

Perfecting It

Station Enhancements

Chesapeake Raw Bar

Crab claws, iced gulf shrimp, oysters on the half shell and clams on the half shell crackers, lemon wedges, cocktail sauce, horseradish sauce and Tabasco sauce

The Salad Bar

Caesar-tini

Crisp romaine lettuce, garlic croutons, shaved parmesan cheese and a tangy caesar dressing, shaken, not stirred, into a martini glass

Spinach on the Rocks

Fresh baby spinach, baby arugula, mandarin oranges, mushrooms, red onion, goat cheese, bacon bits, candied walnuts and a Dijon vinaigrette, tossed into a rocks glass

Mashed Potato Station

Mashed yukon gold and sweet potatoes served in a martini glass for your guests to create their own masterpiece with a selection of shredded cheddar cheese, bacon bits, butter, sour cream, chives, scallions, Old Bay seasoning, sun-dried tomato pesto, toasted pine nuts, mushrooms, brown sugar, mini marshmallows, candied pecan pieces and chopped broccoli

Sautee Station

Uniformed Chef to Sautee One (1) of the Following Items:

Medallions of Beef Tenderloin with Cracked Peppercorns, Butter, Garlic and Onions

Lamb Chops with Grand Marnier Glace

Ahi Tuna with Absolut Citron Essence

Smoked Salmon Display

Herb Cured Salmon with Chopped Red Onion, Chopped Egg, Capers, Lemon Wedges and Cocktail Breads

Tenderloin of Beef Carving Station

Horseradish Sauce, Bearnaise Sauce and Silver Dollar Rolls

Turkey Breast Carving Station

Tarragon Mayonnaise, Cranberry Relish and Silver Dollar Rolls

Maple and Dijon Glazed Ham Carving Station

Caramelized Apple Relish and Silver Dollar Rolls

Baked Brie

Wheel of Brie Topped with Dried Fruits and Nuts, Wrapped in Puff Pastry and Baked Golden Brown Assorted Crackers and Sliced French Baguette