

RECEPTION AND BUFFET ENHANCEMENTS

PEEL AND EAT POACHED SHRIMP

COCKTAIL SAUCES

SELECTION OF HANDMADE SUSHI

NORIMAKI, SASHIMI AND NIGIRI

SERVED WITH WASABI, DARK SOY SAUCE AND PICKLED GINGER

HALF SHELL OYSTERS ON ICE

COCKTAIL SAUCE AND LEMON

VEGETABLE CRUDITES

BLUE CHEESE AND RANCH DIP

SELECTION OF COLD CUTS

ROAST BEEF SIRLOIN, HONEY-GLAZED HAM, TURKEY BREAST, MILANO SALAMI
CORNICHONS, COCKTAIL ONIONS AND MUSTARDS

ANTIPASTO PLATTER

ROASTED TOMATOES, GRILLED EGGPLANT, ZUCCHINI
PROSCIUTTO HAM, SALAMI, KALAMATA OLIVES AND ARTICHOKE HEARTS

IMPORTED INTERNATIONAL CHEESES

FRESH FRUIT AND CRACKERS

RECEPTION & BUFFET ENHANCEMENTS CONTINUED

PASTA STATION

PLEASE SELECT 2 DISHES

RIGATONI ARRABIATA - *SPICY TOMATO SAUCE*

PENNE A LA VODKA

TORTELLINI BOLOGNESE

SEAFOOD LINGUINE

FARFALLE AL FUNGHI

TAGLIATELLE OF GARLIC AND SEARED ROSEMARY CHICKEN WITH CHARDONNAY CREAM

CARVING

WHOLE ROAST TURKEY

CRANBERRY AND ORANGE CHUTNEY AND GRAVY

PINEAPPLE GLAZED HAM

PORT WINE AND MUSTARD SAUCES

WHOLE ROAST BEEF TENDERLOIN

HORSERADISH, MUSTARD AND RED WINE SAUCE

WHOLE FISH WRAPPED IN BANANA LEAF

WITH FRUIT SALSA

A CHEF FEE OF \$50 APPLIES FOR THE FIRST HOUR,
AND \$25 FOR EACH ADDITIONAL HOUR AFTERWARDS,
FOR ALL PASTA & CARVING STATIONS

FRESH BREAD ROLLS WILL BE PROVIDED FOR ALL CARVING STATIONS