

# *Dinner Station Selections*

Three station Party \$\$ Four Station Party \$\$ Five Station Party

\$\$\$ Chef attendant charge 100.00 per chef

## **The Salad Bar**

(Three Salads)

### **Oaks Salad**

Tender meadow greens topped with mandarin oranges, toasted pecans, craisans, blue Cheese, and Apples w/ Shallot sherry dressing

**6.0** per person

### **Caesar Salad**

Torn Romaine hearts layered with shaved parmesan, onion, crostini, creamy anchovy emulsion and garnished with sliced tomato, olives and lemons

**PRICE**

### **Thai Salad**

Rice Noodles tossed with broccoli, bok choy, carrots, green onions, vegetable Noodles, sesame seed, cilantro, Asian Dressing

**PRICE**

### **Italian Bar**

Cheese Ravioli with a vodka Sauce, Orecchiette with peas and asparagus, and penne pasta with a tomato basil sauce, served with Italian Bread

8.00

### **Sautee Bar**

Panko Chicken, Broccoli French, and Blended Rice Add Shrimp Scampi for 4 ++ per person

9.00

### **Carving Station**

Roasted tenderloin of beef 13.00 per

Frenched breast of turkey 9.00

Balsamic Porkloin 9.00

, served with rolls and condiments

### **Mexican Grazing Station**

Grilled Latin spiced beef, chipotle chicken, spiced ground beef, salsa, cilantro Spanish rice, grated cheeses, olives, jalapenos, lettuce, tomato, sour cream and soft shells

9.00

### **Dessert Selection**

Seasonal Ice Cream with berries and sauce

Double Cream Cheese Cake

Classic Tiramisu

Chocolate Truffle Mousse, served with raspberry puree

Italian Cream Cake

Triple Layer Chocolate Mousse Cake

Petite Viennese Table, assortment of cookies, pastries, tarts, and fresh fruit 10.00