

Altland House

Hospitality Group

Cocktail Buffet Stations

50 or More Guests Required With a Minimum of Four Stations Prices are based on 2 hours

Berry and Cheese Display - \$7.25 per Guest

Imported and Domestic Cheese Display with Miniature Cheese Balls and a Variety of Crackers
Assorted Fresh Berries with Creamy Fruit Dip

Pasta Station - \$8.25 per Guest

Choice of Two Pastas:

Farfalle, Spinach Ravioli or Cheese Tortellini

Choice of Two Homemade Sauces:

Tomato Basil Vodka, Alfredo, Pesto or Marinara

Served with Grated Cheese, Extra Virgin Olive Oil, Olive Tapenade and an Assortment of Italian Breads

Carver Station - 8.25 per Guest

Choice of Two Meats:

Marinated Roast Top Round of Beef • Rosemary Peppercorn Crusted Bistro Beef Tender • Roast Turkey Breast
Honey Baked Ham or Pork Loin Served with Horseradish Sauce, Mayonnaise, Dijon Mustard and Herb Butter
Fresh Bread Display of Petite Hinged and Assorted Artesian Rolls

Southwestern Station - \$8.25 per Guest

Chef Attended Sizzling Fajita Grill with Marinated Strips of Grilled Chicken Tossed with Sautéed Onions
and Peppers, Warm Flour Tortillas, a Cascading Display of Homemade Tri-Colored Tortillas, Grilled Cheese
Quesadillas, Black Bean and Rice Salad, Fresh Tomato Cilantro Salsa and Sour Cream

Add Beef \$1.50 pp

Salad Station - \$4.50 per Guest

Choice of Two Salads:

Chef Tossed Caesar Salad with Traditional Caesar Dressing and Homemade Croutons
Citrus Spinach Salad Tossed with Walnuts and Mandarin Oranges with Raspberry Vinaigrette
Grilled Portobello's Blended with Marinated Vegetables Tossed in Champagne Vinaigrette
Chop Salad with a Mixture of Romaine and Iceberg, Roasted Shallots, Gorgonzola, Sugared Pecans and
Pears Drizzled with Merlot Vinaigrette

Prices are Subject to 18% Service Charge and 6% PA Sales Tax

Hot Canapés - \$7.00 per Guest

Swedish Meatballs • Crab and Cheddar Dip with Fresh Baguette
Mushroom Caps Stuffed with Cheese and Italian Sausage
Skewered Chicken Morsels Served with Jack Daniels • BBQ and Chili Garlic Dipping Sauces

Mashed Potato Martini Bar - \$7.50 per Guest

Homemade Yukon Gold Mashed Potatoes and Whipped Sweet Potatoes
Toppings of Bacon Pieces, Salsa, Shredded Cheddar Cheese, Sour Cream, Marshmallows, Cinnamon, Whipped Butter and Chives Served in Martini Glasses

Seafood Martini Station - \$9.25 per Guest

Seafood Mousse Topped with Jumbo Lump Crab and Marinated Shrimp Martinis and Seafood Mousse Topped with Smoked Salmon Martinis Garnished with Scallions Served in Individual Martini Glasses
Baked Brie Wrapped in Puff Pastry Served with Pepper Jelly and Raspberry Marmalade Accompanied by Wafers and Water Crackers
Balsamic Marinated Grilled Mushrooms, Roasted Endive Drizzled with Soy Sauce,
Raspberry Vinaigrette Marinated Asparagus Spears and Grilled Zucchini Drizzled with Olive Oil

Mediterranean Display - \$8.50 per Guest

Spicy Crab Gazpacho Shooters
Imported Olive Display to Include an Assortment of Stuffed Olives, Kalamata Olives and Spanish Olives
Cherry Peppers Stuffed with Provolone and Prosciutto, Marinated Artichoke Hearts
Assorted Grilled Tuscan Flatbreads

Asian Stir Fry Station - \$8.00 per Guest

Chef Attended Asian Stir Fry with Marinated Chicken and Beef a Fresh Medley of Julienne Vegetables, White Rice, Cellophane Noodles and Fried Won Tons Served With Chop Sticks and Fortune Cookies

Gourmet Pizza Station - \$7.50 per Guest

Fresh Dough with Rosemary and Garlic Grilled Over an Open Flame Topped with Extra Virgin Olive Oil, Fresh Mozzarella, Asiago, Fontinella, Parmesan Cheese Drizzled with a Balsamic Reduction
Hummus Balsamic and Roasted Vegetables
Sweet Italian Sausage, Marinara and a Blend of Italian Cheeses
Caesar Salad Chiffonade Tossed with Traditional Dressing and Homemade Croutons

Coffee and Sweets Station - \$5.25 per Guest

Regular, Decaffeinated and Flavored Coffee
Cinnamon Sticks, Whipped Cream, Chocolate Pieces and Raw Sugar
Variety of Herbal Teas
A Beautiful Display of Our Pastry Chef's Finest Confections

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