

# **Culinary Stations**

## **Knob Hill Pasta Bar\***

Orecchiette, Italian Sausage, Broccoli Florets, Garlic & Extra Virgin Olive Oil - \$5.95 per Person Cavatappi "Bolognese", Traditional Meat Sauce of Ground Beef, Veal & Pork - \$5.95 per Person Gemelli, Plum Tomato Pommodoro, Fresh Basil, Garlic, Grana Padano - \$4.95 per Person Tri Color Tortellini, Pancetta, Onions, Wild Mushrooms, Arugula, Roasted Garlic Cream - \$4.95 per Person Rigatoni ala Vodka, English Peas, Pearl Onions and Crispy Prosciutto - \$4.95 per Person

#### **Build Your Own Sliders**

Served on Flat Grills with Mini Sweet Hawaiian Rolls & House Made Potato Chips

Sycamore Burger Meisters, Pulled Pork with Chipotle BBQ, Maryland Crab Cake with Mustard Aioli,

Italian Meatballs with Provolone, Buffalo Chicken with Cheddar & Bleu Cheese,

Cheesesteak with Peppers & Onions, or Veggie Burgers

\$9.95 per Person - Choice of (2)

\$3.95 per Person - Each Additional Selection

## **Sycamore Grille Favorites**

Pierogies, Caramelized Onions, & Sour Cream - \$5.95 per Person
Sycamore Naked Chicken Wings or Gluten Free Boneless Wings,
Buffalo, Honey Chipotle, Garlic Teriyaki, & Bleu Cheese Dips - \$9.95 per Person
Nachos, Tri Color Tortilla Chips, House Made Chili, Cheddar & Pepperjack Cheeses,
Jalapenos, Guacamole, Pico de Gallo, & Sour Cream - \$8.95 per Person
Tater Tot Poutine, Wisconsin Cheese Curds, Cipollini Onions,
Shaved Prime Rib, White Truffle Oil - \$8.95 per Person
Spinach Artichoke Dip, Crostini & Flat Breads - \$5.95 per Person
Fried Calamari, Locatelli Cheese, Marinara Sauce - \$7.95 per Person

#### Chef Attended Carvings\*

Tenderloin of Beef, Maytag Blue Cheese Crust with Port Wine Demi Glace - \$8.95 per Person
Sea Salt Crusted Prime Rib of Beef, Au Jus & Horseradish Cream - \$8.95 per Person
New Zealand Rack of Lamb, Roasted Garlic Crust, Barola Demi - \$9.95 per Person
Salmon & Shrimp Coulibiac with Spinach, Puff Pastry & Rice Wine Beurre Blanc - \$7.95 per Person
Roast Turkey, Giblet Gravy, Cranberry Sauce - \$5.95 per Person
Brown Sugar Glazed Virginia Ham with Bourbon Apple Compote - \$5.95 per Person

#### Fiesta

Chicken & Steak Quesadillas, Black Bean & Chicken Taquitos, Cheese Enchiladas Stuffed Poblano Peppers, Refried Beans, Cotija Cheese \$9.95 per Person

## Spuds 5

Mashed Sweet & White Potatoes, Served in Martini Glasses
Toppings Include: Applewood Bacon, Scallions, Cheddar Cheese, Sour Cream, Cinnamon
Mini Marshmallows, Crispy Onions, Candied Walnuts
\$6.95 per Person

\* Denotes Attendant Fee of \$75

All Food and Beverage Charges Subject to 20% Service Charge and NJ Sales Tax