

Evening Action Stations

Chef required per 100 guests at \$100 per chef

Carving Stations

Served with Tuscan herbed red bliss potatoes and White House rolls

Pit Smoked Certified Angus Beef Tomahawk Ribeye

\$380 | Serves 35 guests

Seasonal Whole Roasted Fish, Chimichurri, Fennel, Garlic, Green Onions and Capers

\$450 | Serves 45 guests

Slow Smoked Bone-in Ham with Maple Mostarda

\$220 | Serves 30 guests

Hot Smoked "Pastrami" Style Salmon with Dill Cream Cheese

\$250 | Serves 20 guests

Prime Rib Hand Carved, Tossed with Fresh Herbs, Roasted Garlic Olive Oil and Lemon Juice

\$500 | Serves 35 guests

Florentine Stuffed Pork Loin

\$250 | Serves 35 guests

Butter and Thyme Roasted Koch Natural Turkey Breast with Creole Brown Gravy

\$180 | Serves 15 guests

Ramen Station

Choose one, made to order preparation | Minimum 25 guests

Served with fresh cilantro, bean sprouts, lime wedges and scallions

Roasted Pork Broth

Pork Belly, Tofu, Enoki Mushrooms, Baby Bok Choy, Boiled Egg and Ramen Noodles

\$450

Coconut Curry Broth

Lemongrass and Ginger Poached Chicken, Garlic Tofu, Egg Noodles

\$300

Shrimp and Pork Broth

Sautéed Straw Mushrooms, Thai Chile Prawns, Housemade Kimchi, Toasted Garlic, Chili Oil and Soba Noodles

\$450

Curated Cheese Cart

Curated selection of five exceptional cheeses perfectly ripened and paired with seasonal accompaniments. Chef attended to usher guests through tasting and pairing selections. The seasonal selection will include cow, sheep and goat milks cheeses. They will also span from soft ripened and blues to perfectly aged hard cheeses.

\$300 | Serves 25 guests

These items can be prepared raw or undercooked. Consuming raw or undercooked meats, poultry, seafood, shellfish or eggs may increase your risk of foodborne illness, especially if you have a medical condition.

All prices subject to 12.8% combined taxes and 20% service charge.

Risotto Station

Served with grilled focaccia | Minimum of 25 guests
Chef required per 50 guests at \$100 per chef

Arborio Rice with Milanese Style Toppings: Oven Dried Tomatoes, Arugula-Spinach Blend, Seasoned Crab, Shrimp
Toasted Pepperoni and Herb Marinated Roasted Peppers
\$20 per guest

Pasta Station

Served with grilled focaccia | Minimum of 25 guests
Chef required per 50 guests at \$100 per chef

Penne Pasta and Three Cheese Ravioli
Choose Two Sauces: Wild Oregano Pomodoro, Bolognese, Arrabbiata or Alfredo
Roasted Chicken, Sautéed Shrimp, Italian Sausage and Braised Peppers, Fresh Parmesan Cheese, Roasted Tomatoes, Spinach
Mushrooms, Artichokes, Basil and Olive Oil
\$22 per guest

The Jefferson Ice Cream Cart

Minimum of 25 guests | One selection per 25 guests with maximum of three selections | Attendant fee required at \$75

Blue Bunny Ice Cream Cups

\$2

Gelati Celeste Individual

Blue Bunny's Ice Cream Sandwiches

\$3

Drumsticks

\$4

Butterfinger Bars

Klondike

\$5

Bombas

Nightingale Halves

\$6

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