

STATIONS MENU

optional action chef attendant - 150

CHEF TO CARVE STATION

Requires chef attendant - charge of 150

Boneless Roast Pork Loin

stone ground mustard pan gravy OR
roasted apple and cranberry mostarda

260 (serves 30-35)

Salt & Pepper-crusted Whole Tenderloin of Beef

béarnaise aioli & horseradish cream

290 (serves 20-25)

Seasoned Prime Rib of Beef

horseradish cream sauce

340 (serves 30-40)

Oven-roasted Turkey Breast

pan gravy & cranberry chutney

260 (serves 35-40)

Bone-in Country Baked Ham

stone ground & dijon mustards

340 (serves 50-60)

Boneless, Herb-roasted Lamb Roulade

tzatziki sauce & griddled pita

225 (serves 25-30)

Whole Roasted Iowa Strip Loin

porcini crusted, caramelized shallot jus

340 (serves 30-35)

Assortment of Silver Dollar Rolls

7 per doz

BUILD YOUR OWN SLIDER BAR

Choose 2 - 8/person Choose 3 - 12/person

Choose 4 - 16/person

Buffalo Chicken

blue cheese, red onion, sesame bun

Pulled BBQ Pork

pickle chip, chopped red onion, sweet Hawaiian bun

Black Angus Burger

American & Swiss cheese, ketchup,
mustard & roma tomato on pretzel roll

Coastal Crab Cake

cajun remoulade & spring greens on brioche bun

Petite Filet

blue cheese & roasted red onion on brioche bun

Cuban

pork tenderloin, ham, provolone
& pickle chip on mini ciabatta

Duck Burger

arugula & roasted pear chutney on silver dollar brioche

“COMFORT FOOD” RAMIKENS

(minimum 50 each)

Shrimp Scampi

sherry, garlic butter, parmesan bread crumbs

6.50 each

Chicken Pot Pie

roasted chicken ragout, flaky puffed pastry

5.50 each

White Cheddar Mac

crispy panko

4.50 each

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Potato Martini Bar

creamy Yukon gold mashed potato and purple Peruvian mashed, spooned into a martini glass, wide variety of classical toppings: grated cheddar, crumbled bacon, scallions, tomato, broccoli, butter and sour cream ~ a colorful and contemporary crowd pleaser
8/person

HANDMADE GOURMET RAVIOLI SAUTÉ

Poached Lobster

tuxedo striped pasta, crispy sage, brown butter, asiago

Spinach and Portobella

lemon basil beurre blanc

Braised Short Rib

brunoise vegetable, roasted fennel, marsala broth

Choice of 2 - 14/person

Choice of 3 - 17/person

MADE TO ORDER

GUACAMOLE & SALSA STATION

ripe avocado, jalapeño, fresh cilantro, lime juice, diced ripe tomato, roasted corn, red onion, chili verde sea salt, ground fresh pepper, crispy corn chips

Fire Roasted Tomato

smoked jalapeno

Tomatillo Salsa Verde

cilantro, lime and sweet onion

8/person

Moshi Moshi Sushi Bar

premium hand rolled assortment of maki rolls

nigiri - spicy mayo

soy, ginger, wasabi and chopsticks

8-10 pc - 29/person

12-15 pc - 45/person

Optional on-site sushi chef with rolling station - 375

Dessert Station

Bananas Foster

fresh-sliced bananas, orange caramel sauce, flamed with dark rum and served over French vanilla ice cream
6/person

Ice Cream Friday, Saturday & Sunday Bar

chocolate and vanilla bean ice cream scooped to order with your choice of toppings: cherries, whipped cream, Oreo pieces, M&M's, chocolate chips, chopped nuts, sprinkles, chocolate, caramel & strawberry sauces
7/person

Palm Tree Extraordinaire

signature scale model fruit palm tree skewered with fresh fruit; a truly fascinating display served with milk chocolate fondue and banana dolphins
475 (100 portions)

Chocolate Sensation Fountain Station

3-tier chocolate fountain with fresh fruit wedges, ripe strawberries, rice crispies, marshmallows and pretzel rods
7/person