

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

24

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. 07/23

Steak Frites Station*

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

22

Shrimp & Grits Station

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

20

Assorted Sliders Station*

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

17

Chef Attended Carving Stations

Beef Tenderloin*

Horseradish Sauce, Stone Mustard,
Béarnaise, Turnover Rolls

23

Creole-Fried Turkey Breast

Cajun Aioli, Three-Onion Marmalade, Biscuits

13

Herb-Crusted Prime Rib*

Au Jus, Horseradish Cream, Tarragon Aioli,
Turnover Rolls

21

Carved Long Island Duck Breast*

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

16

Carving Station Sides

Each side is priced at \$5 per guest and must extend to the entire guest count

Smashed Yukon Gold Potatoes Chives
Pimento Cheese Grits
Roasted Potatoes with Rosemary Butter
Spoon Bread
Whole Grain Rice Pilaf

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

Prices are subject to change. 07/23