

ACTION 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, onions, assorted peppers, guacamole, sour cream, shredded cheddar, scallions, pico de gallo, pepperoncini, jalapeños, warm flour and corn tortillas, nacho chips and queso

PASTA STATION

Cheese ravioli, tomato basil penne, linguine with basil pesto, roasted garlic and Parmesan cream, marinara, artichoke, tomatoes, roasted root vegetables, peppers, onions, mushrooms, focaccia bread and shaved Parmesan cheese

Upgrades available:

Italian sausage
Grilled chicken
Lemon shrimp

SHRIMP SCAMPI STATION

Jumbo Pacific shrimp, garlic, white wine, cilantro, lemon, lime, shallots, horseradish, cocktail sauce, tomato-basil salsa, mango-jalapeño chutney, and mustard aioli

MACARONI AND CHEESE STATION

Traditional elbow macaroni with Wisconsin cheddar cheese sauce, white cheddar and sundried tomatoes with rotini pasta, local cave aged bleu cheese, wild mushroom and rigatoni

Toppings to include: broccoli, bacon, tomatoes, onions, peppers,
shaved Parmesan, garlic bread crumbs, balsamic glaze

GRILLED CHEESE STATION

Cambozola, basil and caramelized shallots, on pumpernickel
Aged local cheddar, tomato, bacon, on fresh brioche
Swiss and ham on fresh multi-grain bread
Freshly made tomato soup

All stations are based on 1 ½ hours service time and require a minimum of 25 people. An additional \$10.00 per person will be assessed for the number of persons under 25. All food & beverage prices are subject to applicable 22% service charge and 6.1% sales tax. Menu selection and pricing will be guaranteed 30 days prior to the event or upon signed banquet event orders.

Whether dining out or preparing food at home, consuming raw or undercooked meats, poultry, seafood, shellfish, or eggs may increase your risk of foodborne illness.