

CARVING & DESSERTS

CARVER STATIONS

Carving

Roasted Breast of Turkey with Cranberry Chutney and Soft Rolls

\$14 per guest*

Herb Crusted Pork Loin with Whole Grain Mustard Sauce and Soft Rolls

\$14 per guest*

Leg of Lamb Slow Roasted with Natural Jus, Grilled Scallion Aioli and Soft Rolls

\$18 per guest*

Rosemary Roasted Tenderloin of Beef with Gourmet Mustard, Horseradish Cream, Port Wine Sauce and Soft Rolls

\$20 per guest*

Dual Carver Station

Roasted Breast of Turkey with Cranberry Chutney and Rosemary Roasted Tenderloin of Beef with Gourmet Mustard, Horseradish Cream and Port Wine Sauce, served with Soft Rolls

\$26 per guest*

Two chefs required per 75 guests. Preparation is based on full guarantee, 65% Tenderloin with 35% Turkey will be prepared.

Station Service:

*1 hour of service with small plates and reception style seating. Minimum of 25 guests for the stations and based on full guarantee. *Chef Fee of \$125 per 75 guests on applicable stations and carver stations.*

HVH DESSERT STATIONS

Baker's Rack Dessert Station

Lemon Layer Cake, Dark Chocolate Mousse Cake, Key Lime Tartlets, Fresh Berry Tartlets, Seasonal Tartlets, Chocolate Malt Pudding, Butterscotch Pudding, Chocolate Banana Pudding, Cream Puffs, White and Dark Chocolate Truffles and Chocolate Dipped Strawberries

\$14 per guest

chef's selection of five items, minimum of 25 guests

Pastry Chef's Dessert Station

Bananas Foster or Cherries Jubilee Served over Vanilla Ice Cream

\$8 per guest for one option*

\$12 per guest for two options*

chef fee applies, minimum of 25 guests

Old Fashioned Float Station

Vanilla Bean and Strawberry Ice Cream

Bottled Retro Sodas: Vanilla Cream, Root Beer, Cola, 7-Up, Ginger Ale, Black Cherry and Orange Cream

\$16 per guest ◊ minimum of 25 guests

The Candy Shop

Two Colors of Sour Balls, Salt Water Taffy, Licorice, Gum Balls, Candy Sticks, Sixlets, Mini Devil's Food Cupcakes, Gourmet Popcorn and House Made Chocolate Dipped Strawberries

\$16 per guest, minimum of 50 guests

Enhancement: Retro Bottled Soda Station

\$4.75 each

*1 hour of service with small plates and reception style seating. Based on full guarantee. *Chef Fee of \$125 per 75 guests on applicable stations. ◊Attendant Fee of \$35 per hour.*

Reception Coffee and Dessert Platters

Assorted Handcrafted Petit Fours, Chocolate Dipped Strawberries, Fresh Berry Tartlets, Mini Assorted Cheesecakes, Peanut Butter Banana Tartlets, Crème Brulee Spoons, French Macaroons or Sicilian Cannoli with Espresso Chocolate Chip Cream

\$54 per dozen, minimum two dozen per flavor

Whoopie Pies

Red Velvet with Cream Cheese, Almond with Orange Strawberry Cream, Chocolate with Peanut Butter Cream, Lemon with Ginger Cream or Banana with Brown Sugar Bacon

\$48 per dozen, minimum three dozen per flavor

Mini Cupcake Treats

White Birthday Cake with Strawberry Frosting and Sprinkles, Red Velvet with Cream Cheese Icing, Devil's Food with Peanut Butter Frosting, Lemon Kissed with Ginger Icing or Carrot Cake with Cinnamon Cream Cheese Frosting

\$36 per dozen, minimum of two dozen per flavor

Fresh Fruit and Berries Display

Sliced Melon, Pineapple and Fresh Berries

\$200 per 50 guests

Enhancement: Warm Chocolate Dipping Sauce

\$3 per guest

Coffee Station

Freshly Brewed Coffee and Decaffeinated Coffee

Assorted Tea Forte and Herbal Teas

Includes a Selection of 2% Milk and Half/Half (Soy Milk upon request)

\$72 per gallon or \$40 per ½ gallon

Deluxe Coffee Station

Freshly Brewed Coffee and Decaffeinated Coffee

Assorted Tea Forte and Herbal Teas

2% Milk and Half/Half (Soy Milk upon request)

Crystallized Sugar Sticks, Raw Cubed Sugar, Cinnamon Sticks, Orange Zest, Shaved Chocolate, Honey, Vanilla Syrup and Whipped Cream

\$78 per gallon

22% service charge + 8.95% tax applies (current tax). Menu selections are subject to price changes.

