

## OUR DECORATIVE STATIONARY DISPLAYS

minimum of 40 people / ideal for Cocktail Parties / based on 2 hours of service

### Attended Stations

choose two

**Top Round of Beef** ~ with petite Inn baked kimmelweck rolls served with horseradish aioli

**Tenderloin of Beef** ~ grilled whole tenderloin, served with Inn baked rolls, horseradish and whole grain mustard (additional ~8 per guest)

**Inn Smoked Turkey** ~ with homemade rolls, mango chutney, and sage aioli

**Roasted Jerk Pork Loin** ~ with mango chutney & jerk aioli

**Smoked Bone In Steamship Ham** ~ with assorted mustards and rolls

**Caesar Salad** ~ crisp romaine tossed with choice of, croutons, Kalamata olives, roasted red peppers, broccoli, prosciutto strips, aged Parmesan, chicken strips, seasoned shrimp Inn made garlic bread

### Elegantly Displayed

choose four

**Flatbread Pizza Station** ~ Assorted array of fresh season toppings

**Inn Smoked Faroe Islands Salmon** ~ Inn smoked, red onion, eggs, capers with a chive crème fraiche

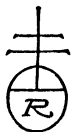
**Antipasto Table** ~ Imported prosciutto and salamis, served with marinated artichokes, roasted peppers, olives, tomatoes, fresh mozzarella and grilled seasonal vegetables

**Mashed Potato Bar** ~ creamy roasted garlic mashed, demi-glace, feathered cheddar, crisp bacon, scallions, tobacco onions

**Pasta Purses** ~ cheese filled pasta with fresh basil, peas, mushrooms, white wine, touch of cream  
*add prosciutto - 1 // add crabmeat - 2*

**Dessert Table** ~ an elaborate display of Inn made pastries

~ 32 per person



*Gratuity, service charge and taxes are additional / tables are displayed as time appropriate, based on two hours of service  
menu and pricing subject to change  
price includes an elegant station of coffee and tea  
Extra stations and attendants are available for an additional fee*