



Chef Stations





Bring an interactive experience to your event with our Chef Stations. They are perfect as part of a custom buffet or stand alone stations.

Priced per person and based on station selections.

Italian Pasta Station Choices

PASTA CHOICES

Gemelli
Cheese Ravioli
Tri-colored Tortellini
Farfalle Bow-Tie
Couscous

SAUCE CHOICES

Marinara
Alfredo
Pesto Alfredo
Olive Oil Basil and Garlic Sauce

MEAT CHOICES

Meatballs Italian
Bolognese Meat Sauce
Chicken Breast
Pancetta Diced

VEGETARIAN & VEGAN FRIENDLY

Primavera Alfredo, Marinara, or Pesto Alfredo

Taco Bar Station Choices

Baja Seasoned Chicken
Baja Seasoned Fish
Beef Tacos
Ropa Vieja (Shredded Skirt Steak)

Fresh Corn Tortillas

TOPPING CHOICES

Pico de Gallo
Salsa Verde
Red Salsa
Mexican Cheese Blend
Sour Cream
Cilantro Onions
Diced Green Onions
Shredded Lettuce
Fresh Lime



Chef Stations

Carving Station Choices

Garlic Pepper Rubbed Roast Beef

served with au jus or Demi-Glace

Chateaubriand (Beef Tenderloin)

served with Demi-Glace or Horsey Sauce

Slowed Cooked Prime Rib

served with w/ Au Jus, Balsamic Grilled Mushrooms, Bearnaise Sauce, or Horsey Sauce [Choice of Two] (Market Price)

Roasted Pork Loin

served with Apple Chutney or Pork Gravy

Honey Mustard Glazed Ham

Oven Roasted Boneless Leg of Lamb

served with Red Wine sauce

Herbal Lamb Rack Chops

served with Red Wine sauce

Roasted Turkey Breast

served with sage turkey gravy

Carving stations come with dinner rolls.

Chilled Seafood Bar

Oysters on Half Shell

Chilled Shrimp

Smoked Salmon

Snow Crab Claws

Spanish Style Mussels

Ramen Bowl Station

(choose up to 4)

Quail Eggs

Grilled Chicken

Shrimp

Enoki Mushrooms

Wilted Bok Choy

Tofu

Napa Cabbage

Julienne Carrots

Char Siu (Chinese BBQ Pork)

Grazing Table

Variety of Meat

Cheeses

Fruit

Dried Fruit

Nuts

Spreads

Pickled Items

Crackers

Crostini

Other Surprises

6 ft. Table (serves up to 75)

8 ft. Table (serves up to 125)



Chef Stations

Chicken & Waffles Station

Chef Fresh Made Waffles
Fried Chicken
Maple Syrup

Salad Station

Romaine
Spring Mix
Spinach
Carrots
Cucumbers
Tomatoes
Cranberries
Walnuts
Boiled Eggs
Sundried Tomatoes
Croutons
Mushrooms
Mandarin Oranges
Garbanzo Beans
Tofu
Strawberries
Cheese
Bacon
Ranch, Balsamic, and Italian Dressing

Breakfast Brunch

Blitz Station

served with orange suzette, strawberry compote

Omelet Station

options: spinach, mushrooms, peppers, onions, green onions, tomatoes, cheese, bacon, ham, jalapeños, vegan eggs, salsa, salsa verde

Waffle Station

options: fried chicken, maple syrup, berries, walnuts, whipped cream, bananas

Ham Carving Station

Turkey Carving Station

Tenderloin Carving Station

served with dijon and horsey sauce

Eggs Benedict Station

Scrambled Eggs

Gourmet Quiche

Avocado Toast

Bacon

Turkey Bacon

Sausage Patties

Smoked Sausage

French Toast

Fruit Display

Shrimp & Grits

Grits

Yogurt Parfaits

Breakfast Potatoes



Baked or Mashed Potato Martini Bar

POTATO CHOICES

Baked Potato
Baked Sweet Potato
Mashed Potatoes
Mashed Sweet Potatoes
Garlic Mashed Potatoes

TOPPING CHOICES

Real Bacon
Diced Chicken
Chili Grounded Beef
Green Onions
Chopped Chives
Diced Tomatoes
Sautéed Mushrooms
Steamed Chopped Broccoli
Shredded Cheddar
Hot Cheese Sauce
Shredded Parmesan
Brown Sugar
Soft Butter
Sour Cream

***Dessert Action Station Choices
(Minimum of 50 Guests)***

Bananas Foster
Berry Berry Jubilee Flambé
Smoes Station - Interactive

Dessert Bar

N. Y. Style Cheesecake
Strawberry Cheesecake
Chocolate Caramel Cheesecake
Amaretto Mascarpone Chocolate Mousse
Red Wine Poached Pears
Caramel Flan w/ Grilled Pineapples & Berries
Florida Key Lime Pie
Sweet Potato Pie
Dessert Shooters

Additional Information

- Applicable Sales tax
- Chef charge per station.

****Service Charge**

- 28%

****Minimum service charge: \$650.00.**

Note: Additional Service Charges may apply depending on location, travel, and other services needed.

Includes:

- Elegant Disposable Ware - Plates, Cutlery, and Napkins

China Ware is optional.