

## stations package

3's dramatic greeting stations are an elegant touch and a tasteful way to entertain your guests. Minimum of 30 guests. Prices listed are per guest. (Minimum 3 stations per event)



### fresh start – select 1

#### **international cheeses, crackers, and charcuterie**

a selection of domestic and imported cheeses, crackers, crudités, and assorted dips, spreads, marinated grilled vegetables and imported meats (15 pp)

**east coast raw bar\*** jumbo shrimp cocktail, littleneck oysters on the half shell, maryland lump crabcakes, smoked salmon (30 pp)

**assorted chips, dips and spreads** lavash, corn tortilla chips, crostini, artichoke dips, spinach and gouda, tomato herb spread (8 pp)

### salad station – select 2; 8 pp

**garden salad** mixed greens, tomatoes, carrots, cucumbers, sourdough croutons, creamy parmesan-peppercorn dressing

**caesar salad** crisp romaine, sourdough croutons, shaved pecorino, lemon garlic dressing

**chopped greek salad** mixed greens, diced olives, chick peas, tomatoes, cucumbers, feta cheese, citrus oregano vinaigrette

**mixed greens salad** roma tomatoes, onions, crumbled blue cheese, balsamic vinaigrette

### entrée station – select 2

#### **the carving board (select 2; 25 pp)**

**roast pork loin** natural jus, apple compote

**roasted turkey breast** sage aioli, cranberry chutney

**black angus roast sirloin of beef** with horseradish cream

**black angus roast tenderloin of beef** with béarnaise sauce, horseradish cream

#### **taste of asia (23 pp)**

**sashimi tuna\*** slices of pepper crusted tuna, seared rare and served with pickled ginger, wasabi and soy sauce

**thai vegetable stir fry** tofu, peanuts, rice noodles, tamarind glaze (chicken and shrimp available)

**vegetable spring rolls** baby bok choy, carrots, bean sprouts, sesame soy sauce

#### **al dente (18 pp)**

**baked ziti with italian sausage and meatballs**

**penne with seasonal vegetables and garden fresh pesto**

**ziti with a spicy arrabiata sauce**

**cheese tortellini** light, pomodoro sauce

**cavatelle** chicken, mushrooms, spinach, white wine garlic butter sauce

**penne with seasonal vegetables and alfredo sauce**

**fresh seafood risotto**

**lobster and shrimp ravioli** house made (add 3pp)

#### **southwestern taco station (18 pp)**

flour and corn tortilla shells, ground beef, black beans, tomatoes, corn, guacamole, sour cream, salsa, selection of hot sauces

### dessert station – select 1

**assortment of cookies and brownies** (3 pp)

**house-made pastries** 3's pastry chef presents an elaborate assortment of pastries and signature desserts (8 pp)

**chocolate fondue** your guests will enjoy dipping their favorite fruits, pretzels and pastries in the decadent chocolate (8 pp; minimum 50 ppl)

**cupcake tower** (3 per cupcake)

*\* Consuming raw or undercooked meats, poultry, seafood, shellfish, or eggs may increase your risk of food-borne illness, especially if you have certain medical conditions.*

Prices do not include gratuity, 5% administrative fee, 7% state and local tax, and \$2pp room fee