



SAMPLE FOOD STATIONS



cocktail reception

- soft polenta with king mushrooms
- mushroom agnolotti in a truffle crème
- chicken pot pies
- steamed black tiger shrimp, classic cocktail sauce
- berkshire pork riblets with dipping sauce
- veal meat balls, spicy tomato sauce, crostini
- truffled mac 'n cheese
- braised beef short ribs, thyme red wine jus, whipped potatoes

maple taffy & cheese

artisan cheese enveloped by pure maple taffy

this elegantly presented station will provide an unexpected gastronomic experience to your guests

antipasto pavilion

- san danielle prosciutto
- fried cantaloupe
- artichoke hearts
- grilled aubergine
- black mission figs, rosemary mascarpone
- marinated red peppers
- grilled calamari
- chilled mussels, lemon aioli
- buffalo mozzarella & heirloom tomatoes, basil & olive oil
- grilled portobello mushroom
- grilled focaccia
- garlic rubbed bread with olive oil, coarse salt, & oregano
- seared beef carpaccio & endive, parmesan crisps, lemon mayonnaise
- charred lamb chops, honey mustard & mediterranean spices

imported cheeses & charcutería

- assorted soft and hard cheeses
- assorted spreads (truffle honey, quince jelly, etc.)
- foie gras and assorted terrines
- assorted dried sausages (spicy & mild)
- assorted slices meats (prosciutto, sopressata, etc.)
- various accompaniments (nuts, figs, grapes, etc.)
- artisanal breads, flat breads, and bread sticks