



COCKTAIL STATIONS

Seafood Bar *GF

Shucked Seasonal Selection of Oysters on the Half Shell, Snow Crab Claws, Shellfish Salad
Served in Endive Spears, Shrimp Cocktail
Lemon-Chive Aioli, Mignonette Sauce, Minted Melon Salsa, and Traditional Cocktail Sauce

BBQ

espresso BBQ pulled pork, baked mac 'n cheese, rustic cabbage slaw, biscuits, and corn
bread.....add corn on the cob August-September

Spud Bar *GF

Maple Whipped Sweet Potatoes and Roasted Garlic Mashed Yukon Golds
toppings: Roasted Apples, Crispy Pancetta, Chive Crème Fraiche,
Cheddar cheese & Candied Pecans

Beef Tenderloin

sliced and served with a chianti reduction sauce, red onion relish, horseradish cream *GF
served with soft brioche rolls *Add on Gluten – Free Rolls*

Roasted Pork Loin *GF

Dijon – honey marinated & stuffed with fennel, sage, and orange zest, sliced and presented on a
bed of greens topped with whole grain mustard aioli served with soft rolls
Add on Gluten Free Rolls

Slider Station

served on soft brioche (choose 2 types)
House Made Hamburger Sliders with cheddar, ketchup, and pickles
Jumbo Lump Crab Cakes with chipotle aioli

Veggie Black Bean Burgers with and avocado verde
Espresso BBQ Pulled Pork with apple cider vinegar slaw

Mac-n-Cheese Bar

with crispy onions, chives, crumbled bacon & jalapenos

Chef's Risotto Station

served with parmesan, chives, crispy shallots, and *sliced focaccia bread

Seasonal choice of: (*choose one*)

Roasted Root Vegetables

Asparagus Tip

Jersey Corn & Basil

Wild Mushroom

Roasted Butternut Squash

Shrimp and Lobster +\$6

Chef's Ravioli Station

(*choose one*)

seasonal choice of:

Butternut Squash Ravioli with diced roasted autumn squashes,
sage brown butter sauce and pepitas

Ricotta Ravioli with roasted garlic and spinach in ricotta cream

Three Cheese Ravioli with sweet basil and sautéed cherry tomatoes

Wild-Mushroom Ravioli caramelized shallot – marjoram sauce