

# COCKTAIL HOUR

## SMALL BITES select 8

- Bruschetta on Crostini
- Olive Manchego Bites
- Chestnut, Apple & Brie Spring Rolls
- Gazpacho Shooters
- Tuna Tartare
- Lobster and Crab Bisque Shooters
- Crab Cake Bites with "Old Bay" Remoulade
- Maine Lobster Rolls
- Antipasto Kebabs
- Beef Bulgogi Tacos
- Lamb Gyro Sliders
- Mini Reuben Sandwiches
- Grilled Hangar Steak with Asparagus
- Prosciutto Wrapped Date Stuffed with Almond & Chèvre
- Chicken en croute with wild Mushrooms & Fontina
- Lollipop Lamb Chops
- House Cured Bacon & Grilled Cheese Bites
- Turkey Burgers w/ Spicy Jack Cheese



### 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 1 Classic and 1 Carving and 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

**Prime Rib** Carved Rib eye oven-roasted with truffle mashed potatoes and green bean almondine

### 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

**Sautéed Shellfish** Shrimp, scallops and escargot sautéed to request with seasonal sauces

# P L A T I N U M

250 pp  
tax and  
gratuity  
included



### Also includes:

Cocktail Hour  
Champagne  
Greeting

Gold Chivari Chairs  
for Reception

Hi-Top Linens for  
Cocktail Hour

Gold Charger Plates

Intermezzo

Ice Design

# 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 peppercom 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



## INTERMEZZO

seasonal flavors served on a mini ice cream cone on an artist pallet

## 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

**Sweet Endings** An assortment of chocolates, biscotti, cannoli's, mousse cups and chocolate covered pretzels presented to each table

P  
L  
A  
T  
I  
N  
U  
M

