



DELUXE

Crudites Station– Colorful Peppers, Zucchini, Squash, Baby Carrots, Celery, Broccoli Florets, Cauliflower, Anise, Asparagus, Mushrooms, and Cherry Tomatoes. Accompanied by Bleu Cheese Dressing, Ranch Dressing, or French Onion Dip.

Fresh Fruit Station– Selections of Ripe Cantaloupe, Watermelon, Honeydew, Golden Pineapple, Kiwi, Mango, Grapes, Oranges, and Fresh Berries. Served with Yogurt Dip, Raspberry and Chocolate Dipping Sauces

Imported and Domestic Cheese Station– French Brie, Classic Dutch Gouda, French Boursin, Maytag Bleu, California Chevre with Marinated Sun Dried Tomatoes, Vermont White Cheddar, and more, served with Fresh Fruit Garnish; Accompanied by Flatbreads, Crostini and Assorted Breads.

COCKTAIL SANDWICH BUFFET

An assortment of Sandwiches, Wraps, Panini Sandwiches and Cocktail Sandwiches and Hoagies made on assorted LeBus Breads and Rolls. Roast beef, gourmet turkey, ham and cheese, chicken salad and tuna salad. Sandwiches are made with red leaf lettuce and sliced red tomato. Attractively presented with sliced pickles, sweet and hot peppers, mayonnaise and mustard, Spicy Mustard, Horseradish Sauce, Roasted Pepper Spread (spreads are available onsite) Chef recommends Roasted pepper spread on Turkey, Horseradish Sauce with Roast Beef, and Spicy Mustard on the Ham.



BUTLERED HORS D'OEUVRES

Spinach and Artichoke Tarts A Unique Blend of Spinach, Artichokes and Aged Parmesan Cheese in a Flower Shaped Tart Shell.

Beef Wellington Puffs Hearty, Choice Filet Mignon Combined with a Savory Mushroom & Onion, Generously Stuffed in a Puffed Pastry.

Brie and Pear Filo A Delicious Blend of Bartlett Pears, Imported Brie, and Lightly Toasted Almonds Carefully Hand-Rolled into Filo Dough.

Beef Teriyaki Satay Tender and Delicious Sliced Beef Marinated in a Tangy Teriyaki Sauce; Ribboned onto a Wooden Skewer.

Boursin Stuffed Mushrooms A Distinctive Blend of Fresh Spinach and Imported Herb Cheese Bountifully Stuffed into a Fresh Mushroom Cap.

Scallop & Bacon A Tender White Scallop and Meaty Bacon Secured on a Wooden Skewer.

Shepard's Pie A Magical Combination of Lean Beef Sauteed with a Medley of Spices and Topped with Creamy Duchess Potatoes Presented in a Flaky Pastry Cup.

Chicken Kabobs An Exotic Blend of Flavors with Boneless Tender Chicken Pieces, Skewered with Red and Green Peppers, and Topped with Juicy Pineapple.

Cocktail Franks Juicy and Plump Beef Franks Wrapped in a Flaky Puff Pastry.

Spring Rolls Cocktail Spring Rolls Filled with Shrimp and Vegetables. Served with Duck Sauce.

Almond Battered Shrimp Jumbo Shrimp Coated with Crushed Almonds



HOT STATIONS

Pasta Station Our chefs will prepare gourmet pasta dishes before your guests from a station beautifully decorated with artisan breads and culinary accessories.

Oriental Stir Fry Station Our chefs will do a wok presentation preparing stir fried Mixed Vegetables or Vegetable LoMein accompanied by cocktail egg rolls with duck sauce, hot mustard and soy sauce

Pierogie Station Homemade Fresh Pierogies sauteed in front of your guests with a variety of sauces, served with sour cream, chives, carmelized onions, stewed tomatoes

Quesadilla Station Smoked Chicken, Roasted Red Peppers & Jack Cheese; Shrimp, Spinach & Wild Mushroom. Served with guacamole, fresh salsa & tortilla chips

Sliders Station: Gourmet Angus Mini-Burgers Sliders with Aged Cheddar Cheese & Condiments, Mesquite BBQ Chicken Sliders, Veggie Sliders

Cheesesteak Station Chicken & Beef Steak, Rolls, Cheese Wiz, american cheese, provolone cheese, Grilled Onion, peppers, mushroom, condiments.
Served with Soft Pretzels & Mustard

SEAFOOD STATION

Assorted Cold Seafood Station—Jumbo Shrimp, Cold Water Lobster Tails, Clams and Oysters on The Half Shell, Alaskan King Crab Claws, Poached Salmon and Jumbo Lump Crabmeat.



Catering by Mario's at The State Room

Pricing	Up to 25 guests	25-50 Guests	50-75 Guest	75-100 Guests	100-125 Guests
Fresh Baked Cookies, Brownies & Coffee Service <i>*Drop off service ONLY*</i>	\$200	\$350	\$500	\$600	\$675
Deluxe <i>*Drop off service ONLY*</i>	\$250	\$450	\$600	\$700	\$750
Cocktail Sandwich Buffet <i>*Drop off service ONLY*</i>	\$300	\$575	\$875	\$1150	\$1425
Butlered Hors d'oeuvres (ONLY)	\$950	\$1650	\$2350	\$3050	\$3550
Hot Station – choose 1 (add - on)	\$625	\$850	\$1050	\$1250	\$1550
Seafood Station (add – on)	\$875	\$1000	\$1350	\$1500	\$1875

****All packages (excluding the Desserts, Deluxe & Cocktail Sandwich Drop off) include full staffing from CBM****