



## DINNER STATIONS

Select Three Stations

Based on seventy five guests

### CARVING

(Select Two)

Pepper Crusted Beef Tenderloin  
Horseradish Cream  
-or-  
Garlic Cream

Roasted Prime Rib of Beef  
Verjus-Shallot Sauce

Moroccan Spiced Rubbed Lamb Shoulder  
Honey Harissa Sauce

Herbed Rolled Turkey Breast  
Assorted Chutneys

### Accompaniments

(Select Two)

Creamy Scalloped Potato Savoyard

Twice Baked Red Bliss Potatoes

Caramelized Root Vegetables

Char Grilled Asparagus  
White Balsamic Vinaigrette

Sea Salt Roasted  
Fingerling Potatoes

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Parker House Rolls

### SEAFOOD

(Select Two)

Olive Oil Poached Salmon  
Pickled Cherry Tomato Fondue

Roasted Sea Bass  
New England Clam Chowder sauce

Broiled Cod  
Sauce Vierge

Shellfish Risotto  
Shrimp • Lobster • Red Crab  
Parmesan • Preserved Lemon

Fried Calamari  
Remoulade Sauce

Roasted Blue Point Oysters  
Yuzu Herb Butter

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Wild Rice Pilaf  
-or-  
Creamy Black Rice

Mixed Tender Lettuce  
Sherry Vinaigrette

### ASIAN

(Select Three)

Peking Style Glazed Duck Breast  
Five Spiced Onion Jam

Tea Smoked Pork Tenderloin  
Plum Sauce

Salt and Szechuan Fried Shrimp  
Ginger Scallion Relish

Rare Seared Big Eye Tuna  
Miso Mustard Sauce

Pork Moo Shu Pancakes  
-or-

Chicken Moo Shu Pancakes  
-or-

Duck Moo Shu Pancakes

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Pork Fried Rice  
-or-

Shrimp Fried Rice  
-or-

Vegetable Fried Rice  
-or-

Steamed White Rice

Chili Lime Glazed  
Pineapple Spears

### ITALIAN

(Select Four)

Cavatelli Bolognese  
Beef, Pork, and Veal Ragu  
Marsala Wine • San Marzano Tomatoes

Orecchiette Carbonara  
Panchetta • Red Onions  
Fresh Peas • Organic Eggs  
Black Pepper

Gratin of Macaroni and Cheese  
Penne Pasta • Buffalo Mozzarella  
Herbed Bread Crumbs

Butternut Squash Lasagna  
Fried Sage • Pine Nuts

Wild Mushroom Ravioli  
Pecorino • Saba

Stewed Sweet Sausage  
Bell Peppers • Onion Ragu

Caponata  
Eggplant • Celery • Capers  
Sweet and Sour Marinade

Tuscan Kale Caesar Salad  
White Anchovy Dressing  
Garlic Croutons • Parmesan Reggiano

Grilled Endive and Radicchio Salad  
White Balsamic Vinaigrette

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Garlic Parmesan Bread  
-or-  
Sea Salt and Rosemary Focaccia

\$ 65.00 Per Person Plus Service Charge (20%) and Sales Tax (6.35%)



## DESSERT STATIONS

### Select Six

Brioche Beignets  
Cinnamon • Honey

Red Velvet Cupcake  
Cream Cheese • Raspberry

Coconut Tres Leches  
Passion Fruit Curd • Meringue

Dark Chocolate Pots-de-Crème  
Nutella • Cocoa-Rye Streusel

Chocolate Mousse  
Gianduja Ganache • Coconut / Hazelnut

Roasted Banana Cremeux  
Milk Chocolate • Cashew

Pecan Pumpkin Tart

Carrot Cake  
Cream Cheese • Rum Raisins

Caramel Cheesecake  
Caramel Popcorn • Roasted White Chocolate

Apple Crisp Tart  
Raisin • Oat Topping

Lemon Tart  
Meringue

Nougat • Torrone

Holiday Cookies

ON20 Frozen S'more  
Toasted

### COFFEE STATION

Coffee\*Tea\*Decafe

### Select Two

Ice Creams\*Sorbet\*Gelato\*Sherbet

Sweet Cream and Chocolate Chip  
Vanilla Bean Ice Cream  
Frozen Yogurt  
Chocolate Gelato  
Ricotta Gelato  
Lemon Sorbet  
Passion Fruit Sorbet  
Tangerine Sherbet

### Toppings

Warm Ganache  
Carmel  
Seasonal Fruits  
Cocoa Crumbs  
Crushed Candy Canes  
Granola

\$18.50 Per Person Plus Service Charge (20%) and Sales Tax (6.35%)