Food Stations

Chef Attendant required on select stations for every 50 guests | $100 per Chef Attendant
Minimum of 35 guests

Raw Bar
Iced Shrimp, Oysters, Clams, Snow Crab Claws
Served with Cocktail Sauce, Calypso Sauce, Horseradish, Lemon and Hot Sauce

Risotto Station
House-Made Cabernet Risotto and Parmesan Risotto
Mix-Ins include Crab, Chicken, Roasted Carrot, Asparagus, Tomato and Mushrooms

Chicken and Waffle Station
Southern Fried Chicken and Made-to-Order Belgian Waffles
Toppings include Hot Honey, Maple Syrup and Butter
(Chef Attendant Required)

Slider Station (select three)
Angus Beef Sliders with Caramelized Onion, and American Cheese
Barbeque Pulled Pork Sliders, Chicken Parmesan Sliders, Mesquite Salmon Sliders
Portobello Mushrooms and Roasted Red Pepper Sliders, Crab Cake Sliders with Red Pepper Coulis
Served with Appropriate Condiments and House-Made Potato Chips

Street Taco Station (select two proteins)
Cancun Rubbed Chicken
Roasted Garlic and Coriander Rubbed Short Rib
Cilantro-Lime Rubbed Shrimp
Rainbow Vegetable Mix, Guacamole, Cotija Cheese, Pickled Onion
Pico de Gallo, Lettuce, Flour Tortillas, Corn Tortillas
(Chef Attendant Required)
Add $7 Per Person to include three proteins

Price Per Person

Raw Bar $26
Risotto Station $16
Chicken and Waffle Station $14
Slider Station $13
Street Taco Station $13

Prices are subject to change and a 22% service charge
Food Stations continued

From the Wok Stir-Fry Station
Seasonal Fresh Vegetables Stir-Fried in Sesame Oil with Garlic, Ginger and Hoisin
Accompanied by Jasmine Rice and Asian Daikon Slaw
Fried Edamame Pot Stickers Served with Soy and Teriyaki Dipping Sauces
(Chef Attendant Required)
Add Chicken - $6 Per Person

Philly Cheesesteak Station
Freshly Baked Rolls, Philly-Style Chicken and Beef Steak, Fried Onions
Sautéed Mushrooms, Cheese Whiz, Ketchup, Accompanied with House-Made Old Bay Potato Chips

Casa Pasta Bar (select 2 pastas)
Penne Marinara, Penne Vodka Blush, Pesto Cream Penne
Baked Penne, Tortellini Alfredo, Pasta Primavera
Mix-Ins Include: Sweet Sausage, Petite Meatballs, Mushrooms and Roasted Vegetables
Add House or Caesar Salad Bowl – $4 Per Person | Add Shrimp - $8 Per Person

Carving Stations
Roast Tenderloin of Beef – Served with Madeira Demi-Glace
Herb-Crusted Roast Sirloin Strip Loin – Served with Champignon Sauce
Roast Rack of Lamb – Served with Honey-Thyme Glaze (3 Chops Per Person)
Mesquite Salmon – Served with Bourbon Barbeque Glaze
Pork Tenderloin – Served with Dijon and Caper Cream Sauce
Oven Roasted Turkey Breast—Served with Cranberry Chutney
Flank Steak – Served in Red Wine Demi-Glace with Horseradish, Creamy Horseradish Sauce
(Chef Attendant Required)
All Stations Include Freshly Baked Rolls
Add Starch and Vegetable Accompaniments - $8 Per Person
Add House or Caesar Salad Bowl - $4 Per Person

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7/2020