



FOOD STATIONS

AROUND THE WORLD MEAT & CHARCUTERIE STATION

- A Sexz Assortment of Fresh Cutting Blocks of Whole Cheeses
- Dried Salami- Soppressata- Prosciutto Di Parma- Mortadella- Pepperoni
- Assorted Olive Salad- Basil Garlic Roasted Peppers
- Crisp Baguettes- Assorted crackers
- Fresh Cut Fruits- Shelled Nuts
- Sweet and Savory Jams and Spreads
- Italian Creamy Burrata- Peppery Arugula- Salted Pistachio- Pickled Red Onions- Smashed Strawberry Glaze- EVOO
- Garden fresh Vegetables & Dipping Sauces

RISOTTO BAR

Chef Attended

- Imported Arborio Rice nice and Creamy with Smashed Garlic, Sautéed Onions, Fresh Herbs and White Wine.

CHOICE OF THE FOLLOWING:

- Sweet Sugar-Coated Whole Peas, red Wine Poached Fig Jam
- Butter Poached Shrimp Scampi
- Chive Goat Cheese Mousse
- Savory Fresh Cut Vegetable Relish
- Shaved Parmesan Cheese

BUILD YOUR OWN MAC N' CHEESE BAR

GUEST WILL CHOOSE BETWEEN

- Craft Beer infused Baby Al Dente Shells with a Kicked-up Gourmet Cheese Sauce
- Cornmeal Crusted Shrimp, Sweet BBQ Massaged Tender Brisket Shreds
- Broccoli, Caramelized Onion, Diced Scallions, Jalapeno, Bacon
- Truffle Oil

- Crumbled Cornbread

SWEET & SAVORY CREPE STATION

Chef Attended

- Chicken & Slow Roasted Beef Brisket
- Sun dried Tomatoes, Spinach, Mushrooms, Broccolini, Onions and Roasted Peppers
- Variety of Cheese & Béchamel Sauce
- Strawberries, Blueberries, Bananas
- Apple Compote, Peach Melba, Caramel Sauce, Raspberry Sauce
- Nutella, Coconut Cream, Grand Marnier Orange Sauce

LIVE ACTION RAW BAR STATION

- Middle Neck Clams, Fresh Shucked Ice-Cold Raw Oysters
- White Wine Peppercorn Poached Jumbo Shrimp Cocktail
- Cocktail Sauce, Roasted Jalapeño Mignonette, Trio of Hot Sauces, Lemons, & Limes

*Add Crab Claws or Stone Crab Claws with Creole Mustard (Market Price)

*Add Lobster Tails & Claws (Market Price)

LIVE ACTION PAELLA STATION

Served with Cuban Bread and Butter

- Aromatic Saffron Rice, Delicate Scallops, Shrimp, Crab, Little neck Clams, Mussels, Diced Chicken, Chorizo, Carrots, Onion, Garlic, Tri-Peppers, Peas, Cilantro, & Thyme

FIESTA STATION

- Flour/Corn Soft tortilla & Hard Shell
- Tri-colored tortilla chips
- Braised tequila garlic chicken, Grilled Mojito Shrimp, Chili lime grilled skirt steak
- Mexican Street corn, Butter Fried Scallion Rice and Slow stewed black beans
- Sautéed Onions, Bright Colored Tri-Peppers, Mushrooms, Jalapeno Cilantro, pickled onion, roasted tomato corn relish, Pico de Gallo, brown sugar pineapple, chipotle sour cream, avocado citrus spice mousse, shredded Mexican cheese & Queso sauce, Trio of Hot Sauces

LIVE FRESH SMASHED GUACAMOLE STAND

Build your own Bowl Toppings to include:

- Pickled Jalapenos, Raw Red Onions, Cilantro, Fire Roasted Corn
- Tomato Black bean & Tequila Spiced Salsa, Fresh Cut Limes
- Grilled Mojito Shrimp
- Crumbled Chili Spiced Queso
- Blue Corn & Yellow Corn Salted Tortilla Chips

FLATBREAD STATION

- Pesto Chicken Flatbread

- Wild Mushroom Fontina cheese-Truffle oil Drizzle
- Fig Puree, Brown Sugar Dusted Pears, Goat Cheese, Peppery Arugula
- Thai Chicken, tangy peanut sauce, carrots, bean sprouts, and mozzarella cheese, garnished with fresh cilantro and crushed peanuts
- Filet, Goat Cheese and Roasted Garlic Brussel Spout Flatbread, Balsamic Reduction

LIVE PASTA STATION

Chef to Sauté Penne Pasta with Choice of the following:

- Stewed San Marzano Italian Tomatoes with smashed Garlic Evoo and Green Basil
- Creamy Alfredo
- Fresh Garlic and Evoo
- All White Meat Chicken & Meatballs
- Garden Green Spinach, Mushrooms, Fresh Diced Tomatoes
- Ricotta Cheese, Fresh Grated Parmesan Cheese

LIVE CARVING STATION

CHOOSE 2-3 PROTEIN OPTIONS

- Rosemary Garlic- Smoked Chipotle White Meat Turkey Breast- Oven Baked
- Tender Wood Grilled Evoo Thyme & Oregano Marinated Chicken Breast
- Bourbon Butter Pork loin with Homemade Granny Smith Applesauce
- Thinly Pounded Chimichurri Tender Skirt Steak- Aromatic Cilantro- Lime Squeeze- Roasted Garlic- Red Sweet Onions- Charred Grilled- Light Brown Sugar
- Roasted Filet Mignon- Fresh Thyme- Garden Rosemary- Italian Green Basil- Garlic
- Tender Slow Roasted Herb Massaged Prime Rib
- Garlic Rosemary Crusted New York Strip
- Fresh Dill Lemon White Wine Butter Glazed Salmon

SLIDER STATION

CHOOSE 2-3 SLIDER OPTIONS

- Flame Grilled Cheeseburger and Hamburger Sliders
- Savory Smashed Quinoa & Lentil Fully Loaded Herb Spiced Vegetable Slider
- Classic Carolina BBQ Pork Sliders Topped with a Raw Fennel and Celery Slaw
- Crispy Chicken Parm Sliders

SIDES

CHOICE OF SIDE(S)

- Parmesan Truffle Fries
- Traditional Rough-Cut Fries
- Sweet Potato Fries

LIVE FARMERS FRESH TABLE

Chef to Flambé a Strawberry, Bacon Tomato Jam with Fresh Blackberries and Raspberries Served over a Bed of Choice Swank Farm Greens

- Peppery Arugula, Wilted Spinach and Watercress

- Thinly Sliced Rare Filet Mignon and Herb Seared Chicken Breast
- Cherry Tomatoes, Julienne Carrots, Diced Cucumbers, Radishes, Sunflower Sprouts and Assorted Garden-Fresh Vegetables
- Pistachios and Truffle Almonds

SUSHI

- Assorted Fresh Bright Colored Sushi Rolls
- Salmon, AHI Tuna / Spicy Tuna, White Fish
- Sashimi Pieces
- Soy Sauce, Pickled Ginger and Wasabi
- Steamed Edamame with Sesame Oil, Sautéed Garlic and Ginger