



The Chef Don Experience

The Salem Reception

Our Famous Pasta Station

Our Chef will prepare pastas made with Ziti, Spiral & Fettuccini. Made with onions, peppers, mushrooms, sausage and small shrimp.

Served with Alfredo, Pesto, & Marinara sauces and Grated Parmesan Cheese

Carving Station

Our Chef will carve to order Roast Striploin of Beef & Smoked Breast of Turkey

Served on assorted rolls

Served with horseradish sauce, honey mustard and fruit chutney

Fresh Vegetables Selection

Artfully arranged in baskets

Broccoli, Cauliflower, Cherry Tomatoes, Carrots, Celery, Zucchini, Yellow Squash and Cucumbers

Served with ranch dip

Imported and Domestic Cheese Selection Garnished with Fresh Fruit

Brie, Yarlsburg, Cheddar, Swiss, Gouda, Havarti and more

Served with fine crackers

Assorted Fresh Fruit Display

Cantaloupe, Honeydew, Pineapple, Strawberries, Kiwi, Grapes and Papaya

Baked Brie with Pesto & Sun Dried Tomatoes en Croute

Served with fine crackers

Assorted Hot hors d'oeuvre

Mini Quiche, Egg Rolls and Smoked Sausage with Sautéed Peppers and Onions

\$26.00 Per Person

Substitute: Roast Striploin of Beef for Roast Tenderloin of Beef (Add \$4.00 Per Person, minimum 100 guests)

Add: Roast Boneless Porkloin with Fruit Chutney (Add \$2.00 Per Person, minimum 100 guests)

Add: Sliced Whole Side of Smoked Salmon (Add \$210.00 each)