce and tomatoes served on a crusty horseshoe shaped three foot hero with Guldens spicy brown mustard, creamy mayonnaise, oil and vinegar.

Little Italy Sandwich - 75.00 per three foot hero (serves 12-15)

Genoa salami, pepperoni, Cappelletti, Provolone cheese, lettuce, tomatoes and shaved red onions served on a crusty horseshoe shaped three foot hero with Balsamic Dressing, Guldens spicy brown mustard and creamy mayonnaise.

Chicken Fingers - 6.00 per person

Breaded white meat chicken strips fried 'til golden brown served with barbecue and honey mustard dipping sauces.

Slider Classics – 7.00 per person

Griddled all beef mini hamburgers and petit hot dogs served with sauerkraut, pickles, sliced tomatoes, chopped onions, cheddar cheese sauce, lettuce, relish, ketchup and spicy brown mustard. (There will be a \$150 Chef Fee added for this option for every 125 guests)

European Tuscan Table – 8.00 per person

Featuring a mouth-watering assortment of foods including eggplant caponata, Kalamata olive tapenade, garden fresh grilled vegetables, hot cherry peppers, pepperoncini, marinated olives, Panzanella (Italian Bread salad), flatbreads, crusty Italian baguettes and foccacia.

Antipasto Platter – 9.00 per person

A delicious assortment of sliced meats and cheeses including Genoa Salami, Cappicola, Pepperoni, Mortadella, Provolone and mozzarella. Roasted red peppers, Kalamata olives and hot and mild cherry peppers served with toasted sliced Italian baguettes.

Belgium Waffles Station – 7.00 per person

Thick Belgium Waffles served with whipped cream, Berry Compote and Maple Syrup prepared in front of your guests for the ultimate breakfast experience. (There will be a \$150 Chef Fee added for this option for every 125 guests)

Ice Cream an additional 3.00 per person. May not be available in all track locations.

Fabulous Flambé – 9.00 per person

What a show! Bananas foster, cherries jubilee and crepes Suzette ignited to flaming glory and scooped over vanilla bean ice cream. This is a truly amazing ending to enhance any event. (There will be a \$150 Chef Fee added for this option for every 125 guests)

Brownies, Blondies and More...- 4.00 per person

An assortment of chocolaty brownies and vanilla blondies to die for with flavored cake bars featuring an array of sweet fillings to tempt anyone's appetite.

Cookies, cookies and more cookies- 3.50 per person

Chocolate chip, double chocolate chip, macadamia, sugar, peanut butter and oatmeal raisin cookies freshly baked.

All prices subject to gratuity and sales tax.