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

\$450 | Serves 35 guests

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

\$495 | Serves 45 guests

Slow Smoked Bone-in Ham with Maple Mostarda

\$255 | Serves 30 guests

Hot Smoked "Pastrami" Style Salmon with Dill Cream Cheese

\$300 | Serves 20 guests

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

\$575 | Serves 35 guests

Florentine Stuffed Pork Loin

\$300 | Serves 35 guests

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

\$225 | Serves 15 guests

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

\$22 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

\$25 per guest

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.

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

\$5

Blue Bunny's Ice Cream Sandwiches

\$6

Drumsticks

\$7

Butterfinger Bars Klondike

\$8

Bombas Gelati Celeste Individual Nightingale Halves

\$10



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