

CUSTOM-CREATED FOOD STATIONS/BUFFETS

ENTREE STATION SELECTIONS

PASTA

Fusilli with or without Grilled Chicken, Broccoli, Sun-Dried Tomatoes, Garlic and Olive Oil
Pasta Primavera with Marinara or Light Alfredo Sauce
Fettuccine Carbonara
New Orleans Pasta with Chicken
Chilled Angel Hair Pasta with Mushrooms, Asparagus and Tomatoes in an Herb Vinaigrette
Penne ala Vodka with or without Grilled Chicken, and Portobello Mushrooms

RAW BAR

Assorted Sushi
Assorted Sashimi
Oysters & Clams
Shrimp Cocktail
Chilled Snow Crab Claws

SEAFOOD

Poached Salmon in a Ginger Soy Glaze
Grilled Tuna with Tomato Concouisse' in a Fresh Basil, Capers, and Shallot Sauce
Grilled Salmon in a Warm Tomato Vinaigrette
Baked Filet of Sole stuffed with Crab Meat
Seafood Newburgh
Herb or Potato Crusted Codfish
Blackened Swordfish

CHICKEN

Chinatown Chicken served over a bed of Spinach
Chicken Pot Pie
Chicken Marsala
Chicken Cordon Bleu
Chicken Stir-Fry
Pan Seared Chicken Breast with Porcini Mushroom Sauce
Chicken Françoise
Chicken Saltimboca

BEEF

Beef Stroganoff
BBQ Pork Baby Back Ribs
Beef Forester with Pearl Onions, Bacon and Mushrooms
Beef Stir-Fry
Shepherd's Pie
Classic Pot Roast over Red Cabbage
Sliced London broil with Mushroom Gravy

CARVING

New York Strip Steak
Prime Rib
Steamship Top Round of Beef
Roast Beef
Corned Beef
House Smoked Pork Loin
Honey Baked Ham
Roasted Turkey

SALADS, VEGETABLES and ACCOMPANIMENTS

Breads

Homemade Harley Biscuits
Garlic Bread
Garlic Bread Sticks

Salads

Field Greens Salad with Raspberry Vinaigrette
Garden Salad with House Vinaigrette
Fresh Tossed Caesar Salad
Chinese Chicken Salad

SALADS, VEGETABLES and ACCOMPANIMENTS (Cont'd.)

Potatoes and Rice, etc.

Herb Roasted Potatoes
Potatoes Gratin
Horseradish Potato Gratin
Sweet Potato Gratin
Horseradish Scallion Mashed Potato
Twice Baked Potato
Garlic or Regular Mashed Potatoes
Wild Rice
Rice Pilaf
Traditional Stuffing

Vegetables

Glazed Baby Carrots
Roast Vegetable Cous Cous
Steamed or Sautéed Vegetable Medley
Ratatouille
Creamed Corn
Cauliflower and/or Broccoli Gratin
String Beans or Broccoli Amandine

DESSERTS

New York Cheesecake, Chocolate Dream Cake, German Chocolate Cake,
Carrot Cake, Apple Pie, Pecan Pie, Peach or Apple Cobbler, Bread Pudding
Seasonal Sliced Fruit
Bananas Foster or Cherries Jubilee
Ice Cream Sundae Bar

The Chocolate Fountain

(Choice of Dark, Milk or White Chocolate)

Served with your choice of strawberries, marshmallows, bananas, pineapple, pretzels,
pound cake or donut holes

PASSED MINI PASTRIES

Mini Puff Pastries, Petite Canolis, Petite Fours, Chocolate Dipped Strawberries,
Fruit Tarts, Assorted Gourmet Mini Cakes

Call your Sales Manager for a Custom Quote

ROUTE 66 STATION RECEPTION
(The Harley-Davidson Café Signature Buffet)

Chicago Station

Assorted Pizzas
Hot Italian Sausage and Pepper Penne with Marinara Sauce
Homemade Caesar Salad

St. Louis Station

(Combined with the Amarillo Station)

Baby Back Ribs
BBQ Chicken
Baked Beans
Cole Slaw
Homemade Harley Biscuits

Amarillo Station

Steamship Top Round of Beef
Roasted Red Potatoes
String Beans Amandine

Albuquerque Station

Southwest Chicken Salad
3 Cheese Enchiladas
Chicken Fajitas (*served with all the fixins'*)

Venice Beach Station

Ice Cream Sundae Station served with all the fixins'

The Chocolate Fountain

(Choice of Dark, Milk or White Chocolate)

Served with dipping sides such as strawberries, marshmallows, bananas,
pineapple, pretzels or pound cake

Open Premium Bar

Premium Liquors, Selected Wines, Domestic and Imported Beer
Assorted Soft Drinks, Mineral Water and Juices with the exception
Of Bottled Wines and Liquors, shots and shooters, beer brewts or specialty drinks

***The Route 66 Menu is designed for 300 or more Guests for a 3 Hour Party.
A special Route 66 Menu is available for guests under 300 Guests.***