



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

- Penne Pasta
- Cheese Ravioli
- Tri-colored Tortellini
- Farfalline Bow-Tie
- Couscous

SAUCE CHOICES

- Marinara
- Alfredo
- Pesto Alfredo
- Olive Oil Basil and Garlic Sauce
- Primavera

MEAT CHOICES

- Meatballs Italian
- Bolognese Meat Sauce
- Chicken Breast
- Pancetta Diced

VEGETARIAN & VEGAN FRIENDLY

- Primavera

Taco Bar Station Choices

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

- Warm Hard Corn Tortillas
- Warm Soft Flour Tortillas

TOPPING CHOICES

- Pico de Gallo
- Salsa
- Green Chili Salsa
- Chipotle Ranch
- Diced Tomatoes
- Sliced Black Olives
- Mexican Cheese Blend
- Sour Cream
- Guacamole
- Diced Onions
- Diced Green Onions
- Shredded Lettuce



Chef Stations

Chilled Seafood Bar

Oysters on Half Shell
Chilled Shrimp in Ice Bowl
Smoked Salmon
Snow Crab Claws
Spanish Style Mussels

The Barbecue Taco Station

Chef G's Florida Barbecue Sauces
White Corn & Flour Tortillas
Smoked Chicken
Pulled Pork
Skirt Steak
Cedar Salmon
Chimichurri Sauce
Very Fresh Slaw
Baked Beans

Carving Station Choices

Garlic Pepper Rubbed Roast Beef
served with au jus or Peppercorn Demi-Glace

Chateaubriand (Beef Tenderloin)
served with Peppercorn Demi-Glace

Slowed Cooked Prime Rib
served with au jus and horsey sauce

Encrusted Mojo Pork Loin
served with Apple Chutney or Pork Gravy

***Country Mustard & Brown Sugar
Glazed Ham***

Oven Roasted Boneless Leg of Lamb
served with Red Wine sauce

Lamb Rack Chops
served with Red Wine sauce

Roasted Turkey Breast
served with sage turkey gravy

Carving stations come with dinner rolls.

Salad Station Choices

Caesar Salad
Gourmet Fruit Salad
Supreme Salad
Italian Pasta Penne
Caprese Salad
Taco Salad

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Omelet Station

Spinach
Mushrooms
Green Peppers
Onions
Green Onions
Cheese
Bacon
Ham
Sausage
Tomatoes

Breakfast Potatoes

Stir Fry Station

Shrimp Stir-Fry
Chicken Stir-Fry
Vegetable Stir-Fry
Lo-Mein Noodles
Fried Rice
Jasmine Rice
Spring Rolls

Waffle Station

Chef Fresh Made Waffles
Strawberry Topping
Raspberries
Blackberries
Blueberries
Chocolate Sauce
Chocolate Chips
Whipped Cream
Bananas
Walnuts
Maple Syrup

Mini Chicken & Waffles Hors d'Oeuvre Chef Station

Fresh Mini Waffles
Chicken Bites
Maple Syrup

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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

Bananas Foster
 Berry Berry Jubilee Flambé
 Chocolate Fountain (100+ guests)

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
 Tuile Ice Cream Bowl
 Sweet Potato Pie
 Dessert Shooters

Additional Information

- Applicable Sales tax

****Service Charge**

- 25%

****Minimum service charge is \$300. 00.**

- Chef charge per station

Includes:

- Elegant Disposable Ware - Plates, Cutlery, and Napkins

China Ware is optional.