

Chef Performance Stations and Displays

Our Chef Performance Stations and Displays are designed to create a culinary showpiece for that special occasion. Dinner service will be for 1 hour and must be ordered for all guaranteed guests.

Carving Station

Chef Carved and served with assorted Bakery Fresh Rolls with Whipped Butter ~ serves 20-25 guests
Roasted Tenderloin of Beef, Peppercorn Style, with Horseradish, and Demi Merlot ~ \$160
Roast Prime Rib of Beef, au jus and horseradish sauce ~ \$120
Roasted Pork Tenderloin with Mustard and Sage and a Warm Fig Balsamic Compote ~ \$70
Whole Honey Baked Ham with Pineapple Relish ~ \$60
Whole Roasted Turkey Breast with Honey Mustard ~ \$60

Seafood Station

Citrus Grilled Halibut marinated with Cilantro & Shallots, grilled
to order & topped with a Fresh Mango & Pineapple Salsa
Sesame Crusted Ahi Tuna carved with Wasabi Aioli and Pickled Ginger
\$14

Raw Bar Station Display

Presented over ice
with Fresh Lemons, Cocktail Sauce, Mignotte Sauce, Horseradish and Tabasco
Alaskan King Crab Legs, Colossal Shrimp Cocktail,
Oysters on the Half Shell, Cold Steamed Lobster Claws
\$18

Asian Station Display

Hoisin, Peanut Chicken Salad in Iceberg Cups
Soy, Sesame Noodles with Julienne Carrots and Scallions served in
"To Go" Boxes with Chopsticks
Pork and Shrimp Wontons with Sweet and Sour Sauce
Spring Rolls with Thai Mango Sauce
Grilled Korean Flank Steak or Marinated Mandarin Chicken
with Garlic and Chile Marinade served with Cilantro Salsa
\$9

Risotto Station

Creamy Parmesan Risotto prepared to order with a Selection of Toppings including:
Wild Mushrooms, Rock Shrimp, Grilled Vegetables, Marinated Artichokes,
Wilted Spinach & Fresh Herbs
\$9

Pasta Station

Chef prepared and served with assorted Breads/**select two**

Farfalle sautéed with Shiitake Mushrooms and Lemon Caper Sauce

Three Cheese Ravioli with Spinach and Cherry Tomatoes with a Creole Asiago Sauce

Penne Pasta and Sun Dried Tomatoes tossed with a Basil Roasted Tomato Sauce

Rontini, Grilled Chicken, Arugula and Pine Nuts with Lemon and Garlic Olive Oil

\$7

Kebab Station

Chef prepared over indoor grills

Grilled Vegetables with Mushrooms, Onions, Zucchini and Tri-Color Peppers

Jerk Seasoned Beef with Mushrooms and Onions

Vanilla Rum Chicken with Pineapple and Grape Tomatoes

Zesty Pepered Shrimp with Chorizo Sausage

\$8

Mashed Potato Station Display

Idaho Potatoes and Sweet Potatoes

Sour Cream, Whipped Butter, Crumbled Gorgonzola, Shaved Parmigiano-Reggiano, Shredded Cheddar,

Chives, Caramelized Onions, Diced Tomatoes, Sautéed Wild Mushrooms, Crispy Leek Ribbons, Roasted

Garlic, Crumbled Bacon, Miniature Marshmallows, Candied Walnuts

\$6

Vegetarian Station Display

Baby Carrots with Brown Sugar Butter

Fresh Green Bean Blend with Roasted Shallots

Pan Roasted Vegetable Napoleon

Parmesan and Spinach Stuffed Tomatoes

Tomato and Parmesan Stuffed Zucchini Cups

\$6

Salad Station Display

Hearts of Romaine Caesar, Toasted Herb Croutons and Shaved Parmesan Regina,
tossed with Anchovy-Garlic Dressing

Assorted Baby Greens, Cherry Tomatoes and Poached Pears tossed with a Blood Orange Vinaigrette

Chilled Orzo Salad with fresh Mozzarella Balls, Plum Tomatoes & Basil tossed in a Pear Vinaigrette

Fingerling Potato Salad with Whole Grain Mustard and Fresh Herbs

Baby Mushroom, Roasted Red Pepper and Fresh Buffalo Mozzarella Salad

Vegetable Slaw Tossed in Spicy Dijon Cider Vinaigrette

Rosemary Focaccia, Cranberry Walnut, and Sourdough Baguette with Flavored Butters

\$6

Grand Antipasto Station Display

Marinated Assorted Olives, Artichoke Hearts, and Pepperoncini

Grilled Marinated Vegetables

Fresh and Aged Italian and Imported Cheeses

Italian Salami, Capocollo, and Prosciutto

Freshly Baked Breads with Infused Oils

Bruschetta Platter with Diced Roma Tomatoes and Gorgonzola

\$8

Taco Bar

Seasoned ground beef, tortilla taco shells, soft taco shells, shredded cheese, diced tomato and scallions, shredded lettuce, sour cream, jalapenos, guacamole and salsa
\$5

Bruschetta Station Display

Three Flavors of Ciabatta Bread
Pesto, Roasted Garlic and Extra Virgin Olive
Served with an Array of Toppings Including:
Sun Dried Tomato Pesto, Olive Tapenade and Roma Tomato with Basil
\$5

Crudités Display Station

An Imported & Domestic Cascading Gourmet Cheese Display with an Assortment of Cut Seasonal Fruits and Berries and a Colorful Array of Fresh Garden Vegetables served with Herb Dipping Sauce
Accompanied by a Selection of Crackers and Flatbreads
\$6

Mini Burgers

Open-faced Mini Burger Prepared to order with
American Cheese, Swiss Cheese, Pepper Jack Cheese, BBQ Sauce, Sautéed Mushrooms, Sautéed Onions, Bacon, Chili, Tomato, Dill Pickle, Purple Onion and Cajun Aioli,
\$5

Mini Dogs

All the accompaniments to make your own Chili Dog, Classic Chicago Dog, "Kraut" Dog, New York Dog, and "Slaw Dog"
\$5

Sweet Station

A wide and decadent assortment of miniature pastries and cakes
\$6

Gourmet Coffee and Imported Cordial Station

An assortment of Imported Cordial and Liquor Flavored Syrups served with Fresh Roast Columbian Coffee & a Selection of Fine Teas
Sugar, Sweetener, Cream, Cinnamon Whipped Cream, Chocolate Shavings, Biscotti, Mini Chocolate Cups,
Grand Marnier, Frangelico, and Bailey's Irish Cream
\$9 Without Cordials \$3

Ice Cream Sundae Bar

Guests create their own ice cream sundae. Vanilla ice cream scoops with toppings:
Chocolate sauce Crushed Oreo© cookies Maraschino cherries
Strawberry sauce Nut sundae topping Sprinkles Whipped Cream
Caramel Sauce M & M's© Snickers© Pineapple Sauce
\$4

Fondue Station Display

Fiesta Cheese Fondue

Cheddar cheese with the flavor of Mexican herbs, spices, jalapeño peppers and salsa. Served with crisp tortilla chips.
\$5

Spinach Artichoke Cheese Fondue

Fontina and herb cream cheese, spinach, artichoke hearts and garlic. Served with crisp tortilla chips.
\$5

Bleu Cheese Fondue

With Grilled Beef Skewers, Marinated Pork Tenderloin, Fresh Bread and Vegetables
\$6

Succulent Crabmeat Fondue

Creamy mixture of Crabmeat and Parmigiano-Reggiano Cheeses with Zesty Peppered Shrimp and Three Cheese Ravioli
\$7

Chocolate Fondue

Dark chocolate topped with Marshmallow Cream and Milk Chocolate with a swirl of Crunchy Peanut Butter. With Fresh Strawberries, Bananas, Cheesecake, Angel Food Cake, Pound Cake, Shortbread Cookies and Brownies for Dipping.
\$7