

# ***The Stockade Inn***

## ***Food Stations and Hors d'Oeuvres Menu***

*Prices Valid January 1, 2008 through November 27, 2008*

### **Stationary Cold Hors d'oeuvres**

*International Assorted Cheese, Garden Crudite with Blue Cheese Dressing,  
Sliced Seasonal Fruit, Baked Brie Wrapped in a Puff Pastry, Assorted Tapenades with Crostini, Chipotle Deviled Eggs,  
Tomato Bruschetta, Assorted Breads, Crackers & Sauces*

*\$11.00 Per Person*

### **Antipasti Table**

*Marinated Mushrooms, Italian Cheeses, Roasted Pepper Salad, Marinated Olives,  
Fresh Mozzarella Salad, Grilled Seafood Salad, Eggplant & Tomato Salad, Assorted Bruschetta*

*\$10.00 Per Person*

*\$7.50 Per Person Added To another hors d'oeuvres Package*

### **...Add An Aromatic Array Of**

*Prosciutto, Soppressata, Salame, Mortadella, Cappicola  
Pepperoni and Assorted Italian Cheese & Melon*

*\$6.25 Per Person Added To another hors d'oeuvres Package*

### **Butler Passed Hors d'oeuvres**

***Horsd'Oeuvres To Be Butlered On Silver Trays  
Beautifully Garnished with Fresh Flowers  
Passed For One Hour***

*Assorted Dim Sum, Chicken Sate, Scallops Wrapped in Bacon, Fried Ravioli, Sausage Stuffed Mushrooms, Fresh Mozzarella  
& Basil, Skewers, Chicken Nigimaki, Mini Meatloaf Sandwiches, Grilled Wild Salmon Skewers, Prosciutto Wrapped  
Asparagus, Assorted Crostini Topped with an Array of Tapenades and Bruschetta, Clams Casino*

*\$10.00 Per Person*

*\$7.50 Per Person Added To another hors d'oeuvres Package*

### **Upgraded Butler Passed Horsd'Oeuvres**

*Coconut Shrimp, Sweet Chile Sauce  
Mini Crab Cakes, Bayou Remoulade  
Smoked Salmon & Sweet Pea Fritters  
Grilled Prosciutto Wrapped Shrimp  
Tempura Battered California Roll  
Sliced Beef Tenderloin on Onion Focaccia Bread  
Shrimp Cocktail, Horeseradish Sauce (market price)*

***Substitute One of The Above \$3.00 Per Person***

**Seafood Bar**

*Freshly Shucked Oysters & Clams on the Half Shell  
Crab Leg Clusters & Jumbo Shrimp Cocktail  
Smoked Salmon Display with Traditional Condiments*

*\$15.00 Per Person*

**Seafood Station**

*Fried Calamari, Clams Casino, Mussels Marinara, Clams Bianco,  
Seafood FraDiavolo, Shrimp Scampi*

*\$10.00 Per Person*

**Sushi Station**

*A multi Tier Display of Assorted Vegetable Sushi, Tuna, Sushi, Salmon,  
Sashimi, California Rolls  
Served With Soy Sauce, Wasabi, Pickled Ginger*

*\$11.50 Per Person*

**Carving Station**

*Please Choose 2 Items*

*Peppercorn & Herb Encrusted Pork Loin  
With Rosemary Demi Sauce*

*Roasted Turkey Breast  
Cranberry Compote*

*Honey & Brown Sugar Glazed Ham  
Currant & Raisin Sauce*

*Roasted Garlic Rubbed Roasted Beef  
With Burgundy Demi, Fresh Horseradish Sauce*

*Rosemary Roasted Leg of Lamb  
Mint Demi Reduction*

*Accompanied with Assorted Rolls & Condiments*

*\$9.50 Per Person Added To Package  
Add \$75 Chef Fee per hour*

**Upgraded Carving Station**

*Roasted Herb Garlic Rib Eye  
Rubbed with Fresh Herbs & Roasted Garlic  
With Caramelized Onion Demi & Boursin Horseradish Sauce*

*Stuffed Veal Breast  
Prosciutto & Wild Mushroom Stuffed Veal  
Veal & Sage Au Jus*

*Five Spice Rubbed Tuna Loin  
Seared & Served with Asian Sauce*

*Peppercorn Encrusted Tenderloin  
Merlot Demi Cream*

***Substitute One of The Above \$4.50 Per Person***

**Pasta Station**

***Please Choose 2 Pastas***

*Orecchiette Pasta Sautéed with  
Broccoli Rabe and Sausage*

*Bonties with Bolognese Sauce*

*Vodka Rigatoni with Chicken*

*Cheese Tortellini with Prosciutto & Sweet Peas, Romano Cream*

*Cavatappi Primavera with Roasted Garlic Olive Oil*

*Tri Color Tortellini with Sun Dried Tomato Gorgonzola Cream*

*Ziti with Traditional Sauce*

*Cavatelli with Shrimp Broccoli Fresh Tomato*

*Olive Oil & Garlic Parmesan Cheese*

*Penne Smoked Salmon Tossed with Pancetta Roasted Peppers  
Wild Mushroom & Romano Cheese*

*\$7.50 Per Person Added To Package*

*Chef Manned Station Tossing Delicious Pasta & Sauces To Order*

*In front of your Guests Add \$75 Chef Fee per hour*

***All Prices Subject To NYS Sales Tax & 19% Service Charge***