

Stations Style Dinner Service

Stations are a great way to provide various types of cuisines while giving your guests an interactive dining experience. Stations are typically setup in multiple areas around the reception room and your guests will go from station to station to get their different plates. Each station will have a chef attendant adding a fun element of interacion & live action cooking to the night.

The following pages contain our station options.

All stations are designed exclusively with our upscale tabletop & buffet items for an elevated experience. Station prices includes appropriate dinner plates, bowls, stainless steel flatware, serving utensils, choice of black or white cloth napkins, upscale kitchen equipment & servingware.



Stations Menu

25 person minimum per station

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

SALAD & BREAD STATION

BASIC \$15/person

Select 2 salads from our buffet menu (pg. 13) + 1 bread

CUSTOM \$17/person

Choose 10 toppings and 2 salad dressings + 1 bread

Includes mixed field greens & romaine lettuce bases

TOPPINGS: Grape tomatoes, carrots, cucumbers, egg, beets, red onions, radishes, pickled onions, pecans, strawberries, roasted butternut squash, croutons, chickpeas, roasted corn, pepperoncinis, kalamata olives, toasted pepitas, tortilla strips, goat cheese, blue cheese, shaved parmesan, feta cheese & shredded cheddar

DRESSINGS: Green garlic herb, caesar, lemon oregano, ranch, avocado ranch, balsamic vinaigrette, smoked tomato vinaigrette or honey dijon

BREADS: Sweet yeast rolls, french rolls, or cornbread muffins

MASHED POTATO \$18/person

Russet mashed potatoes with following toppings:

Whipped butter, sour cream, cheddar cheese, scallions, bacon, sautéed mushrooms, caramelized onions & 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

UPGRADE TO BBQ PARFAIT FOR +\$6

Complete mac and cheese bar along with pulled pork BBQ

Includes the following sauces: Tangy mustard, eastern Carolina & sweet heat

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SHRIMP & GRITS \$22/person

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

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

Includes two protein medleys:

VEGETARIAN PAELLA: Saffron-infused rice with asparagus, marinated artichokes, peppers, and smoky paprika, finished with fresh herbs & lemon

SIGNATURE PAELLA: Saffron rice with seared chicken, shrimp, and Andouille sausage, slow-cooked with peppers, peas & bold Spanish spices

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, with smoked apple relish & brioche rolls

TURKEY CARVING STATION \$30/person

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

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