

The Norman Rockwell . . .

Action Stations & Platters

Choice of Two Chef Attended Action Stations:

Asian Fusion

Chef attended, made to order stir fried plump shrimp or chicken with the following options:

Snow peas, ginger, diced tomatoes, matchstick carrots, scallions, fresh basil, fresh cilantro, rice noodles (gluten free) and traditional Thai sauce, complete with chopsticks and Chinese carton containers

The Carvery Station

Carved to order grilled sirloin of steak (prepared med-rare) and smoked turkey breast served on cocktail rolls, toasted open-faced marbled rye bread with hearty au jus for dipping and plenty of smears :creamy horseradish sauce, cranberry orange chutney, Dijon mustard, smoky barbecue sauce, stone ground mustard and mayonnaise

Flying Noodles

Grilled chicken, spicy Italian sausage, meatballs, artichoke hearts, blend of wild mushrooms, asparagus, roasted red peppers, sun-dried tomatoes, capers, Marinara sauce, tomato basil cream sauce, pine nuts, Parmesan with penne pasta, whole grain linguine, tri-colored cheese tortellini

The Martini Bar

Choice of "Shaken not Stirred" salads of classic Caesar, fresh seasonal fruit with fresh mint with white zinfandel balsamic vinaigrette or baby spinach with dried cranberries, Mandarin oranges with slivered almonds with Balsamic vinaigrette. Complete with disposable martini glasses

Tacos Rule!

Choice of three kinds of tacos: sliced steak with onions, cilantro and Mexican queso on soft corn tortilla, pork canitas with onions, cilantro, Mexican queso on flour tortilla and grilled Portobello mushrooms with Mexican corn salsa on soft corn tortilla. Complete with the following condiments: Pico de Gallo, guacamole, sour cream, limes, homemade pinto beans (vegetarian), homemade salsa with corn tortilla chips

Southern Belle Martinis

Stir fried shrimp and scallops served over smoked gouda flavored grits with dollop of homemade Pico de Gallo

Choice of Three Platters:

Fruit & Cheese Platter

A presentation of domestic and imported cheeses with an abundant of fresh fruit, dried fruit and nuts with sliced baguettes, water crackers and imported crackers

Vertical Vegetable Crudite

Unique display of fresh seasonal vegetables in clear glass vases elevated at various height with lemon tarragon sauce and roasted red pepper hummus

Norwegian Smoked Salmon Platter

Served with whipped cream cheese, chopped eggs, capers, lemons, minced red onion with mini bagels, mini cocktail rye bread and sliced baguettes

Mediterranean Medley Platter

An assortment of roasted red pepper hummus, marinated artichoke hearts, spanokopitas, Kalamata olives, dolmades, Greek feta with flatbread crackers and seasoned Pita chips

Antipasto Piatti!

A bountiful array of marinated artichoke hearts, marinated mushrooms, pepperoncinis, roasted red peppers, imported olives, Provolone, Genoa salami, sliced baguettes and imported crackers

Under the Sea Platter

Ahi Yakitori

Seared skewered Ahi tuna drizzled with Q-sabi sauce (creamy sauce of wasabi and cucumbers)

Sorry Charlie!

Sushi grade Ahi tuna marinated in lime juice with a blend of exotic Asian seasonings on disposable wonton spoons

Musabi (moo-soo-bee)

Hawaiian sushi staple! Fried Spam on sushi rice with avocados, slivers of cucumbers with black sesame seeds wrapped with nori

\$19.95 per Person

Subject to Service Charge Plus Local Sales Tax