

STATIONS MENU

25 person minimum per station

Recommened 3 stations for a dinner service / Individual stations can be added to a cocktail hour or heavy d'oeuvres service.

All stations are designed exclusively with our upscale setup.

Station price includes appropriate plates, bowls, utensils, serving utensils, napkins, tables and black table linens.

Station attendants included in price.

MASHED POTATO \$18/person

Russet mashed potatoes with following toppings:

Whipped butter, honey cinnamon butter, sour cream, cheddar cheese, scallions, bacon, sautéed mushrooms, caramelized onions, toasted pecans & gravy

GARDEN VEGETABLE \$18/person

Choice of two varieties below:

ASIAN INSPIRED: Broccoli, carrots, snow peas & rainbow bell peppers tossed in a soy ginger glaze

CLASSIC HERB ROASTED: Zucchini, squash, carrots, red onions & bell peppers tossed in a garlic herb butter

MEDITERRANEAN MEDLEY: Zucchini, squash, artichokes, blistered grape tomatoes, garlic & oregano topped in a balsamic drizzle

MAC & CHEESE BAR \$18/person

Smoked gouda mac & cheese parfait cups with the following toppings: scallions, crumbled bacon, goat cheese & caramelized onions

SHRIMP & GRITS \$22/person

Jumbo shrimp sauteed in cajun butter served over Southern cheddar grits, toppings include: tasso ham, scallions, cheddar cheese, peppers & onions

BBQ PARFAIT \$20/person

BBQ pulled pork mac & cheese cups with the following toppings: scallions, bacon, goat cheese, caramelized onions & traditional coleslaw

Comes with three barbeque sauces:

Tangy mustard, eastern carolina & sweet heat sauce

PASTA BAR \$20/person

Choice of two proteins:

Mixed vegetable medley, diced grilled chicken or pan seared shrimp

Includes both penne and linguine pasta

Comes with following sauces & toppings:

roasted tomato pomodoro & creamy garlic alfredo,
grated parmesan cheese & crushed red pepper flakes

FAJITA BAR \$20/person

Choice of two proteins:

Grilled marinated steak, grilled chicken breast, sliced portobello mushrooms
or cilantro lime shrimp

Comes with the following:

Grilled rainbow bell peppers and onions, warm flour tortillas,
salsa verde (mild green salsa), salsa roja (spicy red salsa), sour cream,
crumbled queso fresco & fresh guacamole

PAELLA \$24/person

Saffron rice cooked with peas, red peppers, onions in a Spanish herb blend

Includes both protein medleys:

Asparagus & marinated artichoke hearts
Braised chicken, andouille sausage and shrimp

SEAFOOD RAW BAR - MARKET PRICE

Hand shucked raw oysters

Shrimp cocktail, crab salad & smoked salmon with
cocktail sauce, mignonette sauce, hot sauce, toasted crostinis & crackers

PORK LOIN CARVING STATION \$30/person

Mustard & herb crusted pork loin served with smoked apple relish & brioche rolls

TURKEY CARVING STATION \$30/person

Herb roasted turkey breast, gravy, cranberry sauce, rosemary aioli & brioche rolls

HAM CARVING STATION \$30/person

Spiced glazed spiral ham, baked apples, honey dijon mustard,
chipotle aioli & brioche rolls

PRIME RIB CARVING STATION \$35/person

Prime rib cooked medium rare served with brioche rolls, horseradish sauce, bleu
cheese sauce, au jus, caramelized onions & sauteed mushroom medley

PLEASE CONTACT YOUR EVENT COORDINATOR IF YOU HAVE ANY DIETARY RESTRICTIONS