

Menu Enhancements

To be used in conjunction with any menu

Buck's County | please select three | \$12 per person

Butcher Block Selection of Deli Favorites:

Turkey Reuben's

Smoked Salmon and Cream Cheese Sandwich

Vegetable Panini

Tuna Nicoise Crostini

Fresh Fried Chips

Pickles and Spreads

Backyard BBQ | \$11 per person

Pulled Pork

Burnt Ends

Rib Tips

Served with Slaw, Cornbread and Jersey Peach Chutney

Contemporary Slider Station | \$10 per person

Prepared by a Chef | \$150 Chef Fee

Beef Sliders | Artisan Cheddar, Pickle, Onion Jam

Turkey Sliders | Fresh Arugula, Lemon Aioli

Vegetable Sliders | Avocado, Chipotle Mayonnaise, Cilantro

Crab Cake, Tuna or Salmon Sliders* | Additional \$5 per person

Caribbean Beat | \$18 per person

Whole Roasted Suckling Pig, Grilled Sweet Potatoes, Black Beans and Rice,
Pineapple Carpaccio

Risotto Station | \$10 per person

Arborio Rice, Seasonal Assortment of Vegetables

Wild Mushrooms and Truffle Oil, Shaved Parmesan

Other Possibilities Available

HOTEL Du Village

Coastal Flavors | \$15 per person

Mussels with Pernod

Shrimp with Garlic Butter Sauce

Hotel Du Village Bouillabaisse:

An assortment of the freshest fish and shellfish married with onions, tomatoes, white wine, olive oil, garlic, saffron and farm fresh herbs

Served over Crisp French Bread

Italian Specialties | \$15 per person

A Tuscan Feast of Italian Cured Meats:

Genoa Salami, Sopressata, Mortadella and Pepperoni

Parmesan, Romano and Provolone

Prosciutto

Kalamata Olives, Mushrooms and Marinated Artichoke Hearts

Caprese of Fresh Mozzarella and Fresh Basil Drizzled with Olive Oil

Assorted Fresh Baked Breads

Carving Board | please select two | \$18 per person

Smoked Virginia Ham, Buttermilk Biscuits, Whole Grain Mustard Glaze

Porchetta

Slow Roasted Boneless Suckling Pig

Broccoli Rabe

Top Round of Beef, Horseradish Crème

Free Range Turkey, Cranberry Relish

Salmon Wellington or Herb Encrusted Side of Salmon, Lemon Caper Sauce

Smoke House Fish | \$12 per person

Salmon, White Fish, Traditional Garnish

Hardboiled Egg, Red Onion, Capers, Brioche Toast Points and Sour Cream



HOTEL Du Village

Under the Tuscan Sun Pasta Station | \$10 per person

Two Styles of House Made Pasta Presented with Two of the Following Sauces:

Bolognese | Pomodoro | Truffle Crème | Wild Mushroom Ragout | Seasonal Vegetable Primavera | Sweet Sausage, Broccoli Rabe | Sundried Tomatoes and Blue Cheese

Freshly Baked Focaccia Bread

Freshly Ground Pepper, Parmesan Cheese and Red Pepper Flakes

Farm to Table Comfort Foods | \$14 per person

Braised Short Ribs, Roasted Root Vegetables

Chicken Pot Pie

Creamy Polenta

Organic Cheddar Mac N Cheese

Sushi and Sashimi Display | \$18 per person

Japanese Sushi Chef | \$300

Assortment of Seafood and Vegetable Sushi and Rolls

Beautifully presented with Wasabi, Fresh Ginger and Sweet Soy Sauce

Caviar | market price

Custom Display of Imported and Domestic Caviar

Blinis and Sour Cream

Screened Eggs, Chives, Red Onion, Assorted Chilled Vodkas

Raw Bar | \$25 per person

Selections to Include East and West Coast Oysters, Little Neck Clams, Chilled Shrimp Cocktail, Cooked Chilled Mussels, Cold Seafood Salad Accompanied by Mignonette Sauce, Cocktail Sauce, Lemon Wedges

Potato and Bacon Bar | \$12 per person

Mashed Sweet Potatoes, Mashed Yukon Potatoes, Baked Potatoes and House Cured Bacon with A Variety of Toppings to Include:

Cheddar Cheese, Pearl Onions, Sour Cream, Chives, Marshmallows, Golden Raisins, Brown Sugar, Chili, Brown Gravy and Assorted Vegetables.



HOTEL *Du Village*

Crepe Bar | \$12 per person

Made to Order

Nutella, Strawberries and Cream

Wild Mushroom Regatta, Asparagus and Shaved Parmesan with Tomato Confit

Smoked Salmon with Mustard Dill

Sliced Ham, Sautéed Spinach, Roast Beef and Swiss

Noodle Bar | \$10 per person

Made to Order Ramen Noodles Cooked in a Choice of two stocks:
Beef Stock | Shrimp Stock | Chicken Stock | Pork Stock

With Assorted Seasonal Toppings

Steamed Buns & Dumplings

Grilled Cheese and Seasonal Soup Station | \$10 per person

An Assortment of Grilled Cheeses with Seasonal Soup Accompaniments
Choice of 3:

Applewood Smoked Cheddar and Apple on Whole Grain Bread

American Cheese, Tomato and Bacon on White Toast

Brie Cheese, Green Apple and Raspberry on Country Rye Bread

Roasted Vegetables and Fontina Cheese on Sourdough Bread

Candy Bar | \$10 per person

A Variety of Candy Displayed in Glass Vases and Assorted Jars with Goody
Bags and Labels

After Party | one hour | \$25 per person

Beer, Wine and Soft Drinks

Stationary Hors D'Oeuvres to include:

Miniature Ballpark Style Hotdogs with Accompaniments,

Sliders, Mac and Cheese, Seasoned Fries

HOTEL *Du Village*