



**Celebration Lounge Culinary Station Menu**  
**\$79.95 per guest + tax & gratuity**

*The Culinary Station Style is perfect for the client that would like culinary station(s) for their dinner service. The station(s) are self service, and will be attended & kept filled throughout dinner service by our staff. You may add attendants to the stations to serve your guests from the chafing dishes for \$250.00 per attendant. The Culinary Station option provides your guests with (3) entrées that are served in silver chafing dishes & accompanied by a choice of (1) starch and (1) vegetable that are also served in chafing dishes.*

*Included in the Culinary Station Menu:*

**The Ultimate Charcuterie Board**

**(1) large board for every (50) guests**

*Genoa Salami, Prosciutto di Parma, Sweet & Hot Soppressata, Asiago, Imported Provolone, Fresh Mozzarella, Roman Artichoke Hearts, Marinated Mushrooms, Roasted Peppers, Slow Roasted Tomato Petals & Assorted Olives.*

**The Bread Basket**

**(1) large woven basket for every (50) guests.**

*Loaves of sliced, seeded and unseeded Italian bread to accompany dinner.*

**The "Fields of Greens"**

**(1) large display for every (50) guests**

**Choose (1) Salad**

***Katie's Salad*** - Mixed greens with cherry tomatoes, crumbled bleu cheese & roasted garlic. Served with a homemade honey balsamic vinaigrette on the side.

***Classic Caesar Salad*** - Romaine lettuce with croutons & shaved parmesan cheese. Served with a homemade Caesar dressing on the side.

***Greek Salad*** - Mixed greens with seasonal grilled vegetables, feta cheese, & calamata olives. Served with a homemade red wine vinaigrette on the side.



### **The “Fields of Greens” (Continued)**

***Insalate di Cristina*** - Mixed greens with poached pears, shaved imported provolone, dried figs & scissored prosciutto. Served with a homemade honey balsamic vinaigrette on the side.

***Insalate di Mazza*** - Mixed greens with goat cheese, fresh strawberries & red onion. Served with a homemade honey balsamic vinaigrette on the side.

***A Classic Tossed Salad*** - Romaine lettuce with cucumbers, cherry tomatoes, shaved carrots & red onion. Served with a homemade honey balsamic vinaigrette on the side.

### **Entrée Options**

**Choose (3) entrees and (!) starch and (1) vegetable**

#### **Poultry**

***Pollo alla Cristina*** - flour dusted with artichoke hearts & roasted peppers in a white wine sauce

***Francese*** - egg battered in a lemon white wine sauce

***Parmigiana*** - Milanese style, with melted mozzarella in a marinara sauce

***Piccata*** - flour dusted, capers, lemon & a white wine sauce

***Rossini*** - flour dusted, layered with prosciutto & melted mozzarella in a tomato white wine sauce

***Saltimbocca*** - flour dusted, layered w/ prosciutto, spinach & melted mozzarella in a sherry demi-glaze

#### **Pork Tenderloin**

***Alfonso*** - sundried tomatoes & mushrooms in pork gravy

***Alla Naturale*** - Sliced & served au jus

***Kathleen*** Sliced and served with spinach & mushrooms in pork gravy

***Murphy*** - Hot & sweet peppers, onions, mushrooms & potatoes in demi-glaze pan jus



**Beef Tenderloin (Add \$7.99 per guest)**

- *Whole, served au jus (carving required)*
- *Sliced on a platter with horseradish sauce. Served Room temperature*

**Seafood**

**Choice of Fresh Filet or Shellfish:**

*Flounder - Crabmeat Stuffed in a White Wine Sauce*

*Grouper - Potato Encrusted w/ Citrus Vodka Sauce*

*Mahi Mahi - Almond Encrusted w/ Raspberry Glaze*

*Salmon – Grilled with Julienne Vegetables In A White Wine Sauce*

*Shrimp (U-10) – Scampi style- sauteed in White Wine, whole milk butter & lemon sauce*

*Frutta di Mare - Calamari, clams, mussels, scallops & shrimp w/ oregano & garlic in marinara*

**Accompaniments**

**Starch - Choose (1)**

*Rosemary baked baby red bliss potatoes*

*Seasoned banana fingerling potatoes*

*Yukon Gold whipped mashed potatoes*

*Rice pilaf*

**Vegetable – Choose (1)**

*Grilled Or Steamed Asparagus*

*Broccoli with garlic & oil*

*Broccoli Rabe sautéed with roasted garlic*

*Roasted Brussel Sprouts with shallots & lemon*

*Sautéed Zucchini & Yellow Squash with garlic & oil*

*String Beans Almondine*



### **Dessert & Coffee/Tea Service**

*(1) large dessert tray for every (50) guests*

*Dessert, Coffee & Tea will be served in a dessert station display.*

Coffee service includes coffee mugs & spoons, regular & decaf coffee in silver urn dispensers, regular & decaffeinated tea, half & half, & low fat milk, Sugar in the Raw, Splenda & Equal.

Dessert includes an assortment of homemade baked cookies, cannoli & Italian pastry.

We recommend the Chocolate Carousel in Wall Township NJ for any wedding or celebration cake needs. We are happy to introduce you to their team. Please also feel free to contract with your preferred baker for these baked goods. We will happily coordinate delivery & setup with the vendor, and include plating & serving these goods to your guests at no additional cost.

### **STAFFING**

***The cost per guest + tax & gratuity listed on the first page of this document, includes the staff outlined below:***

*(1) Captain to manage the entire affair*

*(1) bartender per every (60) guests*

*(1) bar back to provide bar support & ice to bars.*

*(1) Server per every (20) guests.*

*(1) busboy per every (75) guests*

### **ADDITIONAL STAFFING**

***Can be added to any affair for the cost outlined below:***

*An extra Captain is available @ \$500.00 per Captain*

*An extra Maitre d is available @ \$400.00 per Maitre d*

*An extra bartender is available @ \$250.00*

*An extra server is available @ \$200.00 per server*

*An extra bus person is available @ \$150.00 per bus person*