



STATIONS, THEMES, AND PRESENTATIONS

***Asian Station** Complete with Asian décor, our chef prepares Teriyaki Chicken, Szechwan Beef, (Shrimp, Pork, *or* Tofu at additional charge) fried in Asian Wok with fresh Asian Vegetables, steamed Rice *or* Pad Thai Noodles. The Station also includes Egg Rolls with Duck Sauce and Hot Mustard. Chopsticks, Oriental Boxes, and Fortune Cookies available upon request.

***Pasta Bar:** Our chef will prepare a variety of colorful, fresh, locally made Pastas topped with Alfredo, Bolognese, and Pesto Sauces. Other sauces, such as Marinara, White or Red Clam, Carbonara, Spicy Seafood, Puttanesca, Argentine Pesto, or Tomato-Basil Beurre Blanc are available upon request.

***Sauté Station:** Our Chef will Sauté two of the following: Shrimp Scampi, Grouper Picatta or Chicken Marsala (Includes Flavored Cooking wines and Cognac for flaming.)

International Cheese Presentations: Varietal Cheeses with Gourmet Crackers *or* Baked Brie en Croûte with Raspberry Essence, accompanied by Cocktail Breads and Crackers.

Mexican Fiesta: Authentic Enchiladas, Tacos, Fajitas with Beef or Chicken, Mexican Corn Relish, Spanish Rice, Refried Beans, Warm Tortillas and Sopapillas with Honey.

Antipasto Bar Italian Meats and Cheeses, Grilled and Roasted Vegetables, Olives, Pepperoncini, Artichoke Hearts, Plum Tomatoes, and Onions over a Bed of Mixed Greens.

Hawaiian Pig: Whole Suckling Pig, decorated Hawaiian style! Serves ≈ 30 people. You can add BBQ Pulled Pork for more servings.

Raw Bar/Seafood Station: Choose from Deluxe Shrimp, Stone Crab Claws, Snow Crab, Little Neck and Cherrystone Clams, Ceviche, New Zealand Green Lip Mussels, Oysters, and Crawfish Creole. MARKET/ SEASONAL PRICE.

***Belgian Waffle Station:** For Breakfast or a Decadent Dessert. Served with Whipped Cream, Bananas, Fresh Berries, and Warm Syrup.

Rajun Cajun Station: Includes such Favorites as Blackened Snapper, Seafood Jambalaya or Étouffée, Shrimp Creole, Dirty Rice, Red Beans, Gator Gumbo With Louisiana Corn Bread, Beignets, and Bread Pudding with Vanilla-Bourbon sauce.

Garden Vegetable Crudité: Bite-size Artistically Arranged Vegetables with Peppered Artichoke or Ranch Dip.

***Sushi Station:** Mexican, California, Tampa Rolls Tuna Rolls, Shrimp, Seared Salmon and Vegetarian Sushi on Asian Trays with Wasabi, Pickled Ginger, and Chopsticks. (3 per person)

Paella Station: Artistically prepared in an Large Skillet, with Lobster, or Shrimp, Mussels, Veal, Pork and Chicken over Saffron Rice.

***Carving Station:** Hand Carved Choice Prime Rib *or* Sirloin of Beef served with Horseradish Chantilly, Herb Roasted Châteaubriand au Jus, Pork Loin Mojo, Honey-Apricot Glazed Ham, Leg of Lamb with Mint infused Demi-glace, Plum Glazed Pork Tenderloin, *or* Whole Roast Turkey Breast with Cranberry Chutney. Steamship Baron of Beef available with 150+ guests.

Indian Station: Tandoori Chicken, Chicken Tikka Masala, Creamy Corn Raita, or Malai Kofta (vegetarian meatballs in thick sauce) served with Moroccan Basmati Rice with Roasted Pecans, and Curried Vegetables, along with Flat and Pita Breads.

Whole Poached *or* Smoked Salmon Mousse: Served with Bagel Chips. Serves approximately 30 people.

***Homestyle Pizza Station:** Fresh Mozzarella with Prosciutto and Pineapple; Basil Pesto with Sundried Tomatoes and Marinated Artichokes; Mushroom and Pepperoni; or Feta, Black Olives, and Pepperoncini. Made to order.

Macho Nacho Station: Homemade Tortilla Chips, Warm Nacho Cheese, Diced Tomatoes, Seasoned Ground Beef, Refried Beans, Diced Scallions, Black Olives, Jalapenos, Sour Cream, and Guacamole.

Macaroni & Cheese Station: Macaroni with Traditional Yellow Cheddar Sauce, and your choice of Two Additional Sauces: Gouda, Smoked Gouda, Bleu Cheese, or a Lobster-Infused White Cream Sauce. With Diced Scallions, Bacon Bits, and Broccoli Florets on the side.

Mashed Potato Bar: Creamy Idaho or Sweet Potatoes accompanied by Cheddar Cheese, Bacon Bits. Chives, Sour Cream, Broccoli Florets *Add Martini Glasses at .85 each.*

Mediterranean Platter: Feta Cheese Triangles, Olives, Hummus and Pepperoncinis with Pita Bread

Caprese Salad: Buffalo Mozzarella, Plum Tomatoes, Fresh Basil and Artichoke Hearts drizzled with Balsamic Vinaigrette.

Baked Brie En Croute: with Cocktail Bread and Gourmet Crackers. Serves approximately 30 people.

Hot Crab, Cajun Spiced Seafood Dip *or* Peppered Artichoke Dip served with Cocktail Bread and Gourmet Cracker Assortment.

Mini-Hot Dog Station: with Relish, Ketchup, Mustard, Onion, and Sauerkraut

Slider Station: Mojo or BBQ Pork, or Mini-Hamburgers

**These Stations require a charge for a Chef.*

