

Station Reception

Salad Station

Caesar Salad

Field Green Salad

Fresh Strawberry, Goat Cheese and Toasted Almond Salad

Mediterranean Peppers, Feta Cheese and Assorted Olives

Marinated Grilled Vegetable Platter

Classic Fresh Mozzarella, Sliced Tomato, Fresh Basil, and Olive Oil

Assorted Breads Display

Pasta Station

Choice of Two Pastas:

Bow Tie Pasta, Penne, Tri Colored Tortellini, Fettuccine, or Rotini

Choice of Sauces:

Pesto, Mushroom Pesto, Sun dried Tomato Pesto, Alfredo, Puttanesca,

Primavera Cream, Marinara, or Olive Oil & Garlic

Soup and Chowder

Choice of Soup of the Day

New England Style Cape Cod Clam Chowder

Oyster Crackers

Carving Station

Roast New York Sirloin

(Roast Tenderloin of Beef is available for an additional \$5.00 per person)

With wild mushroom and béarnaise sauce

Oven Roasted Whole Vermont Turkey

With gravy and cranberry sauce

Seasonal Vegetable and Potato

Pastry Table at The Cliffs

Assorted Mini Pastries, Chocolate Covered Strawberries, & Fresh Cut Fruit

Coffee, Decaf, and Tea

\$66.50

A wine toast is included.

All prices are subject to a 20% service charge and 6.25% meals tax.

Prices are subject to change without notice.

Specialty Station Package

Passed Hors d'oeuvres

Choice of five:

Scallops and Bacon, Crab Cakes, Sesame Chicken, Chicken and Pecan Cucumber Cups, Vegetable Spring Rolls, Wild Mushroom Tarts, Artichoke Parmesan Bottoms, Spanakopita, Shrimp Tempura

Antipasto Station

Sliced Authentic Italian Cold Meats

Mixed Spiced Olives

Caesar Salad

Field Green Salad

Penne with Tuna and Tomatoes

Grecian Lemon shrimp

Grilled Vegetable Salad with Vinaigrette Drizzle

Classic Fresh Mozzarella, Sliced Tomato, Fresh Basil, and Olive Oil

Assorted Rolls, Focaccia, and Garlic Bread

Pasta Station

Choice of Two Pastas:

Bow Tie Pasta, Penne, Tri Colored Tortellini, or Rotini

Choice of Sauces:

Pesto, Mushroom Pesto, Sun dried Tomato Pesto with Pine Nuts, Alfredo, Puttanesca, Primavera Cream w/ Vegetables, Marinara, Bolognese or Olive Oil & Garlic

Raw Bar and Seafood Station

Ice Carving

Oysters on the Half Shell

Littleneck Clams

Crab Claws

New England Style Cape Cod Clam Chowder

Seafood Bisque

Carving Station

Roast Tenderloin of Beef with Bordelaise and Béarnaise sauce

Oven Roasted Whole Vermont Turkey with Gravy and Cranberry sauce

Roasted Herb Crusted Salmon with Sauce Maltaise

Seasonal Vegetable and Potato

Pastry Table at the Cliffs

*Assorted Mini Pastries, Chocolate Covered Strawberries, Pies and Cakes, Fresh Cut Fruit
Coffee, Decaf, and Tea*

\$150.00

A champagne toast is included.

*All prices are subject to a 20% service charge and 6.25% meals tax.
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