



HOT STATIONARY ENHANCEMENTS

HOT STATIONS

Jumbo Shrimp Scampi	\$6.00
Pasta Station (2 Pastas, 2 Sauces)	\$5.00
Petite Roast Beef Panini	\$6.00
Fried Calamari	\$5.00
Mussels Siciliano	\$4.50
Oysters Rockfeller	\$4.50
Eggplant Rollatini	\$4.00
Pane Cotto	\$3.00

CARVING STATIONS

Prime Rib of Beef with Au Jus	\$7.00
Rosemary Scented Leg of Lamb	\$6.00
Orange Lacquered Smithfield Ham	\$6.00
Oven Roasted Turkey Breast with Gravy and Cranberry Sauce	\$5.00
Boneless Loin of Pork	\$5.00
Italian Style Porchetta	\$5.00
Herb Marinated Tenderloin of Beef with Pancetta Demi Glaze	\$MP

Priced per guest/Additional charge for chef

Woodwinds reserves the right to substitute menu items based on availability

COLD STATIONARY ENHANCEMENTS

CASCADE OF CHILLED SHELLFISH

Clams	\$3.00
Oysters	\$3.00
Shrimp	\$4.50
Jumbo Lump Crab Meat	\$6.00
Chilled Lobster Tails and Lobster Claws	\$\$MP
Caviar	\$\$MP

Served over crushed ice with traditional garnishes.

TRIO OF SMOKED SALMON \$5.00

Smoked pastrami salmon, gravlox, smoked salmon presented with traditional accompaniments of hard boiled eggs, red onions, fresh dill, rye toast points, capers, sour cream, and mini bagels

COLD ANTIPASTO \$5.00

A selection of Italian cheeses, salami, cappicola, prosciutto, marinated olives, marinated roasted red peppers, mushrooms, and pickled garden vegetables

GRILLED VEGETABLES PROVENCAL \$4.00

Herb and balsamic marinated grilled asparagus, red and yellow bell peppers, zucchini, eggplant and squash served with roasted garlic and herb aioli

TAPENADE \$4.00

Herb and balsamic marinated grilled asparagus An assortment of Tuscan spreads including: garbanzo tapenade, roasted red pepper relish, calamata olive spread, tomato bruschetta, herb marinated cannellini beans displayed with assorted grilled Tuscan breads and crostini

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