

COCKTAIL HOUR

SMALL BITES select 8

Bruschetta on Crostini
Spanakopita
Assortment of Petite Quiche
Scallops Wrapped in Bacon
Assorted Dim Sum
Coconut Crusted Shrimp
Shrimp Shooters
Scallion Pork in Shitake
Franks Wrapped in Puff Pastry
Saltimbocca Bites
Tuna Tartare
Chicken en Croute with Wild
Mushrooms & Fontina
House Cured Bacon &
Grilled Cheese Bites
Mini Chicken Cheesesteak Sliders
Black Bean and Chorizo Empanadas
Prosciutto Wrapped Date Stuffed w/
Almonds & Chevre



Imported Cheese and Fruit Display

A gourmet selection of imported and domestic cheeses together with fresh seasonal fruit and gourmet crackers elegantly displayed on a handcrafted wooden cheeseboard



STATIONS select 2 – 1 Classic and 1 Carving OR 1 Seafood station

CLASSIC STATIONS

Antipasto Thinly-sliced prosciutto, Soppressata, Salami, Fresh Mozzarella, Imported Provolone, an array of fresh & pickled olives, tomatoes and fresh Italian breads

Stir Fry Wok-fried to order pepper steak, shrimp, or chicken with julienned vegetables and rice or lo mein

Pasta Made to order orecchiette, tortellini and fusilli with classic marinara, vodka blush, Alfredo sauce, & olive oil/garlic w/ chopped vegetables

Garden Grilled peppers, Asparagus, and zucchini; fresh mozzarella and tomato, wild mushroom salad, cucumber and onion salad, chick peas and couscous salad

CARVING STATIONS

Leg of Lamb Slow-roasted lamb with mushroom bread pudding, sautéed kale and mint pesto

Pork Loin Oven-browned Prime Reserve Pork Loin with spiced apples and corn spoon bread

Frenched Turkey Breast Slow roasted with a fresh herb stuffing and jellied cranberry sauce

Smoked Ham Bone in and brown sugar-glazed with rum raisin and walnut sauce served with mashed sweet potatoes & honey glazed carrots

SEAFOOD STATIONS

Seared Fish Mahi, tuna and salmon with complimenting classic sauces and garnishes

Sushi Tuna and Salmon Sushi, Spicy Tuna, California and Vegetarian rolls accompanied with ginger, wasabi, soy sauce and chopsticks

Raw Bar Fresh oysters, cocktail crab claws, shucked clams, colossal shrimp on a bed of crushed ice with fresh lemon, mignonette, cocktail and Tabasco sauces to suit each flavor

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225 pp
tax and
gratuity
included



Also includes:

Cocktail Hour
Champagne
Greeting

Gold Chivari Chairs
for Reception

Hi-Top Linens for
Cocktail Hour

DINNER

APPETIZER select 1

Seasonal Soup Choice of: Italian Wedding, Creamy Chicken Orzo, Potato Leek, Butternut Squash, Crab Corn Chowder, or Creamy Tomato Fennel

Mediterranean Pasta Chef's choice of pasta tossed with an array of fresh herbs, grape tomatoes, Greek olives and feta cheese in olive oil and garlic

Baked Fresh Mozzarella and Eggplant
Layered with sundried tomato pesto rolled in a puff pastry and finished with a roasted red pepper marinara

Roasted Filet au Poivre Tiered with grilled tomato & fresh basil wrapped in puff pastry

Stuffed Tomato Garbanzo bean and pesto stuffed tomato (seasonal)



SALAD select 1

Mixed Greens Baby field lettuces garnished with an array of fresh seasonal vegetables & tossed in our orange peppercorn vinaigrette

Iceberg Wedge Crisp iceberg lettuce topped in our house-made buttermilk bleu cheese dressing & finished w/ grape tomatoes

Romaine Salad Center-cut Romaine lettuce with Asiago croutons, dried cranberries and red peppers in our balsamic vinaigrette

Berries and Greens Baby field lettuces with almond-crusted fresh goat cheese, tossed in a strawberry vinaigrette

Arugula Salad Baby arugula with port and burgundy stewed grape tomatoes, daikon radish and fontina cheese

ENTREES select 3

(vegetarian/vegan included as fourth)

Filet Mignon Center-cut certified Angus filet mignon cooked to medium-rare and served with a seasonal sauce
Spr/Sum - herb butter Fall/Win - port demi-glace

Surf & Turf Cold-water lobster tail or pan seared jumbo lump crab cake paired with filet mignon and served with drawn butter

Swordfish Seared swordfish served with a seasonal sauce
Spr/Sum - grilled pineapple over watercress pesto
Fall/Win - roasted apples and pears over arugula

Atlantic Salmon Roasted salmon fillet topped with a seasonal sauce
Spr/Sum - citrus zest caper butter
Fall/Win - maple mustard glaze

Rack of Lamb Lambertville Station's signature dish served with a seasonal sauce
Spr/Sum - almond mint pesto Fall/Win - fig jam

Mediterranean Chicken Chicken breast stuffed with artichokes, mushrooms, fresh herbs, caramelized shallots, roasted garlic and fontina cheese, finished w/ a white wine marinara sauce

Chicken Roma An array of vegetables including asparagus, zucchini, squash, red onion, and spinach with fresh mozzarella nestled in a breast of chicken topped with a pesto cream sauce

Roast Duck Half a slow-roasted "Maple Leaf Farms" duck drizzled with a seasonal sauce -
Spr/Sum - orange glaze Fall/Win - apple cider glaze

Vegetarian/Vegan Roasted stuffed eggplant with fresh seasonal vegetables, served on a bed of wild mushroom risotto

All entrées served w/ fresh seasonal vegetables and basmati rice or garlic mashed potatoes



DESSERT

Crepe Station Fresh crepes made to order with an assortment of sweet fillings and toppings

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