

## SPECIALTY DISPLAYS AND STATIONS

*We require final menu selection 5(five) business days in advance for Specialty Displays and Stations.*

### GOURMET DISPLAYS

*priced per person*

#### Seasonal Fresh Fruit Display \$1.50

*An assortment of seasonal fresh fruit such as cantaloupe, honeydew, pineapple, and strawberries, attractively displayed*

#### Tropical Fresh Fruit Display \$1.85

*A seasonal fresh fruit display enhanced with tropical fruits such as mango, papaya, and kiwi*

#### Gourmet Cheese Display \$2.20

*A selection of domestic and international cheeses garnished with fresh fruit, crackers, and toast rounds*

#### Seasonal Vegetable and Dip Display \$1.50

*Fresh vegetables attractively displayed with bleu cheese, ranch and French onion dips.*

#### Antipasto Display \$4.90

*Greens, marinated olives, roasted red peppers, salami, cappicola, pepperoni, fresh mozzarella, artichoke hearts, sun-dried tomato spread, and garlic crostini*

#### Mediterranean Display \$5.90

*Hummus, tabbouleh, lemon and toasted fennel feta, with toasted pita chips and vegetables, minted cous-cous salad, and Greek olives*

#### Dessert Station \$6.70

*An attractive assortment of petit-fours, miniature pastries, dessert bars, and chocolate-covered fruits, garnished with seasonal fruit*

## CARVING STATIONS

*All carving stations include a carver, assorted silver dollar rolls and breads, and appropriate condiments.*

*Minimum 30 guests. Priced per person.*

**Tenderloin of Beef \$7.85**

**Roast Breast of Turkey \$5.70**

**Glazed Pitt Ham \$4.75**

**Seasoned Top Round of Beef \$4.75**

**Roast Pork Loin with Pineapple Salsa \$4.65**

**Roast Pork Loin with Warm Cinnamon Apple Sauce \$4.65**

*Minimum of 50 guests; priced per person*

**Roast Prime Rib \$7.50**