



### **Cocktail Station Menu**

*Featuring Spring/Summer 2010*

#### **Crudités, Cheese, & Charcuterie**

seasonal crunchy & grilled vegetables  
chef's selection of artisanal cheeses  
pâté, dry cured meats & sausages  
olives, smoked almonds, dried fruits  
saffron aioli, crackers & baguette

#### **Cheese Fondue Bar**

gouda with stout & emmental with white wine  
seasonal crunchy & grilled vegetables  
dry cured meats & sausages  
cubed breads & baguette  
apples & fingerlings

#### **Italian Small Plate Station**

pesto grilled shrimp  
chicken saltimbocca rolled with prosciutto  
braised short rib braciola  
marinated and grilled artichokes, carrots, zucchini and asparagus  
salad of mixed greens, fennel, orange segments & olives  
panzanella bread salad

#### **Risotto Bar**

*featuring three varieties, made to order in front of guests and served in short martini glasses*

bay scallop & basil  
pancetta & parmesan  
wild mushroom & sweet pea

#### **Slider Burger Bar**

sirloin, turkey & black bean burgers  
topping of pickle, tomato, cheese sauce, bacon & sautéed mushroom  
soft potato buns & pita  
mini milk shakes & hand cut french fries  
three-cheese baked macaroni & cheese

#### **Fresh Mozzarella & Bruschetta Station**

fresh burrata mozzarella, ripe tomatoes, fresh basil & arugula  
pesto, sundried tomatoes, olive tapenade, roasted pepper & capers  
extra virgin olive oil, aged balsamic  
crusty italian bread & baguette  
*made to order in front of your guests*

#### **Seafood & Raw Bar**

king crab legs & jumbo shrimp cocktail  
east and west coast oysters  
chilled peekytoe crab salad  
citrus tuna crudo  
homemade cocktail sauce, classic mignonette, spicy aioli

*Dish uses seasonal products from local sources whenever possible, so all items are subject to availability.*