The Ferry

HORS D’OEUVRES RECEPTION
$50.00 per person

CHOICE OF TWO SPECIALTY STATIONS

**Far East Wok**
Choose One: Shrimp, Chicken, Beef or Tofu
Choose Four: Carrots, Celery, Baby Bok Choy, Julienne Snow Peas, Bean Sprouts, Fresh Pineapple, Water Chestnuts
Accompanied by Honey Ginger Soy, Hot Chili Garlic Sauce, Japanese Ponzu, Sticky Rice & Crushed Peanuts

**Create Your Own Pasta**
Choose Two Pastas: Cheese Ravioli, Tri-colored Tortellini, Penne or Linguini
Choose Two Sauces: Fresh Plum Tomato Sauce, Basil Pesto Sauce with Pine Nuts, Pink Vodka Sauce or Alfredo Sauce
Includes Freshly Grated Parmesan Cheese, Bread Sticks & Fresh Focaccia

**Carving Station**
Choose One:
Slow Roasted Breast of Turkey with Honey Sage Butter
Marinated Flank Steak with Caramelized Onion and Port Wine Glaze
Tenderloin of Beef with assorted Mustards, Horseradish Cream and Assorted Fresh Dinner Rolls ($5.00 additional)

**Seafood Martini Bar ($6.00 additional)**
Shrimp and Scallop Cocktails presented “Neat” in a Petite Martini Glass, Grilled & Chilled Scallops with Citrus Liquor, Lime Twisted Guacamole, Tipsy Shrimp with Ginger Infused Rice Wine & Sweet Soy, Thai Basil Mustard

CHOICE OF FOUR PASSED HORS D’OEUVRES

Shrimp, Cucumber & Boursin Cheese Canapé
Mini Corn Tortilla Cup with Chipotle Chicken Salad
Roasted Eggplant & Goat Cheese Crostini
Smoked Salmon, Spinach & Herbed Cream Cheese Crostini
Pear and Blue Cheese Phyllo Cup
Chicken and Mango Salsa Purses
Mushroom and Fontina in Puff Pastry
Vegetable Cornucopia
Figs and Mascarpone Filo Purses (Seasonal)
Crispy Asparagus with Asiago Cheese

All entrees are served with Chef’s selection of fresh seasonal vegetables.
We reserve the right to make reasonable substitutions based on availability of products.
Prices are exclusive of an 18% service charge and a 5% state sales tax.

All prices are per person and subject to change without notice.
Consumption of raw or undercooked meat, fish or egg products may increase your risk of food borne illness.
CHOICE OF TWO CULINARY STATIONS

**Cheese and Fruit Display**
An Artfully Displayed Assortment of Imported & Domestic Cheeses, Gourmet Crackers, Rustic Breads & Crostini, Farmhouse Style Chutney & Whole Grain Mustard, Fresh Sliced Seasonal Fruit & Berries, a Bounty of Crisp Baby Vegetables with Specialty Dips, Citrus Roasted Country Olives & Tabasco Spiked Nuts

**Cheese and Vegetables**
Baked Brie En Croute with Seasonal Fruit Chutney, Fresh Grapes, Gourmet Crackers, Rustic Breads & Crostini and Grilled Vegetable Platter Drizzled with Aged Balsamic Reduction

**Tuscan Table**
Tuscan Style Eggplant Caponata & Roasted Garlic Spread, Baked Focaccia Toast Points & Citrus Roasted Country Olives, a Wedge of Imported Gorgonzola with Dried Mission Figs, Twisted Breadsticks wrapped in Prosciutto, Sliced Fresh Melon & Caper Berry Relish

**Mediterranean Table**
Freshly baked Sesame Pita Bread with Hummus, Tabouli & Roasted Eggplant Dip, Hand Rolled Grape Leaf Cigars, Tomato & Goat Cheese Brushcetta, Imported Greek Olives & Toasted Almonds

BAR ON CONSUMPTION

CHAMPAGNE TOAST

COFFEE STATION

STAFF, HOUSE LINEN, CHINA, GLASS and FLATWARE