

Memorable Affairs

S O P H I S T I C A T E D C O U N T R Y C A T E R I N G



4-hour Stations Menu – Available non-holiday Sundays ONLY

Bar Set-ups and Bartenders

Disposables and Wine Glasses
Coke, Diet Coke, Sprite, Ginger Ale, Club Soda, Tonic Water, Bottled Water, Sweet And Sour Mix, Orange And
Cranberry Juices, Bloody Mary Mix, Grapefruit Juice, Ice, Disposable
Fresh Fruit Garni (we can provide any other mixes you desire)
(last call 30 minutes prior to end)
includes disposable for the bar

Butler Passed Hors d'Oeuvres

Cajun Blackened Chicken Skewers with Dill Remoulade Sauce
Spinach and Feta Cheese in Phyllo with Roasted Garlic Aioli
Miniature Coney Island Beef Franks stuffed with sauerkraut
Cheese Steak Tarts
Goat Cheese Crostini
Brie Stuffed Mushroom Caps

Pasta & Salad Station

Caesar Salad
Shaved parmesan cheese and toasted Crostini chips

Cavatappi Primavera
Olive oil, garlic, fresh vegetables

Penne
Arugula, feta, cherry tomatoes, herbs

Stir Fry Station

Asian Chicken and Vegetable Stir Fry

Coffee and Wedding Cake

Traditional 3-tier Buttercream and Pound Cake with your choice of style:
Square – Octagonal – Monogrammed - Swiss Dot - Basket Weave - Smooth

45.00 per person for 130+ guests
48.50 per person for 120+ guests
51.50 per person for 110+ guests
55.00 per person for 100+ guests

15.00 per person Museum Fee, 15% Service Charge and 6% Tax additional

Station Package Options

Items with no additional price may be substitutes for a like item at no add'l charge

Fruit, Cheese and Crudités

Baby Carrots, Zucchini Sticks, Coin-cut Yellow Squash, Celery Sticks, Cherry Tomatoes, Broccoli Florets and Creamy Ranch Dip on decorated tray with Fruits and Assorted Cheeses

Optional

Mediterranean Tapas Station +4.00

artichoke & jalapeno pate
fresh marinated button mushrooms
marinated fresh mozzarella
feta & pine nut spread
roasted veggie dip
Kalamata olives
Pita triangles
assorted crackers
Italian garlic croutons

Connoisseur Cheese Station +2.50

Aged Spanish Manchego
Italian gorgonzola dolce
French sty. Andre triple crème
Kalamata olives
grapes & strawberries
crackers & breads and rounds

Jumbo Shrimp & California Rolls +4.00

Jumbo shrimp & handmade California rolls
Wasabi, pickled ginger & cocktail sauce

Raw Bar +5.00

Malpeque oysters
Jumbo shrimp
Clams on the half shell
Lemon & cocktail sauce

Unattended Stations (choice of 1)

Mashed Potato Bar

Cheddar, onions, sour cream, bacon & gravy

Gourmet Macaroni and Cheese

3 - Cheese sauce

Cavatappi pasta

Steamed broccoli

Sautéed mushrooms

Apple wood bacon

Pit ham

Diced tomato

Chives

South Philly Cheese Steak Station +3.00

American cheese, sautéed mushrooms & onions
hot peppers, tomato sauce, shredded lettuce, tomato, ketchup and mayonnaise

Pasta & salad station

Assorted dinner rolls
Whole wheat, onion and egg knot rolls

Pasta Options

Cavatappi Primavera
Olive oil, garlic, fresh vegetables

Cavatappi Fresco
Olive oil, fresh baby spinach, fresh tomatoes & shaved parmesan

Penne
Arugula, feta, cherry tomatoes, herbs

Penne
Asparagus, pine nuts, tomato & thyme cream sauce

Salad Options

Romaine
grapefruit, strawberries, bleu & walnuts with pomegranate citrus vinaigrette

Baby Spinach
fresh mozzarella, roasted peppers, tomato, basil, balsamic vinaigrette

Field Greens with Vinaigrette

Caesar Salad
shaved parmesan cheese and toasted Crostini chips

Arugula
radicchio and goat cheese, cherry tomatoes and champagne vinaigrette

Combo stations

Includes side dish

Shrimp Scampi +4.00

Shrimp sautéed with garlic herb butter, linguine

Beef & Broccoli Stir Fry +3.00

With rice

Asian Wok Station +2.00

Chicken & Vegetable stir fry teriyaki with Rice

Maryland Crab Cakes +2.00

Roasted pepper sauce, rice

Attended Station Options

Carving Station

Roast Breast of Turkey

With herb mayo or cranberry orange chutney

Virginia Ham

With honey mustard glaze

Pork Loin Provencal

Tender pork loin roasted in herbs Provencal
Herb mayonnaise or apple & bacon rosemary demiglace

Santa Maria Beef Tri Tip+ 3.00

Roasted With Dry Rub and Offered With Spicy Homemade Green Pico De Gallo Tomatillo Salsa

Filet Mignon (Roast Tenderloin) + 5.00

With horseradish sauce or demiglace

Silver Dollar Whole Wheat Rolls

Cocktail Sized Soft Whole Wheat Rolls Sliced For Sandwiches

Vegetables

Local Green & yellow beans & baby carrots tossed in herb butter
Local Zucchini and yellow squash sautéed in garlic and olive oil
Local green beans w/roasted red pepper in basil, shallot butter
Local Italian roam beans tossed in Garlic Butter
Grilled Asparagus (hot or cold) +3.00

Potato

Oven Roasted Red Skin
Roasted Garlic Mashed
Au Gratin

Dessert Stations

Mini Desserts +5.00

Homemade brownies
chocolate dipped strawberries
assorted mini cheesecakes
Lemon bars

Chocolate Fondue +5.00

Pineapple
strawberries
Bananas
sugar Wafers
pound cake
Pretzel rods
For dipping in melted chocolate

Crepes Suzette +5.00

Homemade crepes flambéed tableside with grand mariner

Bananas Foster + 5.00

Flambéed with rum, sweet butter & brown sugar