

Windows Gala Station Buffet

*****5 Hour Premium Open Bar*****

*Your Guests will be Greeted with Signature Cocktails
A Full Selection of Premium Brand Liquors. A selection of Wines,
Domestic & Imported Beers, Sodas, Juices & Non-Alcoholic Beverages*

Elegant Displays & Chefs Table

Tropical & Seasonal Fruits

Chefs selection of Fresh Seasonal Fruits and Berries

Farm Fresh Cut Crudite' with Hummus & Pita

Mediterranean Hummus with Pita Crisps and Fresh Cut Vegetable Crudite

Imported & Domestic Cheeses

Beautiful Display of Domestic and Imported Cheeses w/ Flat-breads & Cracker

Delicious Artesian & Assorted Bread Display

ITALIANO RUSTICA

Tuscany Antipasto Bar

Fresh Mozzarella and Sun Dried Tomatoes on Crostini

*Thinly Sliced Prosciutto * Sopressata Dried Salami * Spicy Pepperoni Marinated Mushrooms *
Grilled Zucchini * Roasted Red + Green Peppers Other Seasonal Vegetables * Pepperoncini Peppers *
Hot Peppers Sicilian Olives * Italian Black Olives * and More*

Italian Risotto Station

*Italian Style Creamy Risotto with Arborio Rice, Prosciutto, Mushrooms, Peas & Aged Parmesan Cheese
AND Creamy Arborio Rice Risotto with Grilled Vegetables with Shaved Parmesan & Romano Cheeses*

Hot Focaccia Bread (Italian Style)

Topped with Fresh Herbs, Spices and Drizzled with Extra Virgin Olive Oil

Assortment of Classic Bruschettas

Served on Freshly Baked Crostini

*Classic Tomato Bruschetta * Spinach & Cheese Bruschetta * Diced Chicken & Mushroom*

OR

PACIFIC RIM

Sushi Display Boat & Mirror

A Variety of Different Types of Sushi

*Fresh Salmon Sushi * Fresh Tuna Sushi*

*Spicy Tuna Roll * Spicy Crab Salad Roll * California Rolls*

Accompanied with Spicy Pickled Ginger, Wasabi Mustard + Soy Sauce.

Pan Asian Wok

Your Choice of 1 Plus 1

*Shrimp & Vegetable Stir Fry * General TAO's Boneless Shanghai Chicken*

*Chicken Szechuan with Mixed Vegetables * Chicken w/ Broccoli Teriyaki*

Barbecue Boneless Pork w/ Oriental Vegetables

PLUS: Your Choice of Asian Style Fried Rice or Oriental Vegetable Lo Mein

Also Includes Crispy Noodles

Gourmet Hot & Cold Hors d'Oeuvres

A Fabulous Assortment of Freshly Made Hors d'Oeuvres Passed Butler Style

Shrimp Cocktail

Poached Shrimp served cold with Horseradish Cocktail Dipping

Maryland Crab Cakes

Crab and Seasoned Crumbs served with Horseradish Cream Sauce

Fresh Mozzarella with Sun Dried Tomatoes

Sliced Fresh Mozzarella on Crisp Crostini Drizzled with Fresh Pesto Sauce

Filet of Beef on Crostini

Sliced Beef Filet Topped with Melted Fresh Mozzarella and Horseradish cream

Pulled Pork & Cheese Quesadillas

With a dollop of Sour Cream

Chicken Satay Sticks

Grilled Marinated Chicken Served on a Skewer

Jalepeno & Cheese Potato Pinwheels

Garlic Mashed Potatoes with Cheddar Cheese and a touch of Jalapenos in a Puff Pastry Pinwheel

All Beef Franks Wrapped in Puff Pastry

All Beef Frankfurters encased in Flaky Puff Pastry served with NY Style Deli Mustard

Thai Style Spring Rolls

Delicious Vegetable Spring Rolls with an Apricot Dipping Sauce

Classic Tomato Bruschetta

Diced Roma Tomatoes with EVOO and Balsamic Vinegar on Freshly Baked Crostini

Gala Station Menu

Champagne Toast

First Course Duets

Fresh Mozzarella & Sliced Tomato Caprese

*Fresh Mozzarella & Sliced Vine Ripened Tomatoes garnished with Roasted Red Peppers
Served with a Salad of Mixed & Wild Greens topped w/ Balsamic Glaze Dressing*

Waldorf

*Freshly Diced Green Apples, Walnuts, Dried Cranberries + Grapes
Mixed with Crumbled Goat Cheese
served with a Salad of Wild Greens w/ Raspberry Waldorf Dressing*

Bacon Blue

*Oven Roasted Potato, Topped with Thick Double Cut of Crispy Bacon
Topped with Chunky Blue Cheese Dressing
Served with a Salad of Mixed Green*

Shrimp Caesar

*(+\$3 additional pp)
A Skewer of Seasoned Shrimp served atop
Hearts of Romaine Lettuce Tossed with Our Caesar Dressing,
Topped with Shaved Parmigiana Cheese and Freshly Toasted Croutons*

Complete Gala Station Dinner

Chefs Table

Chefs Assortment of Salads

Mediterranean Salad of Ripe Tomatoes, Cucumbers & Red Onions Assorted Mesclun

Salad with Baby Greens with a Champagne Vinaigrette

Whole Wheat Pasta w/ Sun Dried Tomatoes

Chick Peas + Roasted Pimentos

Marinated Mushroom Salad

Your Choice of Fabulous Stations

(The Number of Stations is Based on the Number of Guests)

Our Chefs will Saute, Carve, Grill, Serve

and Create Delicious Foods

for You and Your Guests

Delicious Artesian & Assorted Bread Display

Gourmet Stations

The Number of Stations are Based on the Number of Guests

Italian Pastas

(Choice of 2)

Served with Hot Garlic Focaccia Bread

Penne ala Vodka ♦ Rigatoni Bolognese

Tortellini Alfredo ♦ Pesto alla Genovese

Orecchiette Pasta with Broccoli Rabe & Italian Sausage

Carving Block

(Choice of 1)

Marinated Sliced Sirloin ♦ Honey Glazed Baked Ham

Roasted Breast of Turkey ♦ Roast Leg of Lamb w/Mint Jelly

Stuffed Roast Loin of Pork ♦ Fresh Roast Brisket of Beef

Plus Chefs Choice of Chutneys, Sauces and Accompaniments

Southwestern Grilled Fajitas

(Choice of 2)

*Thinly Sliced Steak * Grilled Chicken * Grilled Shrimp*

Served on warm Tortillas - Prepared Fresh for your Guests.

served with Shredded Lettuce, Guacamole, Pico de Gallo,

Jalapenos, Shredded Cheddar & Sour Cream

Mediterranean Gyro Station

(Includes All)

Freshly Grilled Lamb and Beef Gyro

Roasted on a Vertical Spit

Sliced and Served with Warm Pita Bread,

Sliced Tomatoes, Lettuce, Diced Red Onions

with your choice of our Delicious Tzatziki Yogurt Sauce

and our Spicy Hot Sauce

(Manned)

Roast Pork (Pernil)

(includes all)

Slow Roasted Spanish Style Pork Shoulder (Pernil)

Served with Black Beans and Rice

Corn and Tomato Salsa, Chipotle Hot sauce

New York Style Deli Corner

Carving of Cured Corned Beef or Lean Pastrami

Served on Cocktail Rye, with Old Fashioned Deli Mustard

Cole Slaw and Pickles

Spanish Style Paella

(includes all)

Shrimp, Clams, Mussels,

Tender Strips of Chicken & Chorizo Sausage

All cooked together, Simmered with Long Grain Rice, Saffron & other spices to blend flavors. Served in an Open Pan

(Un-manned)

Gourmet Potato + Mac & Cheese Bar

(Includes All)

Garlic Smashed Idaho Potatoes

Mashed Sweet Potatoes with Marshmallows

Plus

Baked Macaroni with 3 Cheeses

with an assortment of toppings: Fried Onions, Shredded Cheddar & Sour Cream

Caribbean Jerk Station

(includes all)

Caribbean Jerk Chicken

*served with Dirty Rice with Pigeon Peas
and Plantain Crisps*

South Asian Delights

(includes all)

Chicken Tikka Masala

Vegetable Jalfrezi or Saag Paneer

Steamed Basmati Rice With Peas

Served with Naan Bread

The Vegetarian

(includes all)

Grilled Tofu tossed with a Thai Chili Glaze

Tempora Fried Broccoli + Fried Cauliflower

Carrot and Broccoli Slaw Asian Style

Served with Pita Bread

(Un-manned)

Seafood Fra Diavolo Station

(Includes All)

Seafood Fra Diavolo with Shrimp, Mussels and Clams

Simmered in a Spicy Marinara Sauce

Served over Linguine Pasta

Plus

Fried Tender Calamari served with 2 Sauces

Hot & Spicy and Mild Marinara Sauces

Served with Focaccia Garlic Bread

Sweet Caroline

(choice of 1)

Fried Chicken and Waffles with Maple Syrup

or Slow Cooked Pulled Pork with Baked Beans

Served with Baked Macaroni and Cheese

and our Famous Cornbread

The Soprano Station

(includes all)

Italian Sausage with Red and Green Peppers

Italian Style Meatballs with Homemade Tomato Sauce

Baked Rigatoni Siciliana with Ricotta, Sausage & Mozzarella Cheese

Served with Garlic Bread, Grated Cheese and Red Pepper Flakes

Gala Banquet Dessert



Cake Decorated for Your Occasion

*Your choice of Our Beautifully Decorated
Stacked or Tiered Occasion Cake With your Choice of Fillings*

INCLUDES: a side dessert of Tiramisu Mousse

*Plus: Freshly Brewed Colombian Coffees & Assorted Teas
Fresh Espresso Coffee also Available*

Optional Hot Buffet Selections

International Favorites (Page 1)

Grilled Salmon

Grilled Salmon over a Pineapple, Corn and Pimento Salsa

Jack Daniels Chicken with Broccoli

Fried Boneless Chicken w/ Sauteed Broccoli in a Jack Daniels Glaze

Oriental Style Fried Rice

Sauteed Mixed Vegetables And Rice

Eggplant Parmigiana

Thinly Sliced Eggplant, Layered with Cheeses and Tomato Sauce Topped with Mozzarella

Shrimp & Seafood Alfredo

Shrimp and Other Seafood in a Delicious Cream Alfredo Sauce Tossed with Farfalle

Italian Sausages w/ Peppers & Onions

Italian Sweet Sausage with Fresh Roasted Peppers, Potatoes and Onions

Swedish or Italian Meatballs

Swedish Style in a brown gravy or Italian Style in Tomato Sauce

Sliced Filet of Beef Burgonione

Beef Filet Tips with Champignon Mushrooms, Onions and Carrots in a Burgandy Wine Demi Glaze

Chicken & Waffles

Boneless Fried Chicken on Top of Waffles Drizzled with Spicy Honey

Potatoes Au Gratin

Sliced Potatoes with Caramelized Onions and Baked with Cheese

Caribbean Jerk Chicken

Dry Rubbed and Slow Roasted to Perfection

Four Cheese Ravioli with Lobster Sauce

Four Cheese Ravioli in a Creamy Lobster Sauce

Optional Hot Buffet Selections

International Favorites (Page 2)

Chicken Cutlet Parmigiana

Fresh Chicken Cutlets, Breaded, Fried and baked in Tomato Sauce. Topped with Mozzarella Cheese

Chicken Franchise with Mushrooms

Lightly Egg Battered, Boneless Breast of Chicken w/ Fresh Mushrooms in a Butter, Lemon & White Wine Sauce

Barbecue Style Boneless Ribs

Tender Slow Roasted Pork in a Light Barbecue Sauce

Oriental Stir Fry Vegetable Lo Mein

Fresh and Oriental Vegetables Sauteed with Lo Mein Noodles

Boneless Chicken Sauteed with Broccoli Rabe & Sausage

Boneless Breast of Chicken Sauteed w/ Italian Sausage and Broccoli Rabe with Garlic and Olive Oil

Boneless Chicken Scarparello

Boneless Chicken Breast of Chicken with Roasted Peppers, Italian . Sausage, Potatoes and Onions

New Orleans Jambalaya

Chicken, Diced Ham, Chorizo Sausage and Shrimp Sautéed Cajun Style with Rice

Greek Pastistio

A Greek Favorite: Pasta With Ground Beef baked in a Bechamel Sauce

Creamy Vegetable Risotto

Creamy Italian Style Rissoto with Fresh Vegetables. It's a Vegetarian Favorite

Chicken Tikka Masala

*A South Asian Favorite, made with boneless chicken, ground spices, onions, tomatoes, cream + herbs
Served with buttered Rice and Peas*