



Specialty Station Menu

RAW BAR- \$47/Head

Crab Claws, Shrimp Cocktail, Oysters-Cocktail Sauce, Mignonette, Lemons

***WHOLE ROASTED PIG w/ 2 SIDES-**\$49/Head

****SUSHI STATION-**\$39/Head (add \$6 per person for custom rolls)

Veggie, Spicy Tuna, California-Wasabi Soy Sauce

BAO STATION-\$35/Head

Pork Belly, & Beef-Red onion, Cilantro, Green Onion, Peanuts, Basil, Lime, Bean Sprouts, Jalapeno, Chili Flakes

***CHAMPAGNE & OYSTERS-**\$35/\$75/\$150/Head

(Champagne selection and Oyster size/availability affect pricing)

3 Tiers Champagne (Chandon, Veuve, or Dom), 3 Tiers of Oysters

***PRIME RIB CARVING STATION-**\$58/Head with 2 Sides

Prime Rib, Horseradish Cream, Potatoes, Roasted Seasonal Veggies

SALAD BAR-\$17/Head

Mixed Greens, 3 Types of Protein (Chicken, Turkey, Ham), Tomatoes, Cucumbers, Boiled Eggs, Cheese, Onions, Seeds, Chickpeas, Strawberries, Croutons, 3 Dressings of choice

TACO BAR-\$48/Head (2 Proteins) \$50/Head (3 Proteins)

2 or 3 Protein (Chipotle Chicken, Shrimp, Birria Beef, Pork Carnitas), Black Beans, Cheese, Tomatoes, Queso, Cilantro, Limes, Onions, Taco Shells, Salsa, Guacamole, Sour Cream

***PASTA STATION-**\$50/Head

3 Types of Pasta (Macaroni, Penne, Linguini), 3 Types of Sauces (Red, White, Pesto), 3 Types of Protein (Chicken, Sausage, Beef), add-ons (Parmesan Cheese, Spinach, Peppers, Mushrooms, Tomato, Bacon, Green Onion, Chili Flakes)

SHRIMP & GRITS-\$48/Head

Shrimp, Grits, Cheese, Green Onions, Chorizo, Bacon, Red Onions, Tomatoes, Chimi, Peppers, Hot Sauce, Pickle Onion, Cajun Gravy

ICE CREAM STATION-\$35/Head

Vanilla Ice Cream, Toffee, Oreo Bits, Strawberry Puree, M&M's, Marshmallows, Whip Cream, Chocolate Chips, Chocolate Sauce, Bananas, Brownie Bites, Mini Cookies, Cherries

**These stations come with an attendant at no additional charge*

***Chef can prepare sushi on location up to 4hrs-350*