

FOOD STATIONS

Chef Attendant required on select stations for every 50 guests | \$100 per Chef Attendant
Minimum of 30 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 Shrimp, 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 (+\$3 pp)
- Served with Appropriate Condiments and House-Made Potato Chips
(Chef Attendant Required)

Street Taco Station (select two proteins)

Add \$7 Per Person to include three 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)

Price Per Person

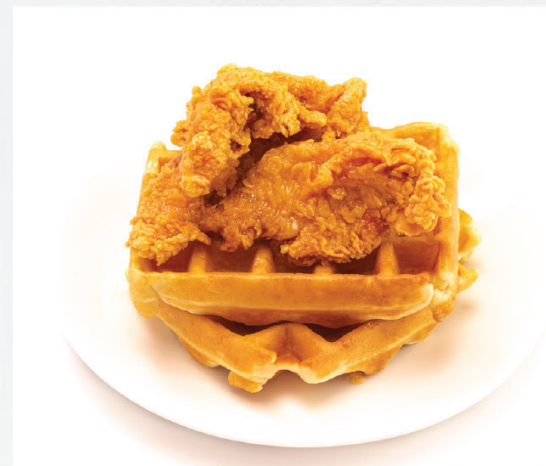
Market Pricing

\$16

\$14

\$13

\$13



Prices are subject to change and a 22% service charge



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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

Price Per Person

\$12



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

\$12

Casa Pasta Bar (choose two pasta selections and two sauce selections)

Freshly Baked Garlic Bread, Freshly Grated Pecorino Cheese, Red Pepper Flakes

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| Pasta: Miniature Cheese Ravioli | Sauce: White Truffle Cream |
| Fettuccini | Primavera |
| Penne | Vodka Blush |
| Tri-Colored Tortellini | Alfredo |
| | Pesto Cream |
| | Marinara |

\$14



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

(Chef Attendant Required)

Carving Station to Include Freshly Baked Rolls

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| Roast Tenderloin of Beef – Served with Madeira Demi-Glace | \$25 |
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| Herb-Crusted Roast Sirloin Strip Loin – Served with Champignon Sauce | \$18 |
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| Roast Rack of Lamb – Served with Honey-Thyme Glaze (3 Chops Per Person) | \$22 |
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| Mesquite Salmon – Served with Bourbon Barbeque Glaze | \$15 |
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| Pork Tenderloin – Served with Dijon and Caper Cream Sauce | \$15 |
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| Oven Roasted Turkey Breast – Served with Cranberry Chutney | \$14 |
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| Flank Steak – Served in Red Wine Demi-Glace with Creamy Horseradish Sauce | \$14 |
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Add House or Caesar Salad Bowl - \$4 Per Person

Add Starch Accompaniment - \$4 Per Person

Add Vegetable Accompaniment - \$4 Per Person



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