

STATIONS

**Carver Fee is Included in Below Prices
For Parties of 100 Guests or More**
Under 100 Guests **OR** for an Additional Carver: \$60.00 Fee

PASTA

All Served with Freshly Grated Reggiano Parmesan

Choice of Sauce:

Pesto, Primavera, Alfredo, Bolognese, Carbonara,
Creamy Tomato Vodka, **OR** Spicy Plum Tomato

Choice of Pasta:

Penne, Fusilli, Farfalle, Radiatore, Tortellini*, Ravioli*
(*Additional Price)

\$4.00 per person

(Choose Any Two for Additional \$2.50 per person)

Add Chicken to Pasta**

Additional \$2.00 per person

Add Shrimp to Pasta**

Additional \$4.00 per person

Autumn Ravioli

Pumpkin Filled Pasta Pillows with Thyme Brown Butter,
Caramelized Pearl Onions, and Candied Pecans

\$5.00 per person

**Made to Order Pasta Requires a \$60.00 Chef Fee

SEAFOOD

All Served with Appropriate Sauces

Chilled Salmon with Shrimp Mousse in Pastry

Served with Creamy Dijon Dill Sauce

\$6.00 per person

Sides of Smoked Scottish Salmon Garni

\$7.00 per person

Littleneck Clams on the Half Shell

\$200.00 for 100 Pieces

Chilled Jumbo Shrimp

\$220.00 for 100 Pieces

Chilled Stone Crab Claws

\$240.00 for 100 Pieces

Oysters on the Half Shell

\$240.00 for 100 Pieces

Whole Large Decorated Fish

(Swordfish, Tuna, etc.)

Market Price

Traditional Russian Caviar Service

Market Price

CARVING

All Our Premium Meats are Hand Carved to Order
Served with Freshly Baked Petite Italian Roll
With a Selection of Sauces
(Two per person)

Baked Old-Fashioned Ham Off the Bone

\$5.00 per person

Slow Roasted Breast of Carolina Turkey

\$5.50 per person

Angus Beef Steamship Roast

(Minimum of 125 people)

\$5.00 per person

Boneless Pork Loin

Rubbed with Southwestern Spices

\$5.00 per person

Top Round of Angus Beef

\$5.50 per person

Korean Marinated Flank Steak

Soy & Bourbon Marinade

\$7.00 per person

Roast Tenderloin of Angus Beef

\$9.00 per person

STIR FRY

Served with Fragrant Jasmine Rice

Selection of Vegetables (Choose Five):

Broccoli, Snow Peas, Peppers, Scallions, Asparagus,
Carrots, Bok Choy, Napa Cabbage, Cashews
Stir Fried with Garlic, Ginger, Bean Sprouts,
Water Chestnuts and Bamboo Shoots,
Finished with Sesame, Soy and Chili Paste

\$4.00 per person

With Sliced Chicken Breast OR

With Sliced Pork Loin**

Additional \$1.50 per person

With Shrimp and Scallops OR

With Sliced Beef Tenderloin**

Additional \$3.00 per person

**Made to Order Stir Fry Requires a \$60.00 Chef Fee

Prices Do Not Include a 19% Service Charge and 8% NYS Sales Tax.
Prices are Subject to Change.

STATIONS (con't.)

MASHED POTATO BAR

All Served in Martini Glasses

Selection of Toppings Include:

Gravy, Sour Cream, Bacon, Scallions, Cheddar Cheese

\$4.00 per person

Add Sweet Potatoes

Additional \$1.50 per person

Selection of Toppings Include:

Brown Sugar, Cinnamon, Candied Pecans

VIENNESE TABLE

**A Stunning Display of Pascale Bakehouse Cakes,
Tarts, Gourmet Cookies, Miniatures and
Fresh Fruits with Assorted Dipping Sauces**

\$7.00 per person

ULTIMATE SALAD STATION

Mixed Field Greens and/or Baby Spinach

Toppings to Include:

Onions, Roasted Red Peppers, Kalamata Olives,
Chopped Egg, Shredded Cheddar Cheese,
Crumbled Blue Cheese, Feta Cheese,
Pine Nuts, Toasted Almonds, Mandarin Oranges,
Tomatoes, Cucumbers, Assorted Dressings

\$4.00 per person

Add Chicken to Station

Additional \$2.00 per person

Add Shrimp to Station

Additional \$4.00 per person

DESSERTS

Desserts are Served with Freshly Brewed Coffee and Tea

Assorted Freshly Baked Cookies

Oatmeal Raisin, Chocolate Chip and Peanut Butter

\$3.50 per person

Freshly Cut Seasonal Fruits

Splashed with Grand Marnier

\$3.50 per person

Ice Cream Bar

Freshly Scooped Ice Cream
Served With a Topping Bar

\$5.00 per person

Assortment of

**"Pascale's Bakehouse"
International Cookies**

\$4.00 per person

Assorted Miniature Desserts

Three per person

\$6.00 per person

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STATIONS

ENHANCEMENTS

Red New Potato Salad

With a Creamy Dill Horseradish Dressing
\$2.00 per person

Mixed Green Salad

With Garden Vegetables & Assorted Dressing
\$2.50 per person

Crisp Oriental Style Vegetables

With Sesame Ginger Dressing
\$2.50 per person

Sautéed Mixed Julienne Vegetables

\$2.50 per person

Roasted Red Potatoes

With Herbs & Garlic
\$2.50 per person

Romaine with Caesar Dressing

Vine Ripened Tomatoes
and Crisp Garlic Croutons
\$2.50 per person

Israeli Couscous with Diced Vegetables, Apples and Raisins

With a Creamy Curry Lime Dressing
\$3.00 per person

Mixed Organic Baby Lettuces

With Balsamic Vinaigrette and Edible Blossoms
\$3.00 per person

Grilled Italian Vegetables

With Balsamic Vinaigrette
\$3.00 per person

Organic Baby Spinach

Tossed with Potatoes, Smoked Bacon, Vidalia Onions and Sherry Vinaigrette
\$3.00 per person

Tri-Color Tortellini with Fresh Basil Dressing

\$3.00 per person

Sliced Tomatoes and Fresh Mozzarella with Basil and Olive Oil

\$3.00 per person

Wood Grilled Asparagus Spears

With Maytag Blue Cheese and Sherry Vinaigrette
\$3.50 per person (Seasonal)

Mediterranean Seafood

Calamari, Shrimp, Scallops and Mussels Tossed with Olives,
Roasted Peppers and Sweet Onions and Basil Vinaigrette
\$4.00 per person

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