

Chef Attended Action Stations

40 Guest Minimum

Menu is priced per guest for 2.5 hours and must extend to the entire guest count
2 stations + 1 display OR 3 station minimum applies
\$150 Chef Attendant Fee applies to each station

Pasta Station

Choice of Two

Grilled Chicken Farfalle Pasta, Roasted Vegetables, Pesto Cream
Penne Bolognese, Italian Sausage & Short Rib, Marinara, Parmesan
Wild Mushroom Raviolis, Ricotta Salata, Tarragon Cream
Rigatoni, Reggiano, Fennel, Prosciutto, Sun-Dried Tomato Pesto, Olive Oil
Cavatappi Pasta, San Marzano, Crushed Red Pepper Flakes, Parmesan

White Truffle Macaroni and Cheese

Includes: Focaccia and Caesar Salad

18

Risotto Station

Choice of Two

Seafood Risotto, Baby Shrimp, Reggiano Cheese, Basil, Olive Oil
Red Wine Risotto, Braised Short Ribs, Roasted Shallot Butter
Wild Mushroom Risotto, White Truffle Oil
Country Ham and Pea Risotto, Reggiano Cheese

Includes: Focaccia and Caesar Salad

18

Sushi Roll in a Bowl

Tuna Poke, Wakame, Edamame, Cucumber, Dragon Sauce, Soy Caramel
Shrimp Poke, Peppadew, Wakame, Pickled Ginger, Shredded Carrot, Soy Caramel
Tofu Poke, Pickled Jalapeno, Cucumber, Shredded Carrot, Wakame, Pickled Ginger

22

Fried Rice Station

Stir-Fried Rice, 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, Soy Sauce,

Sesame Cucumber Salad, Crispy Wontons

20

Southwest Station

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

Guajillo Chicken Tacos, Pineapple Pico, Cilantro, Salsa Roja

Carnitas Tacos, Crispy Pork, Cotija Cheese, Pickled Red Onions,

Includes: Street Corn Chopped Salad, Roasted Corn, Cotija Cheese, Pico de Gallo, Chipotle Ranch

20

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

Prices are subject to change. 02/23

Steak Frites Station

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

20

Assorted Sliders Station

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

16

Shrimp & Grits Station

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

19

Carving Stations

Certified Angus Beef Tenderloin*

Horseradish Sauce, Stone Mustard,
Béarnaise, Turnover Rolls

22

New Zealand Lamb Racks

Apply Chutney, Green Peppercorn Sauce, Turnover
Rolls

21

Herb-Crusted Prime Rib*

Au Jus, Horseradish Cream, Tarragon Aioli, Turnover
Rolls

20

Dijon-Crusted Rack of Pork

Brioche Rolls, Roasted Apple Jam,
Smoked Paprika Aioli

14

Creole-Fried Turkey Breast

Cajun Aioli, Three-Onion Marmalade, Biscuits

13

Carved Long Island Duck Breast

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

16

Rotisserie Leg of Lamb*

Roasted Garlic Hummus, Tzatziki, Pitas

15

Honey Baked Ham

Biscuits, Elderberry Jam

14

Carving Station Sides

Priced at \$5 per guest and must extend to the entire guest count

Smashed Yukon Gold Potatoes Chives
Risotto Cakes Preserved Figs, Lemon, Thyme
Mushroom and Spinach Strata
Sweet Potato Casserole, Candied Pecans
Pimento Cheese Grits
Roasted Potatoes, Rosemary Butter
Spoon Bread
Whole Grain Rice Pilaf

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