

Chef Attended Action Stations

*Priced per guest, 40-guest minimum
All stations are offered for 2 ½ hours. A \$150 Chef Attendant fee applies to each station.
Two stations + one display **OR** three station minimum applies.*

Pasta Station

Choice of Two

Grilled Chicken Penne Pasta, Roasted Vegetables, Pesto Cream

Cavatelli Bolognese, Spinach, Beurre Blanc

Wild Mushroom Raviolis, Ricotta Salata, Tarragon Cream

Rigatoni, Reggiano, Fennel, Prosciutto, Sun-Dried Tomato Pesto, Olive Oil

Strozzapreti Pasta, San Marzano, Crushed Red Pepper Flakes, Parmesan

White Truffle Macaroni and Cheese

Includes: Focaccia, Garlic Oil, Caesar Salad

18

Risotto Station

Choice of Two

Seafood Risotto, Baby Shrimp, Reggiano Cheese, Terre Bormane, Olive Oil

Red Wine Risotto, Braised Short Ribs, Roasted Shallot Butter

Wild Mushroom Risotto, White Truffle Oil

Duck Confit Risotto, Reggiano Cheese

Includes: Focaccia, Garlic Oil, Caesar Salad

18

Sushi Roll in a Bowl

Tuna Poke, Wakame, Edamame, Cucumber, Dragon Sauce, Soy Caramel

Shrimp Poke, Avocado, Wakame, Pickled Ginger, Shredded Carrot, Soy Caramel

Tofu Poke, Pickled Jalapeno, Cucumber, Shredded Carrot, Wakame, Pickled Ginger

19

Fried Rice Station

Forbidden Black Rice Stir-Fry, Char-Sui Pork Belly, Bean Sprouts,
Red Bell Peppers, Mushrooms, Pea Shoots, Stir-Fry Sauce

Jasmine Rice Stir-Fry, Shrimp, Water Chestnuts, Carrots,

Peas, Spinach, Cooked Egg, Teriyaki Sauce

Includes: Sweet Chili and Hot Mustard Sauces,

Sesame Cucumber Salad, Crispy Wontons

17

Southwest Station

California Shrimp Tacos, San Diego Taco Sauce, Avocado, Pico de Gallo

Guajillo Chicken Tacos, Pineapple Pico, Cilantro, Salsa Roja

Carnitas Tacos, Slow Braised Pork, Cotija Cheese, Pickled Red Onions,

Chipotle Wedge Salad with Roasted Corn

19

Paella Station

Traditional Spanish Paella presented with Shrimp, Mussels, Chicken,
Sausage, Calasparra Rice, Roasted Peppers and Tomatoes

Served with Cucumber and Tomato Salad, Ciabatta Bread

18

**The consumption of raw or undercooked foods may cause food-borne illness, especially for those with certain medical conditions.*

Prices are subject to change. 09/22

Crab Cake Station

Sautéed Fresh Crab Cakes,
Corn and Black-Eyed Pea Salsa, Remoulade
21

Steak Frites Station

Carved Marinated Hanger Steak,
Truffled Steak French Fries, Romano Cheese,
Chimichurri, Tarragon Aioli,
Baby Arugula Salad with Dijon Vinaigrette
18

Shrimp & Grits Station

Gulf Shrimp, Stone Ground Grits,
Andouille Sausage, Tasso Gravy, Diced Tomatoes,
Green Onions, Chopped Bacon
17

Assorted Sliders Station

Miniature Angus Cheeseburgers,
Fried Chicken Sliders, Pulled Pork Sliders,
Tater Tots, Barbeque Sauce,
Ranch Dressing, Sweet Pickles
15

Carving Stations

Certified Angus Beef Tenderloin*

Horseradish Sauce, Stone Mustard,
Béarnaise, Turnover Rolls
20

Herb-Crusted Prime Rib*

Rosemary Roasted Potatoes, Roasted Asparagus,
Beef Jus and Horseradish Cream, Tarragon Aioli,
Turnover Rolls
17

Creole-Fried Turkey Breast

Apple Corn Bread Stuffing,
Orange Horseradish Sauce, Cajun Aioli,
Three-Onion Marmalade, Biscuits
13

Rotisserie Leg of Lamb*

Mediterranean Potato Salad, Apple Mint Jam,
Roasted Garlic Hummus, Tzatziki, Pitas
14

New Zealand Lamb Racks

Apply Chutney, Green Peppercorn Sauce
21

Dijon-Crusted Rack of Pork

Brioche Rolls, Roasted Apple Jam,
Smoked Paprika Aioli
14

Carved Long Island Duck Breast

Chive Pancakes, Brussel Sprout Slaw,
Hoisin Glaze, House Sambal
16

Honey Baked Ham

Biscuits, Elderberry Jam
14

Carving Station Sides

\$4 per guest

Roasted Brussels Sprouts
Shredded Gruyere Potato Gratin
Seasonal Vegetables
Roasted Garlic Polenta
Braised Collard Greens
Smoked Gouda Grits

**The consumption of raw or undercooked foods may cause food-borne illness, especially for those with certain medical conditions.*

Prices are subject to change. 09/22