

IN-ROOM STATIONS

Below prices are based on a two-hour reception
All Stations Require a Station Chef at \$ 100.00 per two-hour period

Roasted Tenderloin of Beef

With Horseradish Demi-Glace and Mushroom Ragout
Assorted Rolls
\$250.00 (25 servings)

Whole Roasted Herb Crusted Prime Rib

Creamy Horseradish and Au Jus
Assorted Rolls
\$320.00 (30 servings)

Slow-Roasted Sirloin of Beef

Cabernet Sauvignon Reduction, Creamy Horseradish
Assorted Rolls
\$295.00 (40 servings)

Sage Brushed Oven-Baked Boneless Turkey Breast

(Seasonal)
Cranberry Chutney, Pan Gravy
Assorted Rolls
\$195.00 (30 servings)

Dijon Glazed Country Ham

Honey Mustard Glaze
Assorted Rolls
\$265.00 (50 servings)

These prices do not include taxes or gratuity. 20% gratuity will be added and 8.75% tax ra

IN-ROOM STATIONS (Continued)

Below prices are based on a two-hour reception
All Stations Require a Station Chef at \$ 100.00 per two-hour period

Pasta Station

Selection of Two of the Following Pastas:

Fusilli
Penne
Three Cheese Tortellini
Wild Mushroom Ravioli

Selection of Two of the Following Sauces:

House-Made Marinara
Herb Pesto
Alfredo Sauce

Garnished with Garden Vegetables to Include:
Julienne of Carrots, Julienne of Bell Peppers, Garlic, Fresh Herbs,
Sliced Mushrooms, Olive Oil,
Broccoli Florets, Artichoke Hearts, Asiago and Sourdough Bread

\$ 14.00 per person

Extra Items For Pasta Station are Available at Additional Charge Per Person:

Asparagus at \$ 1.00 per person
Kalamata Olives at \$0.50 per person
Oyster or Crimini Mushrooms at \$0.75 per person
Oven Roasted Red Peppers at \$0.75 per person
House made Italian Sausage at \$0.75 per person
Rock Shrimp at \$2.00 per person
Fresh Dungeness Crab at \$5.00 per person

These prices do not include taxes or gratuity. 20% gratuity will be added and 8.75% tax rate