

ART IN ACTION

CARVING STATIONS

Honey Glazed Ham

Served with Dijon Mustard & Buttermilk Biscuits
(Serves 25)
\$325

Natural Turkey Breast

Served with Giblet Gravy and Cranberry Relish
Petite Croissants
(serves 25)
\$350

Whole Roasted Beef Tenderloin

Served with Bordelaise Sauce and Horseradish Cream
Multi Grain Rolls
(serves 25)
\$450

Prime Rib of Beef

Served with Horseradish Cream and Natural Au Jus
Silver Dollar Rolls
(serves 25)
\$450

Carved items require Chef Attendant. \$100 per attendant.
For every 75 people, an additional attendant is suggested.
For every

DISPLAYS

International & Domestic Cheeseboard

Fresh Fruit Garnish
Assorted Crackers & Sliced Baguette
\$10 per person

Fresh Vegetable Crudite

With House made Dips
\$8 per person

Sliced Fresh Seasonal Fruits and Berries

\$8 per person

Mediterranean Antipasti Display

Roasted Garlic Edemame Hummus & Traditional
Garbanzo Bean Hummus, Feta Cheese,
Roasted Peppers, Assorted Olives, Marinated Artichokes,
Warm Pita Bread
\$10 per person

Thin Crust Flat Breads

Traditional Sausage, Pepperoni, Cheese or Grilled Vegetable
\$25 each
Sable Seasonal Selections
\$27 each

Local Charcuterie

Assorted Smoked & Cured Meats
\$15 per person

All food and beverage prices subject to 15% gratuity, 7% administrative fee and 11% sales tax

ART IN ACTION

“STATIONS”

(minimum 25 guests)

Pasta Station

Your Selection of Two Pastas:
Cheese Tortellini, Penne, Farfalle, Spinach Linguine
With Selection of Two Sauces
Pesto, Marinara, Alfredo or White Clam Sauce
Sautéed with your selection of:
Wild Mushrooms, Fresh Garlic, Onions, red and Green Peppers, Shrimp
and Grilled Chicken

Freshly Grated Parmesan

Italian Garlic Bread

\$18 per person

\$100 Chef Attendant Fee per Chef

Premade Pasta Station

Select Two of the Following:

Cavatappi with Grilled Chicken, Broccoli, Tomatoes in a Parmesan
Cream Sauce

Baked Penne with Three Cheese

Bow Tie with Rock Shrimp in a Garlic Olive Oil Sauce

Rigatoni with Crispy Eggplant in Spicy Marinara

\$15 per person

Gourmet Sandwich Station

Roasted Turkey on Petite Croissant

Honey Glazed Ham on Sourdough Bread

Mini Wild Mushroom Veggie Burgers

Root Beer Glazed Bison Short Rib Sliders

Served with Horseradish Cream, Cranberry Mayonnaise, Nine Grain

Mustard and Red Onion Jam

\$15 per person

Build Your Own Fajita

Marinated Beef and Chicken with Grilled Peppers and Onions
Warm Flour Tortillas, Chopped Tomatoes, Fresh Onion, Lettuce and
Shredded Cheese

Spanish Rice and Refried Black Beans

Tortilla Chips served with Roasted Tomato Salsa, Sour Cream
and Guacamole

\$21 per person

Seafood Station

Jumbo Shrimp, Marinated Crab Salad and Whitefish & Citrus Ceviche,
Lemons, Cocktail Sauce, French Baguettes

\$30 per person

Potato Station

Select 2 of the Following:

Mashed Yukon or Sweet Potatoes

Served with:

Cheddar Cheese, Bleu Cheese, Smoked Bacon, Sour Cream, Chives,
Creamy Sweet Butter, Freshly Chopped Herbs and Flavored Oils

Lyonnais Potatoes

Sliced and Sautéed with Onions

Chive Potato Pancakes with Apple Sauce and Sour Cream

\$15 per person

Station Enhancement

Salad or Side

\$8 per person

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HORS D'OEUVRES

COLD

Iced Jumbo Shrimp with Cocktail Sauce
\$4.50 per piece

Ahi Tuna Tartar Tostadas with Spicy Tomato Salsa & Meyer Lemon
\$4.50 per piece

Potato Crisp, Smoked Salmon, Dill Crème Fraiche
\$4.25 per piece

Endive, Goat Cheese, Fig Jam, Pistachios
\$4.25 per piece

Zesty Lemon Crab Salad in a Tortilla Cup
\$4.25 per piece

Deviled Egg, Truffle Oil, Black Trumpet Mushrooms
\$4.25 per piece

Crispy Polenta Cake with Wild Mushroom Relish and Goat Cheese
\$4.00 per piece

Smoked Chicken, Caramelized Onion & Brie on Brioche
\$4.50 per piece

Tomato, Basil & Mozzarella Brochette
\$4.25 per piece

HOT

Grilled Baby Lamb Chops with Minted Aioli
\$5.00 per piece

Veal Meatballs with Spicy Ketchup Glaze
\$4.50 per piece

Miniature Grilled Cheese with Tomato Soup in Espresso Cup
\$4.00 per piece

Petite Crab Cakes with Roasted Garlic Aioli
\$4.50 per piece

Maple Grilled Shrimp, Mustard Dipping Sauce
\$4.50 per piece

Bacon Wrapped Dates with Ewe's Blue Cheese
\$5.00 per piece

Hoisin Glazed Grilled Beef Yakatori with Toasted Sesame Seeds
\$4.50 per piece

Beef Wellington with Bordelaise Sauce
\$4.50 per piece

Mushroom Caps filled with Wild Mushrooms and Blue Cheese
\$4.00 per piece

Vegetarian Potstickers, Sesame Soy Dipping Sauce
\$4.50 per piece

Duck Spring Rolls, Asian Dipping Sauce
\$4.50 per piece

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BEVERAGE SELECTIONS

DELUXE BAR

Skyy Vodka
Brokers Gin
El Dorado Light Rum
Olmeca Altos Tequila
Cutty Sark Scotch
Heaven Hill Deluxe Whiskey
Canadian Club Whiskey
Presidente Brandy

1st Hour
\$22 per guest
Each Additional Hour
\$10 per guest

Host Bar \$9 each
Cash Bar \$9.50 each

Wines

Seasonal Selection of Chardonnay and Merlot
Host Bar \$9 per glass
Cash Bar \$9.50 per glass

Beer

Domestic: Miller Genuine Draft, Miller Lite, Kaliber
Host Bar \$6 each
Cash Bar \$6.50 each

Imported: Heineken, Amstel Light
Host Bar \$7 each
Cash Bar \$7.50 each
Included with All Bar Packages

PREMIUM BAR

Ketel One Vodka
Beefeater Gin
Sailor Jerry Rum
Cuervo Tradicional Tequila
Chivas 12 Year Scotch
Jack Daniels Whiskey
Crown Royal
Pierre Ferrand Brandy

1st Hour
\$24 per guest
Each Additional Hour
\$13 per guest

Host Bar \$10 each
Cash Bar \$10.50 each

TOP SHELF

Grey Goose Vodka
Bombay Sapphire Gin
10 Cane Rum
Milagro Silver Tequila
Johnny Walker Black
Makers Mark
Crown Royal Black
Maison Surrene Petite Brandy

1st Hour
\$30 per guest
Each Additional Hour
\$18 per guest

Host Bar \$13 each
Cash Bar \$14 each

Beer, Wine and Soda Bar

Domestic and Imported Beer
House Selection of Chardonnay and Merlot
Assorted Sodas
1st Hour \$15 per person
Each Additional Hour \$10 per person

Cordials

Amaretto, Baileys, Grand Marnier, Kahula,
Frangelico
Host Bar \$14 each
Cash Bar \$15 each

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BOTTLED WINE LIST

Sparkling:
Domaine Ste Michelle
\$32

La Terre
Chardonnay, Merlot, Cabernet
\$32

Trinity Oaks
Pinot Noir
\$35

Cavit
Pinot Grigio
\$37

Tangley Oaks
Chardonnay or Merlot
\$40

Seasonal Wine List Available from
Sable Kitchen & Bar

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