

Specialty

Stations

and Summer Barbecue Menu

Carving Station

Meat or Poultry hand carved by a chef in the presence of your party for a more personal setting.

All meat and poultry are served with assorted bread, rolls and condiments.
(Must have a minimum of 25 people)

The following choices are priced at \$10 per person

Slow Roasted Pork Loin

Spiral Ham roasted with brown sugar and a honey glaze

Smoked Pit Ham

Roasted Turkey Breast

Smoked Beef Brisket

Corned Beef Brisket

The following choices are priced at \$14.95 per person

Slow Roasted Black Angus Prime Rib of Beef

Char-Grilled & Slow Roasted Black Angus New York Strip Loin

The following choices are priced at \$17.95 per person

Roasted Black Angus Beef Tenderloin

Lemon Garlic Rosemary Rack of Lamb

Pasta Station

Priced at \$13.00 per person

Add Shrimp and Scallops for an additional \$5 per person

Select your choice of two pastas:

Fettuccini, Linguine, Thin Spaghetti, Rigatoni, Penne, Bowtie, Small Shells or Cheese Tortellini

Select your choice of three sauces:

Marinara, Alfredo, Oil & Garlic, Pesto or Vodka Tomato

Available sautéed items include:

Broccoli, Mushrooms, Roasted Red Peppers, Onions, Julienne Vegetables, Plum Tomatoes, Black Olives, and Capers

Additional entrée items to choose from to have with your Pasta Station:

Meatballs in tomato sauce or Grilled Italian sausage & peppers ***\$3 per person***

Chicken Picatta, Marsala, Francaise or Parmigiano ***\$5 per person***

NY Strip Steak Pizziole, Veal & Peppers or Veal Parmigiano ***\$6 per person***

Raw Bar & Seafood Station

**Served with cocktail sauce, lemons and hot sauce.
Priced at \$18.95 per person for your choice of two items**

Chilled Gulf Shrimp

Raw West Coast Gold Point Oysters on the half shell

Raw Littleneck Clams on the half shell

Chilled Crab Claw

*Add a Garden salad bowl station with assorted dressings for an
additional \$5.95 per person*

*Add a Caesar salad bowl & a Garden salad bowl station for an
additional \$8.95 per person
(served with Garlic Bread)*

*Add an Antipasto platter & a Garden salad bowl station for an additional
\$10.95 per person*

Venetian Hour & Coffee Station

Select any four items for \$10.95 per person

Assortment of petite cheese cakes

Petite phyllo assortment

Petit Fours

Chocolate covered strawberries

Cream puffs

Éclairs

Assortment of dessert bars

Brownies

Classic napoleons

Venetian items not listed may be available upon request.

Outdoor Barbecue Menu

(Available June 1st -Aug 31st)

Select three sides from the list below and two entrees from the lists below for
\$18 per person:

SIDES

Seasonal fruit salad - fresh melons, grapes and strawberries

Greek pasta salad - tossed with black olives, red onions, feta cheese, roasted red peppers and pepperoncini

Macaroni salad - traditionally prepared with mayonnaise, celery, peppers, onions and eggs

Red bliss potato salad - made with red skin potatoes, crisp bacon, eggs, celery, Dijon mustard, red onions and mayonnaise

Tomato caprese - prepared with sweet grape tomatoes tossed with homemade mozzarella, julienne Bermuda onions, fresh basil and roasted red peppers in a balsamic vinaigrette

Boston baked beans - slow cooked with bacon and brown sugar

Sweet corn - golden roasted whole ears

Grilled vegetable platter - marinated in balsamic vinaigrette and open fire grilled

ENTRÉES

Chicken Spiedies - tender and juicy chicken breast in our house marinade

Pork Spiedies - tender cuts of pork loin in our house marinade

Italian sausage and peppers - spicy or mild sausage with grilled sweet peppers and onions and our house marinara sauce

Hebrew National hotdogs - open fire grilled

Burgers - 6oz angus beef burger hand made and seasoned to perfection

BCC Chicken - 6oz bone-in chicken breast, spiedie marinated and grilled on an open flame

Additional barbecue entrées available: (Priced per person)

BBQ Chicken \$16

Half chicken oven roasted, then finished on the grill and slathered in a sweet & spicy barbecue sauce

Boneless Pork Chops \$16

Mesquite rubbed and finished with a Dijon barbecue sauce

St. Louis Style Ribs \$18

Pork ribs, smoked tender and finished on the grill with our homemade barbecue sauce

Center Cut Sirloin \$18

6oz herb rubbed center cut

Shrimp Skewers \$20

Mojo marinated shrimp on the barbie