









# 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 | Bolognaise | 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.

2 tacos per person

### 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, Salsa Roja, Salsa Verde Cilantro, Diced Onion, Lime Wedges

Upgrade to Deluxe Toppings- Add \$4.95 per person Includes: Refried Beans, Spanish Rice, Black Beans, Hot Sauce, Chips, 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)

**Louisiana 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 Portobello -** 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 | Arrabbiata | 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, Ciliegine 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

