

St. Clair Ballroom

STATIONS AND DISPLAYS

25 Guest Minimum

MIXED GREEN SALAD BAR \$10

Mixed Greens | Shredded Carrots | Cucumber
Applewood Bacon | Cheddar
Hard Boiled Egg | Focaccia Croutons
Buttermilk Ranch | Honey Balsamic Vinaigrette | Bleu Cheese Dressing

THE WEDGE \$10

Iceberg Wedges | Crumbled Bacon
Cherry Tomatoes | Sliced Red Onion
Roquefort
Bleu Cheese Dressing | Creamy 1000 Island Dressing | Warm Bacon Vinaigrette

CAESAR STATION \$10

Grilled Romaine | Shaved Parmigiano
Garlic Croutons | Cracked Pepper
Caesar Dressing

TEA SANDWICH DUET \$10

Select 2

Benedictine
Traditional Cucumber Spread | Watercress
White Bread

Chicken Salad
Roasted Red Pepper Chicken Salad
Mandarin Orange | Whole Grain

Pimento Cheese
Shredded Cheddar | Pimento | White Bread

Egg Salad
Diced Eggs | Dijonaise | Pumpernickel

Salmon & Chive
Smoked Salmon | Caper Cream Cheese | Chive
Rye Bread

Tuna Salad
Olive Oil Poached Tuna | Whole Grain

Turkey & Apple
Smoked Turkey | Sliced Apple | White Cheddar
Whole Grain

Vegetable & Goat Cheese
Thyme Roasted Vegetables | Honey Goat Cheese
Pumpernickel

PB & J
Almond Peanut Butter | Strawberry Jam
Cream Cheese | Bacon

Chocolate Raspberry
Hazelnut Chocolate Spread | Macerated Berries
Sour Dough

Menu is subject to availability of ingredients. Please inform your sales manager of any allergies or dietary restrictions.
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STATIONS AND DISPLAYS

Continued

25 Guest Minimum

QUESADILLA DISPLAY \$10

Select Two

Pulled Chicken & Cotija Cheese
Pulled Pork & Caramelized Onion
Seasoned Ground Beef & Cheese
Shrimp & Cheese
Roasted Vegetables & Cheese

TACO & FAJITA BAR \$15

Fajita Chicken | Seasoned Ground Beef | Spicy Shrimp
Corn & Flour Tortillas | Mexican Rice
Black Beans | Sautéed Mixed Peppers
Shredded Lettuce | Diced Tomatoes | Black Olives | Jalapeños
Shredded Cheese | Pico De Gallo | Sour Cream

SLIDER TRIO \$20

Herb Brined Chicken Slider
Lettuce | Tomato | Spicy Aioli

Beef Brisket Slider
Caramelized Onion | Pickles | BBQ

Pulled Pork Slider
Cole Slaw | Bourbon BBQ | Pickles

ANTIPASTO DISPLAY \$15

Grilled and Roasted Vegetables
Prosciutto | Sopressata | Capicola | Assorted Salami | Mortadella
Olive Oil Poached Tuna
Gorgonzola | Fontina | Fresh Mozzarella | Aged Provolone | Parmigiano
Marinated Olives | Basil Plum Tomatoes | Marinated Artichokes | EVOO | Aged Balsamic Vinegar
Crostini | Crackers | Focaccia

CHARCUTERIE DISPLAY \$15

Imported and domestic artisanal cheeses and cured meats, crostini, pear mostarda,
Toasted nuts, dried fruit

BRUSCHETTA DISPLAY \$13

Traditional Garlic Tomato | Three Olive Tapenade | Mushroom Duxelle
Hummus and Feta | Strawberry Mint

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MEDITERRANIAN DISPLAY \$15

Chicken Souvlaki | Lemon Orzo
Spanakopita | Stuffed Grape Leaves
Roasted Red Pepper Hummus | Baba Ghanoush | Tabbouleh
Feta | Marinated Olives | Grilled Pita Bread

PASTRAMI STYLE SMOKED SALMON DISPLAY \$15

Lemon | Capers | Shallot | Crème Fraiche | Chopped Egg
Whipped Cream Cheese
Bagel Chips | Baguettes

FRESH FRUIT DISPLAY \$10

Sliced Melon | Tropical Fruit | Grapes | Seasonal Berries

BRIE EN CROUTE \$5

Sweet Seasonal Jam | Slivered Almonds

IMPORTED AND DOMESTIC CHEESE DISPLAY \$10

Manchego | Fontina | Gruyere | Parmigiano
Boursin | Provolone | Various Local Cheeses
Crostoni | Crackers | Mustards | Assorted Jam | Grapes | Seasonal Berries

VEGETABLE CRUDITE DISPLAY \$10

Raw, Marinated and Grilled Seasonal Vegetables
Caramelized Onion Dip | Red Pepper Hummus | Buttermilk Ranch

RISOTTO ACTION STATION \$15

Creamy Parmesan Risotto
Wilted Spinach | Pancetta | Artichoke Hearts | Tomatoes |
Mushrooms
Garlic Shrimp
(Chef required)

SPANISH PAELLA ACTION STATION \$25

Saffron Rice | Chicken | Clams | Mussels | Chorizo | Shrimp
Saffron Aioli
Parmesan Garlic Bread
(Chef required)

PASTA STATION \$15

Penne | Cavatelli
Pesto Cream | Pomodoro
Reggiano | Grilled Chicken
Garlic Bread | Focaccia
(Chef required)

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MARBLE ROOM SUSHI DISPLAY

Pickled Ginger | Wasabi | Soy Sauce

Small Displays Only – Continuously Replenished for Safety

Crab Avocado Roll \$16
Blue Crab | Cucumber | Avocado | Sesame
Seed

Spicy Yellowfin Tuna Roll* \$16
Chef's Spicy Mayo | Cucumber | Sesame
Seed

Mango Salmon Roll* \$18
Avocado | Cucumber | Shiso | Yuzu-Miso

Curry Coconut Shrimp Roll \$18
Coconut Curry Sauce | Chives

Avocado Cucumber Roll \$12

Fish N Chips Roll* \$18
Spicy Yellowtail | Avocado | Sesame

Key Tower Roll \$18
Tempura Shrimp | Avocado | Crab Stick |
Chef's Spicy Mayo
Eel Sauce

Mango Panko Roll* \$20
Tempura Shrimp | Avocado | Spicy Tuna
Eel Sauce | Thai Mango Chili Sauce
Tempura Crumb

Surf N Turf Roll* \$24
Wagyu Tataki | Lobster | Avocado | Kimchi

MINI POKE BOWLS

Sushi Rice | Avocado | Cucumber | Kanpyo (Marinated Japanese Squash)
Wakame Salad | Scallion | Bell Pepper | Cabbage | Cilantro | Crispy Taro Root
Sauce Choices: Chef's Spicy Mayo | Sweet Chili Mango | Soy Dash | Korean Chili

Raw Bigeye Tuna #1 Sushi Grade* \$15

Raw Scottish Salmon* \$14

Raw Yellowtail (Japan)* \$14

Vegetarian Inari (Marinated Tofu)* \$12

RAW BAR

Oysters Atlantic and Pacific* \$3

Split Lobster Tail 5.5 oz \$20

Colossal Shrimp Cocktail \$6

King Crab Leg \$MP

Hamachi Jalapeno Crudo* \$20
Radish | Truffle Ponzu

Yellowfin Tuna Taco Trio* \$21
Yuzu Guacamole | Garlic Yogurt | Kimchi Salsa

Dom Petroff Ossetra Caviar* \$MP

ASIAN NOODLE ACTION STATION \$25

Asian Spiced Pulled Chicken | Sesame Teriyaki Shrimp | Marinated Flank Steak
Rice Noodles | Soba Noodles | Crispy Egg Noodles
Lemongrass Chicken Broth
Napa Cabbage Slaw | Carrots | Radish | Scallion | Cilantro
Peanuts | Toasted Sesame Seeds
Sauces: Peanut | Soy | Sweet Chili | Coconut Cream | Sriracha
(Chef required)

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CARVING STATIONS

(Chef Required for Each Station)

Faroe Island Salmon En Crouete \$300
Serves Approx. 25 Guests
Lemon Herb Beurre Blanc

Chilled Poached Salmon \$300
Serves Approx. 25 Guests
Dill | Lemon | Cucumber

Herb Crusted Leg of Lamb \$500
Serves Approx. 25 Guests
Mint Chimichurri | Grilled Pita

Roasted Pork Loin \$375
Serves Approx. 30 Guests
Apple Port Demi-Glace | King's Hawaiian Rolls

Roasted Turkey Breast \$375
Serves Approx. 35 Guests
Pan Gravy | Ciabatta Rolls

Whole Roasted Suckling Pig \$500
Serves Approx. 50 Guests
BBQ | Red Pepper Crema | Sourdough Rolls

Pickled Corned Beef \$300
Serves Approx. 30 Guests
Swiss | Thousand Island | Rye Rolls

Herbed Tenderloin of Beef \$500
Serves Approx. 25 Guests
Red Wine Demi-Glace | Brioche Rolls

Beef Wellington \$600
Serves Approx. 25 Guests
Mushroom Duxelle | Fresh Herbs | Dijon

Honey Baked Ham \$375
Serves Approx. 30 Guests
Mustard Demi-Glace | Buttermilk Biscuits

Pepper Crusted Prime Rib of Beef \$500
Serves Approx. 30 Guests
Roasted Garlic Jus | Horseradish Crema | King's Hawaiian Rolls

Steamship Round of Beef \$800
Serves approx. 150 guests
Natural Reduction | Horseradish Crema | Sourdough Rolls

7 Bone Tomahawk Wagyu Beef Ribeye \$900
Serves Approx. 15 Guests
Chimichurri | Horseradish Crema | Brioche Rolls

Seared Wagyu Prime Rib \$1500
Serves Approx. 25
Mushroom Demi-Glace | Brioche Rolls

ASSORTED PASTRIES DISPLAY

Selection of 3 items \$20 | Selection of 6 items \$25 | Selection of 9 items \$30

Chef's Selection of Miniature Desserts

Éclair
Cream Puff
Chocolate Tart
Lemon Tart
Pecan Tart
Fruit Tart

Panna Cotta
Chocolate Cake
Carrot Cake
Assorted Cookies
Brownies
Citrus Olive Oil Cake

Cannoli's
Cheesecake
Mini Cupcakes
Assorted Macaroons
Il Venetian Doughnuts

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