



SAMPLE STATIONS MENU 1  
"LIGHT HOR D'OEUVRES"

*This reception is appropriate for a reception where guests come in a flow and have a little bite, but do not expect dinner. Perfect for an open house, gallery party or a two-hour event. Menu pricing starts at \$25 per person, plus service charge, miscellaneous expenses and tax.*

LIMONCELLO SIGNATURE COCKTAIL

*refreshing limoncello martini with frothy peach foam and fresh mint*

HORS D'OEUVRES

ANGEL HAIR PASTA

*zucchini, squash, pesto and shaved Romano on a fork*

ESPRESSO-SPICE DRY RUB SEARED BEEF CARPACCIO ON CROSTINI

*extra virgin olive oil, shaved Parmesan and sun dried tomato relish*

ROSEMARY ROASTED VEAL LOIN

*cured olive tapenade, micro basil and lemon zest on country bread*

PETITE TUSCAN "FINGER SANDWICHES" ON FOCACCIA

GRAPA-CURED SMOKED SALMON ON PASTA CRISP WITH DILLED CREAM

FRESH MOZZARELLA, OLIVE, GRAPE TOMATO AND BASIL MINI BROCHETTE WITH BALSAMIC DRIZZLE

ITALIAN TUNA TARTAR CORONET

*micro basil and aioli*

SMOKED CHICKEN BREAST SALAD

*served in a pastry coronet with a smooth, avocado puree*

VEGETABLE CHIP WITH GOAT CHEESE MOUSSE AND CANDIED FENNEL

PORCINI MUSHROOM AND CARAMELIZED SHALLOTS

*wrapped in herb brioche and sprinkled with sea salt*

MEDITERRANEAN MARKET DISPLAY

*replica of an open-air market found in France, Spain, Italy and Greece*

feta cheese with sun-dried tomatoes . Parmesan cheese  
marinated tomatoes, carrots, artichokes and asparagus . roasted mushrooms and peppers .  
grilled broccoli and squash . sampling of olive oils . lavosh . focaccia

DESSERT

baby pistachio canola . petite vahlrna dark chocolate cakes . limoncello scented "snow balls"  
toasted almond cake with peach fruit "ribbon" . specialty selection of Italian cheeses



## SAMPLE STATIONS MENU 2

### "HEAVY HORS D'OEUVRES"

*This reception is appropriate for a reception where guests come in a flow, stay longer and expect enough food to hold them over for dinner.*

*Menu pricing starts at \$40 per person, plus service charge, miscellaneous expenses and tax.*

#### MARKET PRESENTATION

pastry-wrapped sage and Springer Mountain Chicken sausage with a maple-mustard sauce  
braised short rib stuffed baby piquillo peppers  
duck confit crepes with dried cherries, boursin and drizzled truffled honey  
goat cheese, vine ripened tomato and Vidalia onion tart  
grilled and marinated asparagus, artichoke hearts, zucchini, roasted red peppers, squash and mushrooms  
chef's selection of Farmstead Cheeses paired with  
local jams, dried fruits and nuts, fresh baked artisan breads and crisp lavosh

#### CHEFS CARVING BOARD

*individual portions carved to order*

thyme and pepper roasted pork tenderloin with Georgia peach BBQ glaze;  
served with fingerling potatoes, arugula slaw and assorted breads

#### CHEFS SAUTE

*individual portions prepared to order*

cheese tortellini and vegetable ravioli with brown butter or fresh tomato marinara

#### BUILD-YOUR-OWN TARTLET

guests choose from chocolate, vanilla and walnut tart shells with a selection of  
caramelized apples, bourbon-baked peaches, candied cherries and fresh berries with  
pastry creams, chantilly creams, streusels and assorted toppings



SAMPLE STATIONS MENU 3  
"HEAVY HORS D'OEUVRES"

*This reception is appropriate for a reception where guests come in a flow, stay longer and expect enough food to hold them over for dinner.  
Menu pricing starts at \$40 per person, plus service charge, miscellaneous expenses and tax.*

PASSED HORS D'OEUVRES

edamame hummus served in petite coronets with lemon confit  
angel hair pasta with zucchini, squash, pesto and shaved Romano chilled  
and neatly twirled and served on individual forks  
porcini mushroom and caramelized shallots wrapped in brioche with sea salt  
panko crusted shrimp skewers with orange chutney  
cumin-crusting tuna with an avocado relish on a blue tortilla round  
pistachio chicken salad, won ton crisp, ginger sauce  
mini-cheeseburgers: fresh ground beef with sharp cheddar with whole grain mustard on a sesame roll

CHEF-ATTENDED ASIAN STATION

*chef will assemble with soba and rice noodles; served in Chinese to-go boxes or white square china bowls*  
shrimp or tofu with water chestnuts, baby corn, shiitake mushrooms,  
sugar snap peas, red peppers and Thai chili garlic sauce  
lime-marinated chicken breast with snow peas, red peppers, carrots, wilted spinach;  
stir-fried with a light sesame sauce

five-spice braised boneless short ribs wrapped in scallion crepes drizzled with hoisin sauce

ASIAN HORS D'OEUVRES DISPLAY

ahi tuna tacos with wasabi aioli  
sake-marinated poached shrimp with tomato, lime and serrano chili sangrita; served in a shot glass  
Vietnamese rice paper roll with chicken, cashews, scallion and radish sprouts with sweet spicy tamarind sauce  
California rolls with crab and red tobiko . pickled ginger . wasabi . garlic . soy sauce  
smoked eel rolls . yellow tail nigiri . salmon nigiri

MEDITERRANEAN MARKET DISPLAY

*replica of an open air market found in France, Spain, Italy and Greece*  
prosciutto ham . Genoa salami . soprasatta . olive medley . feta cheese with sundried tomatoes . Parmesan cheese  
marinated mozzarella cheese . green and yellow tomato gazpacho shooters . marinated tomatoes, carrots,  
artichokes and asparagus . roasted mushrooms and peppers . grilled zucchini and squash

CHEFS CARVING BOARD

*individual portions carved to order*  
pepper-crusting beef tenderloin and cabernet demi glace; served with truffled potato puree and micro greens

CHEFS GRIDDLE

cast iron-seared crab cakes with firecracker slaw and whole grain mustard aioli



#### DESSERT STATION

mousse-filled sugar cones displayed on a steel wall  
mini assorted cupcakes . chocolate dipped pretzels and biscotti . assorted individual trifles  
green tea and raspberry tartlets . chocolate-dipped cheesecake popsicles  
handmade peppermint cups and peanut butter cups

#### SLUSHIE STATION

*guests will watch in wonder as our chefs  
"stir fry" their favorite soft beverage or cocktail in dry ice "woks"  
creating refreshing, personalized slushies  
garnished with sugared frozen grape skewers*