

HORS D'OEUVRE STATIONS

All chef attended stations require one chef per 75 guests for 1 ½ hours at \$150.
Minimum of 25 guests for a chef attended station.

FAJITA STATION

Cilantro lime marinated chicken, spicy beef strips, traditional taco ground beef
Onions, assorted peppers
Guacamole, sour cream, shredded cheese, scallions, diced onions, salsa
Warm flour and hard shell corn tortillas
Nacho chips and cheese

\$18 per person

PASTA STATION

Ravioli stuffed with Italian sausage, penne pasta, spinach and carrot ziti
Gruyere mornay sauce, marinara sauce, basil and olive oil
Artichoke, tomatoes, roasted root vegetables, peas, broccoli, peppers, onions, mushrooms

Flat bread, focaccia, fresh Parmesan cheese

\$17 per person

Italian sausage *\$3 per person*

Grilled chicken *\$3 per person*

Bay shrimp *\$3 per person*

Add all meats for \$8 per person

SEAFOOD STATION

Chilled jumbo shrimp, iced crab claws, green lip mussels
Cocktail sauce, horseradish, lemon wedges, wasabi
Fire salt tuna tartar barquettes
Maryland crab griddlecakes, chipotle remoulade

\$49 per person

MACARONI AND CHEESE STATION

Traditional creamy cheddar, elbow macaroni
Four cheese and sun-dried tomatoes, rotini pasta
Maytag bleu cheese and wild mushroom, ziti pasta

Toppings include: Peas, broccoli, bacon, tomatoes, onions, peppers, mushrooms, shredded cheddar cheese

\$15 per person

GRILLED CHEESE STATION

St Andres, honey, rustic Italian bread
Cheddar, tomato, bacon, ciabatta
Swiss, ham, caraway rye bread
Tomato soup

\$15 per person

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SALAD STATION

Iceberg lettuce, field greens
Carrots, cucumber, red onion, mushrooms, cheese
Croutons, tomatoes, bacon, bleu cheese, marinated olives
Fresh baguette, San Francisco sourdough bread

\$11 per person

EAST MEETS WEST

Stir fried broccoli, onions, carrots, pea pods, chicken
Vegetable lo mein
Pork fried rice
White or brown rice
Crab rangoon, sweet and sour
Spring rolls, spicy mustard

\$18 per person

FIRE AND ICE HAND CARVED STATION

*Station can be upgraded with an ice carving.
Station must be chef attended. Minimum of 30 guests.*

ICE

Cold smoked wild salmon, Belvedere dill rain, Whispering Oaks Farm eggs, grissini
Australian hiramasa carpaccio, avocado cream, papaya fresca
Fluke crudo, cold pressed olive oil, baby fennel orange salad
Suzuki striped bass, marinated tomatoes, micro basil, sea salt

FIRE

Carved rosemary salt Tomahawk chop ribeyes
Kobe flat iron London broil
Carved Strauss veal long bone chops
White bean cassoulet
Five dipping sauces, from mild to volcanic

\$75 per person

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