

## ACTION STATIONS + BAR

Stations are priced per person with a minimum of 50 people. Uniform Chef(s) are required for each station (\$175.00 for 2 hours)

# Carving Station Fresh premium Meats MP

Harvest Roasted Turkey Breast | Herb Crusted Fresh Pork Loin | Garlic & Pepper Spiced Top Round of Prime Rib | Carved Virginia Honey Baked Ham | Herb Crusted Beef Tenderloin | Glazed Corned Beef | Spiced Round Pork Tenderloin

Each meat is accompanied with a signature well paired sauce.

#### **Mini Slider Bar**

Beef Tenderloin Sliders with Creamy Horseradish & Arugula on a Brioche
Bun....Starting at \$8 per slider

Sweet & Tangy BBQ Pulled Pork with Sweet Cabbage Slaw....Starting at \$5 per slider

Crab Cake with Homemade Aioli Sauce .... Starting at \$8 per slider

## Mac-N-Cheese Bar Starting at \$12.95 Per Person

The ultimate station for your party. Choose from creamy Cheddar Mac & Cheese or White Cheddar Mac & Cheese.

Toppings: Sautéed Mushrooms, Herb Bread Crumbs, Parmesan Cheese, Bacon Bits, Roasted Mixed Veggies

Add-ons: Slow Roasted BBQ Pulled Pork (+\$7.95 pp)
Crispy Chicken Tender Bites (+\$6.95 pp)
Ground Beef (+6.95 pp)
Garlic Butter Sautéed Shrimp (+\$9.95 Per Person)



## Mashed Potato Martini Bar Starting at \$14.95 Per Person

A beautiful rendition to mashed potatoes. Displayed in stemless martini glasses, there perfect for that perfect wedding or any fancy occasion.

Homemade Mashed Potato & Sweet Potato
Toppings: Chives, Sour Cream, Salted Butter, Sautéed Mushrooms,
Bacon Bits, Cheddar Cheese, Parmesan Cheese, Beef Gravy, Sautéed
Broccoli, Candied Walnuts, Brown Sugar
Add-ons: Grilled Sliced Skirt Steak (+\$12.95 pp)
Sauteed Garlic Butter Shrimp Scampi (+\$9.95 pp)
Roasted Baked Chicken Shreds (+\$7.95 pp)
Lobster Meat (+\$MP pp)

### Taco Fiesta Bar Starting at \$36.95 Per Person

A perfect start and finish to any event. Our Taco Fiesta Bar comes with

Three signature meats: Mexican ground beef, Pineapple Roasted Pork Al Pastor, and Cilantro Lime Chicken

Tortillas: Soft Flour Tortillas & Hard Shells

Toppings:Mexican Blend Cheese, Fresh Pico De Gallo, Guacamole, Cilantro,
Salsa, Sour Cream, Salsa Picante, Cilantro Aioli, Roasted Corn, Pickled Onions

## Pasta Action Station Starting at \$38.95 Per Person

Perfect for any occasion. Mix and Match however you would like.

Pastas: Penne, Rotini & Gluten Free
Sauces: Italian Marinara, Parmesan Creamy Alfredo, & Pesto
Protein: Grilled Sliced Chicken Breast, Italian Sausage and Meatballs,
and Sautéed Vegetables

Includes: Chef Selected Salad with housemade dressing, and garlic knots.

Add-on:Garlic Butter Sautéed Shrimp (+\$9.95 Per Person)



## Rice Bowl Bar Starting at 38.95 Per Person

A colorful and delicious part of your event. Pick your favorite rice, add your favorite meat, and don't forget your toppings.

Rice: Long Grain Rice, Brown Rice (Add Jasmine Rice +\$1.95)
Protein: Adobo Stewed Chicken, Braised Beef in Au Jus,
Sautéed Roasted Vegetables

Toppings: Spring Mix Salad, Chickpeas, Avocado, Shredded Cheddar Cheese, Feta Cheese Chopped Tomatoes, Roasted Corn, Olives, Red Onions, Chopped Cucumbers, Homemade R Catering Aioli, Cilantro Aioli, Flour Tortillas

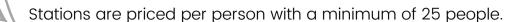
> Add-Ons: Broiled Salmon (+\$14.95 pp) Grilled Shrimp (+\$9.95 pp)

## Paella Station Starting at \$28.95 Per Person

A beautiful abundant display of Paella with grilled shrimp, seafood mix, calamari, scallops, and mussels. Cooked in saffron yellow rice garnished with roasted red peppers, olives and green peas. Served with a chef curated salad, dinner rolls and butter.

Add-Ons: Lobster Tail Halves (MP)





## Iced Raw Tower

Presented on ice on a dazzling ice tray.

Snow Crab Claws
Poached and Chilled Jumbo Shrimps
Oysters and Clams on the Half Shell
Poached and Chilled Lobster Tail Halves



Served with cocktail sauce, dijon creamy horseradish, lemon wedges, and hot sauce.

## Sushi Bar

#### MP

An assortment of already made Sushi & Sashimi beautifully presented in a Japanese Sushi Boat and stationed on trays served with pickled ginger, soy sauce, and wasabi.



California Roll Spicy Tuna Roll Dragon Roll Salmon Sashimi Tuna Sashimi





## **DESSERT SELECTIONS**

Tres Leches Bread Pudding (a la mode)
Mini Assorted Dessert Shots
Red Velvet Cake
Carrot Cake
Strawberry Cheesecake
Berries & Cream
Chocolate Molten Lava Cake (a la mode)
Double Chocolate Chip Brownie
Double Chocolate Fudge Cake
Pineapple Upside Down Cake
Key Lime Tart
Ice Cream Bar
Assorted Dessert Station

#### **Homemade Pies**

Warm Peach Cobbler (a la mode)
Warm Apple Cobbler (a la mode)
Pecan Pie
Blueberry Pie
Chocolate Pie
Lemon Merengue
Coconut Cream Pie
Cherry Pie
Rhubarb Pie
Sweet Potato Pie
Pumpkin Pie



# CONSUMER ADVISORY \*CONSUMING RAW OR UNDERCOOKED MEATS, POULTRY, SEAFOOD, SHELLFISH OR EGGS MAY INCREASE YOUR RISK OF FOODBORNE ILLNESS

