



STATIONS MENU



FOOD STATIONS

EACH STATION IS UNIQUE AND THUS HAS RECOMMENDATIONS FOR THE APPROPRIATE AMOUNT OF CHEFS NEEDED TO PROPERLY EXECUTE. MOST ACTION STATIONS REQUIRE ONE CHEF PER 25 GUESTS.

PARMIGIANO-RAGGIANO WHEEL

CHEF ASSISTED STATION- ADDITIONAL COST FOR STATION EQUIPMENT AND CHEFS.

Linguine Pasta Tossed in a Large Parmesan Cheese Wheel,
Flambéed with Cognac Cream Sauce

Included Toppings:

Crispy Pancetta, Scallions, Mushrooms, Peppers, Tomatoes, Basil,
Crushed Red Peppers, Parmesan

**Add Grilled Chicken or Italian Sausage for \$3.00 per person*

SALAD BAR

Select Two Lettuces:

Spinach | Green Leaf | Romaine | Iceberg | Spring Mix

Select Two Dressings:

Balsamic Vinaigrette | Ranch | Italian | Caesar | Champagne Vinaigrette |
Honey Mustard | 1000 Island | Bleu Cheese

Includes:

Diced Tomatoes, Mushrooms, Shredded Carrots, Red Cabbage, Broccoli,
Cucumber, Sliced Olives, Garbanzo Beans, Croutons,
Grated Cheddar, Julienne Zucchini, Ground Pepper, Bacon Bites

**Add Diced Grilled Chicken, Ham, Turkey for \$3.00 per person*

FRENCH FRY STATION

CHEF ASSISTED STATION- ADDITIONAL COST FOR STATION EQUIPMENT AND CHEFS.

Choose One:

French Fries | Sweet Potato Fries | Tater Tots | Waffle Fries

Choose Two Sauces:

Nacho Cheese, Sriracha Aioli, Honey Buffalo, Chili, Herb Garlic, Parmesan

Includes:

Fresh Parmesan, Herb- Garlic, Chili, Ketchup, Ranch, 1000 Island Dressing

*Upgrade to Deluxe Toppings- Add \$1.50 per person
Includes: Shredded Cheddar, Bacon Bits, Diced Onions, Scallions*

PANINI/ SANDWICH BAR

CHEF ASSISTED STATION ADDITIONAL COST FOR STATION EQUIPMENT AND RECOMMENDED CHEFS. MINIMUM OF 1 CHEF UP TO 25 GUESTS.

Select One:

Grilled Cheese and Bacon
Short Rib and Gruyere
Smoked Turkey and Cheddar
Philly Cheese Steak
Pork Cubano
Roasted Tomato, Squash, Red Bell Pepper & Gruyere

**Add House Made Kettle Chips for \$1.50 per person*

PASTA BAR

SELF SERVICE OR CHEF ASSISTED. CHEF ASSISTED STATION ADDITIONAL COST FOR STATION EQUIPMENT AND RECOMMENDED CHEFS.

Pasta

Choose Two:

Penne Pasta | Fettuccini | Bow Tie | Linguine

Sauce

Choose Two:

Marinara | Creamy Pesto | Alfredo | Bolognese | Herb Garlic Basil

Toppings:

Mushrooms, Sun-Dried Tomatoes, Diced Tomatoes, Bell Peppers, Garlic, Basil, Diced Chicken

TACO BAR

CHEF ASSISTED STATION ADDITIONAL COST FOR STATION EQUIPMENT AND RECOMMENDED CHEFS.

Meats

Choose Two:

Carne Asada | Pollo Asada | Chicken Tinga | Carnitas | Portabella Mushroom

**Add Shrimp or Fish for \$1.00 per person*

Includes:

6" Corn Tortillas (2 p/p), Salsa Roja, Salsa Verde
Cilantro, Diced Onion, Lime Wedges

Upgrades:

Refried Beans, Spanish Rice, Black Beans, Hot Sauce, Chips, Salsa, Guacamole

FLATBREAD PIZZAS

MINIMUM 25 PER SELECTION

- Pesto Chicken-** Mozzarella, Roma Tomatoes, Micro-Basil
- Barbecued Chicken-** Smoked Mozzarella, Caramelized Red Onion, Cilantro
- Margherita-** Herb Tomato Sauce, Buffalo Mozzarella, Basil, EVO
- Pepperoni-** Marinara, Whole Milk Mozzarella
- Meat Lovers-** Marinara, Pepperoni, Sausage, Ham, Mozzarella
- Wild Mushroom-** Forest Mushrooms, Garlic Cream Sauce, 3-cheese Blend, Micro-Greens
- Four Cheese-** Roasted Herb Tomato Sauce, Four Cheese Blend

SLIDER STATION

PALM SIZED, BASED ON 1 SLIDER PER PERSON
MINIMUM 25 PER SELECTION. CHEF ASSISTED STATION ADDITIONAL
COST FOR STATION EQUIPMENT RECOMMENDED CHEFS.

- Beef Slider-** Angus Beef, Gruyere, Tomato Jam, Crispy Shallots, Creamy Horseradish, Brioche Bun
- Beef & Blue-** Angus Beef, Cambozola, Bacon Marmalade, Butter Lettuce, Fire Roasted Ketchup, Brioche Bun
- Banh-Mi-** Duck Confit, Spicy Ailoi, Quick Pickled Shallot & Carrots, Napa Cabbage, Chinese Bao or Hawaiian Bun (Addtl. \$2.00)
- Crab Cake-** Lump Crab, Lemon Yogurt Dressing, Pickled Red Onion, Butter Lettuce, Tomato, Ranch Bun (Addtl. \$5.00)
- Louisana Cajun Chicken-** Fried Chicken, Iceberg Lettuce, Tomato, Hot Sauce, Split Top Bun (Addtl. \$2.00)
- Grilled Vegetable-** Zucchini, Bell Peppers, Onions, Roasted Roma Tomato, Goat Cheese, White Balsamic Sun-Dried Tomato Pesto, Split to Bun
- BBQ Portabello -** Marinated Grilled Portabella, Smoked Gouda, Caramelized Onion, Shredded Cabbage, Avocado, Chipotle BBQ Sauce, Brioche Bun

CARVING STATIONS

MINIMUM 25 PER SELECTION. PRICES VARY PER ITEM.

- Tri- Tip 5 oz.** Roasted Garlic Demi Glace
- Prime Rib 10 oz.** Au Jus, Creamed Horseradish
- Turkey Breast 5 oz.** Sage Gravy
- Honey Glazed Ham 4 oz.** Pineapple Orange Glaze
- Beef Tenderloin 5 oz.** Béarnaise Sauce
- Pork Loin 5 oz.** Cranberry Grand Marnier Sauce
- Rack of Lamb (2 per person)** Tomato and Mint Glaze
- Leg of Lamb 5 oz.** Herb Au Jus

MEATBALL BAR

FOUR 1 OZ. MEATBALLS PER PERSON

Meats

Choose Two:

Beef | Turkey | Chicken | Pork and Beef | "Italian" | Vegetarian

Sauce

Choose Two:

BBQ | Chipotle Cream | Swedish | Marinara | Arribata | Garlic Cream | Chimichurri

ADD A PRIX FIXE SALAD TO YOUR BAR OR STATION

Broccoli Salad – Broccoli Floret, Cauliflower, Razor Red Onion, Diced Red Bell, Sunflower Seeds, Applewood Bacon Bits, Creamy Cider Dressing

Mediterranean Orzo – Orzo Pasta, Grape Tomato, English Cucumber, Kalamata Olive, Chickpeas, Feta, Red Onion, Basil, Oregano, Red Wine Vinaigrette

Panzanella – Grilled Sourdough Croutons, Olive Oil, Shallots, Vine Ripe Tomato, Bell Pepper, Cucumber, Ciliegini Mozzarella, Capers, Basil, Red Onion Vinaigrette

Rustic Pasta – Cavatappi Pasta, Zucchini, Red Bell, Green Onion, Grape Tomatoes, Kalamata Olive, Parmesan, Chopped Herbs, Oregano Vinaigrette

Garden Quinoa – Tri Colored Quinoa, Chickpea, Diced Red Onion, Red and Yellow Bell Pepper, Cucumber, Baby Spinach, Feta, Lemon Garlic Dressing

Faro Salad – Baby Gem Lettuce, Olive Oil, Lemon Juice, Pearled Farro, Watermelon Radish, Sugar Snap Peas, Shaved Parmesan

Vegetable Couscous – Israeli Couscous, Baby Spinach, Tomato, Cucumber, Red Onion, Red Bell Pepper, Feta, Lemon Dill Vinaigrette

Tossed Garden Green – Assorted Leafy Greens, Carrots, Red Cabbage, Tomatoes, Cucumbers | Served with Ranch and Italian Dressings

Caesar Salad – Crisp Romaine, Parmesan, Croutons, Dressing

Spinach – Clipped Spinach, Eggs, Tomatoes, Bacon Bits, Slivered Red Onions

Wedge – Bacon, Candied Walnuts, Tomatoes, Bleu Cheese Crumbles and Dressing

Sweet Greens – Baby Leafy Greens, Candied Pecans, Goat Cheese, Tomatoes, Cucumbers, Champagne vinaigrette

FOOD DISPLAYS

LOCAL AND ARTISAN CHEESE BOARD

Variety of Imported & Domestic Cheeses, Berries, Nuts, Jam,
Dried Fruits, Crackers, Rustic Breads

AMERICAN CHARCUTERIES

Cajun Tasso, Black Forrest Ham, Rare Roasted Beef, Bresaola, Black Olives,
Dill Pickles, Horseradish, Yellow Mustard, Crackers, Toasted Breads

RAW VEGETABLE BAR

Zucchini, Carrots, Celery, Radish, Tomatoes, Broccoli, Cauliflower, Cucumber
Includes: Ranch and Balsamic Dipping Sauces

GRILLED AND MARINATED VEGETABLES

Artichokes, Olives, Carrots, Eggplant, Zucchini, Mushrooms, Tomatoes, Asparagus
Includes: Green Goddess Dressing, Preserved Lemon Aioli

GRAND ANTIPASTI TABLE

American and European Charcuteries, Artisan Cheeses, Grilled and Marinated Vegetables,
Pickles, Olives, Mustard, Jam, Tapenade, Hummus, Crudités, Crackers, Toasted Breads

HANGING SOFT PRETZELS

Jalapeno-Citrus Marmalade, Raspberry-Honey Mustard, Beer Cheese

ROLLED SUSHI DISPLAY (2 PER PERSON)

California Rolls, Spicy Tuna, Philly Roll/ Tempura Flakes
Sauces: Eel Sauce, Soy Sauce, Pickled Ginger, Wasabi

DOS CEVICHE

Traditional Shrimp Ceviche & Mahi Mahi w. Cucumber, Cilantro, Mango, Avocado
Includes: Tortilla Chips, Tapatio, Tomatillo Salsa, Roasted Tomato Salsa

JUMBO PRAWN COCKTAIL (2 PER PERSON)

Sauce Louis, Cocktail, Lemons

ASSORTED CHILLED SEAFOOD DISPLAY

Seasonal Oysters ½ Shell (1 bushel), Crab Claws (3#), White Shrimp (5#)
Sauce Louis, Cocktail Sauce, Red Wine Mignonette, Lemon Wedge, Garnishes