



CARVING STATIONS

*All carving stations require a \$150 chef attendant fee for your event.
All stations based on a minimum of 75 guests.*

NATURAL BONELESS BREAST OF TURKEY served with
Pommeray Mustard Sauce, Cranberry Aioli and Hawaiian Rolls

~

CUBAN MOJO ROASTED PORK LOIN accented by Chimichurri Sauce and Cuban Bread

~

HERB AND PEPPERCORN ROASTED TOP SIRLOIN accompanied by Horseradish Crème Fraiche,
Grainy Mustard Sauce and Artisan Rolls

~

OAK SMOKED TEXAS STYLE BEEF BRISKET served with
Mustard BBQ Sauce, Sweet Molasses BBQ Sauce, Chipotle BBQ Sauce and Texas Toast

~

GRILLED HERB CRUSTED BEEF TENDERLOIN presented with Wasabi Mayo and Sweet Chili Sauce

~

WHOLE N.Y. STRIP LOIN with Wild Mushroom Duxelle, Horseradish Crème Fraiche and Silver Dollar Rolls

~

PIT SMOKED HAM with Honey Dijonaise and Soft Rolls



MARTINI SMASHED POTATO STATION with Chef - \$150.00

Smashed Yukon Gold Potatoes and Smashed Buttery Sweet Potatoes with toppings to include Chive Crème Fraiche, Shredded Cheddar Cheese, Apple Smoked Bacon, Candied Pecans and Sweet Brown Sugar Butter
-served in disposable martini glass-

~

ANTIPASTO TABLE to include Fresh Mozzarella, Olives, Artichoke Hearts, Prosciutto, Marinated & Grilled Bell Peppers and Port Wine Cheese Spread. Served with Crostinis and Sea Salt Pita Crisps

~

PASTA STATION with Chef - \$150.00

Penne Pasta & Cheese Tortellini with two Pasta Sauces to consist of Basil Marinara & Roasted Garlic Alfredo Accompanied with Fresh Grated Parmesan and Garlic Italian Bread
Add Shrimp, Chicken or Italian Sausage for an Additional Price

~

ASIAN STATION with Chef - \$150.00

Beef, Chicken, or Pork stir fry (please choose one) with Mixed Vegetables
Tossed with Sesame Soy Sauce Served with Steamed Rice Pilaf, Fried Rice with Vegetables or Cashew Rice (please choose one) Add Shrimp @ Market Price

~

SALAD STATIONS with Chef - \$150.00

Baby Spinach, Spring Mix with Mandarin Oranges, Caramelized Pecans and Crumbled Goats Cheese

~

Baby Field Greens with Sliced Pears, Crumbled Gorgonzola and Candied Pecans

~

Fresh Spring Field Greens Salad, Sweet Grape Tomatoes, Shaved Carrots and Crisp Cucumber Slices

~

Classic Caesar Salad with Fresh Grated Parmesan Cheese and Homemade Croutons hand tossed in our Creamy Classic Caesar Dressing

~

Choice of dressings to include Raspberry Vinaigrette, Basil Balsamic Vinaigrette, Buttermilk Ranch, Bleu Cheese, Sweet Thai Chili Vinaigrette or Sesame Vinaigrette



CRAB CAKE 'ACTION' STATION with Chef - \$150.00

Chef to sauté crab cake on griddle. Served with Sirachi Aioli or Drizzled with Chimichurri Salsa
(2 crab cakes per person. Additional crab cakes may be purchased)

~

FRENCH COUNTRY (CHARCUTERIE) DISPLAY ONLY

Assorted Pates:

Country, Salmon, Sliced Tenderloin OR Carved Turkey Served with condiments, Fancy French Cheeses, Baked Brie, French Baguettes, Fancy Crackers and Flatbreads, Dijon Mustard, Marinated Mushrooms, and Sliced Meats

~

MEXICAN FAJITA BAR with Chef - \$150.00

Authentic Grilled Fajitas (Beef or Chicken), Peppers, Onions, and Mushrooms in Flour Tortillas, Shredded Lettuce, Sour Cream, and Pico De Gallo Salsa. Black Bean Salad, Spanish Rice, Tortilla Chips and Guacamole

~

CHINESE WOK STATION with Chef - \$150.00

Broccoli and Beef, Hoison Chicken with Oriental Vegetables and Peanuts Served with Shrimp-Fried Rice, and Pork Egg Rolls with Duck Sauce, Pot Stickers, Fried Spring Rolls, and Crab Wontons Served with Assorted Dipping Sauces and Chocolate Dipped Fortune Cookies

~

JAPANESE SUSHI STATION with Chef - \$150.00

Large selection of Fresh Sushi to include Salmon, Shrimp, California Rolls, Vegetable and Tuna Rolls. Hand Carved Seared Tuna and Oriental Slaw. Served with Traditional Wasabi, Pickled Ginger and Soy Sauce

~

POLYNESIAN LUAU STATION with Chef - \$150.00

Arroz Con Pollo, Roasted Pig Display, Carved Pork Leg & Carved Turkey with Sauces, Fruit Display, Stir Fried Vegetables and Fried Rice



SOUTH BEACH SEAFOOD STATION with Chef - \$150.00

Shucked Appalachia Oysters, New Zealand Green Lip Mussels, Mayport Shrimp (peel & eat OR cocktail), Conch Fritters, Smoked Fish Dip with Crackers, Grilled Bahamian Mahi Mahi, Black Bean Salsa with Plantain Chips and Jamaican Rice. Assorted Cocktail Sauces and Toppings

~

GREEK STATION with Chef - \$150.00

Sliced Skirt Steak or Lamb Gyro Sandwiches in Pita Pockets with Shredded Lettuce, Diced Tomatoes, Shaved Red Onions, Cool Cucumber Tzatziki Sauce, Olive Tapenade, White Bean Hummus Dip with Pita Chips, and Greek Salad with Feta Cheese

~

TUSCAN 'MARTINI' POLENTA with Chef - \$150.00

Shredded Parmesan Cheese, Crumbled Goats Cheese, Finely Diced Sun Dried Tomatoes, Diced Mushrooms, Diced Tuscan Chicken, Chopped Basil, Parsley, Chives, Roasted Red Pepper and Crumbled Apple Smoked Bacon

~

LOW COUNTRY GRITS 'MARTINI' STATION with Chef - \$150.00

Creamy Stone Ground Grits
Customer to add toppings: Garlic Shrimp, Cajun Andouille, Shredded Cheese, Chives,
Roasted Red Pepper and Crumbled Apple Smoked Bacon
Served in disposable martini glass

~

SICILIAN RISOTTO 'MARTINI' STATION with Chef - \$150.00

Creamy Arborio Risotto with Herbs, White Wine, Portobello Mushrooms,
Basil Oil, Asparagus, Shredded Parmesan, Peas, Crumbled Pancetta and Shrimp
Served in disposable martini glass

~

SLIDER STATION with Chef - \$150.00

Mini Juicy Burgers to Include American or Bleu Cheese, Served on Petit Sesame Buns with Lettuce, Roma Tomato Slices, Caramelized Onions, Apple Smoked Bacon, Sautéed Mushrooms, Pickles, Chipotle Mayo, Spicy Mustard and Roasted Garlic Aioli



CHOCOLATE FOUNTAIN DISPLAY

Our Chocolate Fountain is a delicious, interactive display for your guests to enjoy.

The SMALL 19" FOUNTAIN will accommodate up to 30 guests @ 150.00.

The MEDIUM 27" FOUNTAIN will accommodate up to 125 guests @ 220.00.

The LARGE 34" FOUNTAIN will accommodate up to 250-500 guests @ 285.00.

Our fountains are filled with a rich, smooth chocolate for your dipping pleasure.

The items to compliment our chocolate are Marshmallows, Pretzels, Pound Cake, Pineapple, & Strawberries.

~

BANANAS FOSTER FLAMBE STATION with Chef x 2 - \$150.00 each

Sliced Bananas flamed with Banana Liqueur, Rum, Butter, and
Brown Sugar the drizzled over a dollop of Vanilla Bean Ice Cream

-two chefs to prepare upon request-

~

ICE CREAM DESSERT MARTINI BAR

Sprinkles, M&M's, Toasted Nuts, Crushed Oreos, Caramel Sauce, Whipping Cream, Chocolate Syrup, Diced
Strawberries and Maraschino Cherries,

Served in disposable martini glass

~

CHEESE CAKE MARTINI STATION

Drizzled with your choice of Toppings to Include:

Cinnamon Blueberry Compote, Strawberry Balsamic Sauce, Lemon Curd, Crushed Oreos, Chocolate Sauce,
Caramel Sauce, Whipped Cream and Crushed Ginger snaps

Served in disposable martini glass