

EXTRAS

Imported Cheese Plate *with* Homemade Fruit Compote, Nuts & Crunchy French Baguette

\$8⁵⁰/person

Smoked Salmon served *with* Chives Sour Cream, Red onion, Capers & Bagels

\$ 28⁰⁰/lb.

Poached Jumbo Prawns served *with* a Duo of Cocktail Sauces

(About 15 per lb/usually tray-passed)

\$35⁰⁰/lb.

MINI CREATIVE SANDWICHES

Roast Beef, Grilled Onions & Horseradish; Sesame Bun Turkey & Swiss *with* Sundried Tomato Mayo;
Sesame Grilled Eggplant & Squash *with* Tomato Aioli; Glazed Ham, Tomato & Honey Mustard

\$1⁷⁵ each

PASTA STATION

(Minimum 20 persons)

Assorted Pastas *with* Selection of Alfredo, Basil-Tomato, & Bolognese Sauces

Toppings to include Chicken, Vegetables, Shrimp, Mini Meatballs, Mushrooms, Garlic Bread

\$30⁰⁰/person

SPANISH TAPAS STATION

(Minimum 20 persons)

Assorted Spanish Tapas to include: Gazpacho, Tortilla Espanola, Sautéed Garlic Shrimp, Artichokes & Serrano Ham, Patatas Bravas, Mushroom Salad "Segoviana", Chicken & Chorizo Paella

\$30⁰⁰/person

Note: Pasta and Spanish Tapas Stations Prices include Chef (s).

Rates for Bartender: \$25/hour for Wine & Beer service only, or \$40/hour for Full bar service.

Multiple 4, 5, 7 and 9 courses dinners are also available upon request.

Minimum charge of 5 hours, including 1 hour set-up & break-down and 4 hours bartender service.

Wine Pairings can be chosen by our Executive Chef.

We offer a large selection of wines from around the world at retail prices, which may be served at your event by our dedicated staff.

Our Executive Chef will be happy to work with you on any theme buffet selection to customize a menu that fits your demand and budget.