

## **Cold Stations**

Raw Bar

Local Shellfish:

Little Neck Clams

Oysters on the ½ Shell

Jumbo Poached Shrimp

Add Lobster Tails (Market Price)

\*Served with Cocktail Sauce, Lemon Wedges, Horseradish and Mini Tabasco Sauce

Farmers Market Crudité: Fresh Raw Vegetables with Dip

Seasonal Fruits and Berries: Colorful and Flavorful Display of Fresh Fruits and Berries

Charcuterie Board: Artisanal Cheeses and Meats with Dried Fruits, Grain Mustard, Fig Jam, Accompaniments and Crackers

Salsa Bar: Tri Color Chips, Pico de Gallo, Mango Salsa, Guacamole, Taco Bean Dip

Artisan Dips: Spinach and Artichoke, Jalapeno Cheddar, Horseradish and Chive, Cheddar-Bacon-Ranch, Cajun Crab, Buffalo Chicken Dips Served with Crackers and Bread Sticks

Mediterranean Platter: Hummus, Grape Leaves, Tzatziki Sauce, Feta Cheese, Olives, Cucumbers, Roasted Tomatoes Served with Naan Bread

Bruschetta: Red & Yellow Tomato Bruschetta with Fresh Basil, Caramelized Onions, Extra Virgin Olive Oil and Balsamic Glaze with Crostini

Antipasto Platter: Prosciutto Di Parma, Capicola, Pepperoni, Roasted Red Peppers, Artichoke Hearts, Olives & Garden Vegetables with Assorted Italian Cheeses Served with Crusty Breads and Crackers

Sushi Station: Elegantly Displayed Variety of Rolls include California Rolls, Tuna Rolls, Salmon Rolls, Vegetable Rolls accompanied with Wasabi, Soy Sauce and Pickled Ginger

## **Flat Bread Pizzas**

Margarita

Pepperoni

Veggie

Fig, Bleu Cheese, Caramelized Onion

Broccoli, Chicken Alfredo

### **Kebabs**

Chicken Chimichurri

Steak Hoisin Ginger

Swordfish Mango Puree

Salmon Lime Cilantro

### **Asian Station**

Seared Sashimi Tuna with Wasabi Cucumber and Hoisin Ginger Dipping Sauces

Salmon Poke, Sesame Orange Ginger, Sesame Seeds and Mango

Chicken Lemongrass Pot Stickers

Edamame Pot Stickers

Cold Noodle Salad