



FUN STATION MENU

The following menu has been designed for clients who want to consider a less formal event
The selection was curated for a unique and creative variety of items to choose from

Adult charge	per person
Under 17 charge	per person

Includes all servers, bartenders and unlimited soft drinks

<u>OPTIONS:</u>	Wine & Beer Opened Bar	per person
	Opened Bar without Premium Choices	per person
	Premium Opened Bar (Includes all bartenders and bar backs)	per person
	Mocktails (Including Daiquiris & Pina Coladas)	per person

All Food & Beverage prices are subject to 21% administrative / planning fee and 8.375% sales tax



The Beginning / Cocktail Hour (for adults only)

Under 25 adults select 3
Under 50 adults select 4
Under 100 adults select 6
Over 100 adults select 8

Passed Appetizers

Mini Chicken Marsala Pot Pie

Adobe Chicken Purse

Teriyaki Sesame Chicken on Skewers OR Beef Satay with Dipping Sauce

Risotto Arancini Balls with Gouda Cheese

Wild Mushroom Savory Butter Puffed Pastry OR Portobello Puffed Mushroom Tart

Crispy Asparagus with Asiago in Filo

Reuben Puffs with 1000 Island Dip -Traditional NY Flavor

Phyllo with Brie & Raspberry Sauce

Mini Quiches: Goat Cheese & Roasted Red Peppers,
Spinach & Goat Cheese, or Broccoli & Cheddar (select one)

Cashew Chicken Spring Roll

Chicken & Lemongrass Pot stickers

Asian Short Rib Pie

Truffle Mac and Cheese Tart

Bite Size Flavorful Mini Meatballs

Beef Wellington OR Chicken Wellington in Puff Pastry

Caramel Apple & Goat Cheese in Phyllo OR Spinach & Cheese in Phyllo

Artisan Corn & Jalapeno Jack Cakes OR Mini Cocktail Knishes

Chilled Jumbo Shrimp with Cocktail Sauce (add \$2.50 per person)

Tuna Tartar with Wasabi on Sesame Cracker OR Chili Lime Salmon Satay (add \$3.50 per person)

Cocktail Station (for adults only)

LIFE Signature Adult Station **OR** Asian Fusion Station

Our signature station offers a wide variety of traditional antipasto and side dish tastefully displayed

Fresh Mozzarella, Tomato, Basil with Balsamic Glaze, Black Bean Salad,
Artichoke Hearts, Roasted Red Peppers, Hummus with Carrots & Broccoli Florets, Assorted Vegetables
Domestic & Imported Cheese Display with complimentary crackers



Select One (**for adults only**)

Grilled Vegetable Platter
Focaccia Pizza Squares
Fettuccini Alfredo, Penne a la Vodka
Mozzarella & Roasted Peppers

OPTION TO ADD; Pasta Station with Chef; 2 choices of pasta & 2 sauces (add \$450)

The Beginning / Cocktail Hour (for young adults only)

Select Three

Franks in a Blanket,
Chicken Fingers,
Pizza Bagels,
Mozzarella Sticks
Mini Quesadilla Triangles,
Gourmet Tortilla Chips and Dip Display

Ensalada

(Select One with each main course station)

Caesar Salad
Romaine Lettuce, Shredded Parmesan Cheese & Croutons

Sweet and Savory
Mixed Greens with Goat Cheese, Walnuts and Dried Cranberries

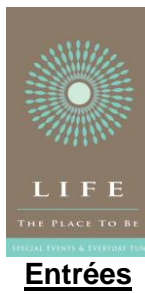
Greek Salad
Fresh Greens, Greek Olives, and Red Onions

Special Spinach Salad
Fresh Spinach with roasted red peppers, walnuts, and Gorgonzola cheese

Dressing Choices

Caesar Balsamic and Herb Greek Feta Apple Ranch

**** *All salads come dressed or naked as you prefer*



*Under 75 guests (2 Protein, 2 Starches, 1 Vegetable and 1 Salad; 1 Station)
Under 150 guests (4 Proteins, 4 Starches, 2 Vegetables and 2 Salads; 2 Stations)
Over 150 guests (6 Proteins, 6 Starches, 3 Vegetables and 3 Salads; 3 Stations)
Additional Station \$25 per person*

We have grouped items together that we feel compliment each other well on the plate and the palate.

All World Station

Grilled Lemon Chicken

Chicken Marsala with Mushrooms

Grilled Marinated Vegetables

String Beans with Slivered Almonds

Creamed Spinach

Garlic Mashed Potatoes or Roasted Herb Potatoes

Butternut Squash with Pecans & Cranberries

Penne with Broccoli & Garlic in Olive Oil

White Rice OR Brown Rice OR Spanish Rice

American with Flair

Grilled Teriyaki Chicken Strips

Grilled Chicken with Rosemary & Balsamic

Penne with Broccoli in Olive Oil

Bow Tie Pasta with Fresh Mozzarella, Cherry Tomatoes, Roasted Pine Nuts, Fresh Arugula with Herb dressing

Grilled Marinated Vegetables

String Beans with Almonds

Creamed Spinach

White Rice OR Brown Rice OR Spanish Rice

Garlic Mashed Potatoes or Roasted Potatoes

Butternut Squash with Pecans & Cranberries



*Under 75 guests (2 Protein, 2 Starches, 1 Vegetable and 1 Salad; 1 Station)
Under 150 guests (4 Proteins, 4 Starches, 2 Vegetables and 2 Salads; 2 Stations)
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Additional Station \$25 per person*

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Italian Station

Delectable Chicken Parmigianino

Pepper Steak with Onions & Peppers

Chicken Margarita

Italian Style Meatballs

Chicken Marsala with Mushrooms

Fettuccini Alfredo

Sausage & Peppers

Eggplant Rollatini

Grilled Marinated Vegetables

String Beans with Slivered Almonds

Creamed Spinach

Pasta with Fresh Tomato, Basil and Mozzarella

Penne A la Vodka

Penne with Broccoli, Garlic, and Olive Oil

Butternut Squash with Pecans & Cranberries

Baked Ziti with or without Meat

Pasta with Marinara, Pesto or Garlic & Olive Oil

Macaroni and Cheese

Ravioli

*The Eggplant Rollatini may be considered a vegetable or a starch.
The Penne a la Vodka can be made with Pancetta upon request.*

Reasonable substitutions may be requested

If you have a personal favorite not on the menu, please ask and we will discuss with our chef



Entrées
(young adult specialties)

*The following specialty stations are often selected by young adults and are designed as complete stations
If chosen for young adults select 2 Proteins, 2 Starches and 1 Salad.
If used for adults you may add an additional vegetable.*

Fun Station

Angus Beef Sliders with Hawaiian Potato Bun *(cheese optional)*

1/2 Hot Gourmet Beef Dogs with Potato Buns, Condiment Selection & Sauerkraut

Delectable Chicken Parmesan

Boardwalk Fries

Mac & Cheese

Latin Station

Gourmet Tortilla Chips Display with Guacamole and Salsa

Mini Chicken Burritos or Full Size Burritos Portioned

Ground Beef or Shredded Chicken Tacos with Selection of Toppings

Spanish Rice or White Rice or Brown Rice

Black Beans or Red Beans

Sweet Banana Chips

Asian Station

Sesame Chicken with Broccoli

Shrimp Lo Mein

General Taos Chicken

Pepper Steak with Onions

Steamed Chicken with Snow Peas & Broccoli in garlic sauce

Vegetable Fried Rice

Brown Rice or White Rice



Dessert

Under 100 guests, 50 minimum select 4
Over 100 guests select 5

Special Occasion Cake (Vanilla or Chocolate with Logo)

Ice Cream Sundae Station

Passed Fresh Fruit Skewers

Passed Fresh Baked Chocolate Chip Cookies

Passed Brownie Squares

Passed Ice Cream Sandwich / Bar Assortment

Passed Dessert Pops

Passed Cheesecake Bites

Chocolate Layer Cake

Includes Signature Blend Coffee, Decaffeinated Coffee and Tea for the adults

You may bring your own dessert in place of one of your selections

Reasonable substitutions may be requested

If you have a personal favorite not on the menu, please ask and we will discuss with our chef

PREMIUM OPEN BAR & BEVERAGE INCLUSIONS

Spirits: Kettle One, Titos Vodka, Svedka Vodka, Tanqueray Gin, Bacardi Silver, Malibu Coconut Rum, Casa Migos, Milagro Silver Tequila, Johnnie Walker Black, Dewars' White Label, Jack Daniels, Bullit Bourbon & Wild Turkey and all necessary mixers.

Beer and Wine: Heineken, Amstel Light, IPA and Corona
Chardonnay, Pinot Grigio, Cabernet Sauvignon, and Pinot Noir.
• Kosher wines are by Barron Herzog.
• Additions and upgrades/substitutions are available at additional cost.

Juices: Orange, Cranberry, Grapefruit and Pineapple Juices

Sodas: Pepsi, Diet Pepsi, Sierra Mist, Ginger Ale, Tonic Water and Club Soda