



## ACTION STATIONS

Per person prices are based on 100 guests, and are subject to change without notice  
Price pending menu choice, number of guests and length of event  
All food and beverages are to be consumed on premises  
Pricing does not include tax and/or 20% Service charge

### **Chef Attended Carving Station**

**Starts at \$7.95 per Guest**

Includes and Assortment of Artisan Rolls and Applicable Embellishments

#### **Choice of Two Carved Meats:**

Top Sirloin of Beef With Cracked Pepper Demi-Glace

Louisiana Roast Pork With Mango Pine Nut Sauce

Vermont Maple Glazed Ham With Country Dijon Mustard and Apple Relish

Oven Roast Turkey Breast With Cranberry-Orange Chutney

### **Deluxe Carving Board**

**Starts at \$10.95 per Guest**

Includes and Assortment of Artisan Rolls and Applicable Embellishments

#### **Choice of Two Carved Meats:**

Roasted Leg of Lamb with Mint Aioli

Prime Rib of Beef With Rosemary Au Jus

Flat Iron Steak With Cracked Pepper Demi-Glace

Herb Encrusted Tenderloin Of Beef With a Shallot Merlot Reduction

### **Specialty Pasta Bar**

**Starts at \$9.95 per Guest**

**Includes an Assortment of Specialty Breads, Butter Rosettes  
and Herb Infused Olive Oil**

Features Two of Our Chef's Gourmet Pasta Entrees and Sauces

Inquire for a Complete List of Current Features

Platter of Fresh Mozzarella with Fresh Beefsteak Tomato Platter

Drizzled with Extra Virgin Olive Oil and Fresh Basil

**Mashed Potato Martini Bar**  
**Starts at \$7.95 per Guest**

Our World Famous Carnegie Potatoes and Sweet Mashed Potatoes  
Served with Shredded Cheddar Cheese, Pancetta Pieces, Sour Cream,  
Green Onion, Brown Sugar, Whipped Butter and Horseradish  
Presented in Martini Glasses

**Imperial Wok**  
**Starting at \$7.95 per Guest**

Featuring Seafood, Beef, Pork, Chicken, or Vegetarian Dishes  
Accompanied by Six-Treasures Fried Rice,  
Asian Noodle Salad  
Fortune Cookies and Chop Sticks

**Salad Cascade**  
**Starting at \$6.95 per Guest**

Italian Blend or Hand-Picked Field Greens  
Embellished with an Array of Fresh Garden Vegetables,  
Assorted Toppings, Honey Balsamic Vinaigrette,  
Crumbly Bleu Cheese and Creamy Ranch Dressing, Garnished with Herbs  
Accompanied by Crostini and Fresh Baguettes

**Antipasto Salad Cascade**  
**Starting at \$9.95 per Guest**

Our Salad Cascade Embellished with an Antipasto Extravaganza of Italian Meats,  
Imported Olives, Fire-Roasted Peppers, Sautéed Portobello,  
Artichoke Hearts, Albacore Tuna,  
Grated Asiago Cheese, Homemade Croutons, Extra Virgin Olive Oil, and Balsamic  
Vinegar

**South of the Border Fiesta**  
**Starting at \$8.95 per Guest**

Grilled Tequila Marinated Chicken and Skirt Steak  
Guacamole, Fire Roasted Tomato Salsa, Sautéed Peppers & Onions  
Shredded Cheese, Diced Jalapeno, Shredded Lettuce,  
Soft Flour Tortillas and Tri-Color Tortilla Chips  
Chili-Lime Black Bean, Tomato and Roasted Corn Salad  
Classic Mexican Rice  
Homemade Mini Cornbread Muffins with Honey Butter

**Chocolate Fountain**  
**Starting at \$5.95 per Guest**

Experience the Rage and Indulge with Fresh Strawberries, Pineapple,  
Marshmallows, Grapes, Pretzel Rods and Assorted Cookies,  
Dipped in Belgian Milk Chocolate or White Chocolate

### **Viennese Mini Dessert Station**

**Starting at \$6.95 per Guest**

A selection of Hand Crafted Cheese "Cakes", Cup "Cakes", Sweet Breads,  
Bars and Squares, Cakes and Trays of Authentic Italian Cookies  
And Chocolate Covered Strawberries

### **Gourmet Coffee Bar**

**Starting at \$3.95 per Guest**

Hot Coffee, Decaffeinated and Tea Selection  
Accoutrements include: Rock Candy, Chocolate Straws, Cinnamon Sticks,  
Granulated and Sugar in the Raw, Lemon Wedges,  
Flavored Syrups and Cream

### **Additional Feature Ideas**

*French Bistro*

**Mardis Gras**

*Seafood or Raw Bar*

**Greek Isles**

**Hawaiian Luau**