

Gourmet Five Station Package

Features 4 ½ Hours PREMIUM Blend Bar including Bottled Beer

Elegant and fun! Dining stations are luxurious and unusual, and allow your guests to socialize. Begin your cocktail hour with an elegant assortment of cheeses, fresh and tropical fruits, and vegetable crudité with herb dip and crackers display.

Stations 1 – Chef's Carving (Choose Two)

- Roast Angus Choice Prime Rib of Beef with Rosemary au jus
- Slow Roasted Top Round of Beef with au jus and Horseradish Cream Sauce
- Smoked Turkey Breast with Basil Mayonnaise and Stone Ground Mustard
- Roast Loin of Pork with Brandy Apple Glaze
- Honey Glazed Spiral Cut Ham

Specialty Rolls including Kaiser and Kimmelweck

Station 2 – Gourmet Pasta

- Tortellini Alfredo with Petite Garden Peas and Asiago Cheese
- Penne with Sundried Tomatoes and Olives in a Vodka Cream Sauce

Station 3 – Red Skin Mashed Potato Bar

Our Famous Red Skin Mashed Potatoes Individually Presented in a Glass.
Just Add Your Favorite Toppings – Butter, Sour Cream, Bacon, Chives and Cheese
Sauce

Station 4 – Signature Salads (Choose One)

- Caesar Salad with Romaine, Garlic Croutons, and Shaved Asiago Cheese
- Mixed Field Greens with Balsamic Vinaigrette

Served with Artisan Breads

Station 5 – Cake and Coffee

- Fresh Brewed, Columbian Coffee, Decaf and Flavored Teas served with your
Cake

\$48.00 per person

\$46.00 pp (Fri/Sun)