

Stations

Display/Action Carving Stations

Chef's fee \$40.00 per hour w/a 2 hour minimum. All meat prices are subject to change. Call for current market pricing. Carving Station Rental \$75 Additional.

Carved Beef Tenderloin

(6 oz.) Subject to Market Pricing.
Served w/ your choice of Sauce:
Demi-Glace
Add Horseradish on the side
With Mushroom Sauce
With Burgundy Sauce
With Forestier Sauce

Carved Pork Tenderloin

w/ Demi-Glace or Michigan Cherry Port Wine Reduction \$6.50

Carved Honey Glazed Bone-in Spiral Ham

\$4.95

Carved Prime Rib

Subject to Market Pricing. Served w/ Horseradish Sauce & Au Jus 10 oz or 12 oz

Themed Cold & Sauteed Stations

Chef's fee \$40.00 per hour w/a 2 hour minimum (per 20-25 Guests.) Stations are priced for 25+ guests & are available only as part of a meal. Please choose additional menu items to create a full meal.

Brunch/Tailgate Omelet Station

per omelet w/ additional menu items
Per 1 omelet w/ omelet fillings & hot
sauces. Includes Three Eggs per Guest,
Cheese, Ham, Mushrooms, Feta,
Onions, Green Peppers, Tomatoes,
Olives, Banana Peppers, Salsa & Hot
Sauce
\$8.50

Charcuterie Board Station

Prosciutto De Parma, Sopressata, Genoa Salami, Manchego, Gorgonzola Wedges, Herbed Chevre, Marcona Almonds, Olive Medley, Giardiniera, Assorted Mustards & Chutney. Served with Artisan Bread & Assorted Crackers. Served events only. Minimum of the greater of 50% of guest count or 25 guests.

\$20.00

GF - Gluten Free

DF - Dairy Free

V - Vegetarian

Italian Station

per guest. Contains Farfalle Pasta, Grilled Chicken Strips, Zucchini, Yellow Squash, Onions, Broccoli, Peppers, Artichokes, Olives, Fresh Spinach, Feta Cheese, & Olive Oil. Sauces include: Pesto, Marinara, & Alfredo. \$13.50

Fajita Station

Contains Seasoned Chicken Strips,
Seasoned Beef Strips, Seasoned
Refried Beans (Vegetarian), Grilled
Peppers & Onions, Sliced Limes,
Jalapeños or Banana Peppers, Salsa,
Sour Cream, Lettuce, Shredded Cheese
& Flour Tortillas. Guacamole available
for \$2 Extra
\$15.00/Guest

Traditional Salad Bar (GF/V)

Mixed Greens w/ Shredded Red Cabbage & Carrots, Red Onions, Cucumbers, Grape Tomatoes, Olives, Bell Peppers, Shredded Cheddar Jack, Feta, Dried Cranberries, Radishes, Chickpeas, Celery & Croutons. Choice of: Bacon or Ham

Side Salad	\$7.95
Entree Salad	.\$13.95
Add Hard Boiled Egg per guest	\$1.00
Add Grilled Chicken Breast	\$4.00

Guacamole Action Station

(Minimum of 20svs) (Made to order-Chef's Fee not included)

Avocado Lemons, Limes, Oranges Garlic (Fresh & Roasted) Tomatoes Tomatillo Jalapeno Peppers Serrano Peppers Tri-Colored Bell Peppers Red Onion, Spanish Onion Scallions Salt & Pepper Cayenne Cumin Honey Olive Oil Cholula Hot Sauce Sour Cream Shredded Cheddar Jack Queso Fresca. Served with Tortillas, Pita Wedges & Crudite \$9.00

Stir-Fry Station

Contains White or Brown Rice, Chicken Breast Strips, Beef Strips, Chopped Vegetables (Onions, Peppers, Mushrooms, & Water Chestnuts,) & Sauces: Hot Szechwan & Teriyaki Soy \$15.50

w/ Baby Shrimp	\$16.50
w/ Jumbo Shrimp	\$17.50