

# Chef Attended Action Stations

All stations are offered for two and one-half hours.  
Chef attendant fee of \$125 applies to each station.  
Priced per guest unless noted. Minimum of 25 guests.

## Crab Cake Station

Sautéed Fresh Crab Cakes, Corn and Black Eyed Pea Salsa, Remoulade  
6.50 per piece, 3 pieces per guests minimum

## Asian Station

Steamed Chicken Dumplings, Shrimp and Pork Siu Mai,  
Pork Belly Bao Buns, Tempura Shrimp, Crispy Asian Slaw,  
Dragon Sauce, Sweet Chile Sauce, Ginger Sesame Dipping Sauce  
14

## Shrimp & Grits Station

Gulf Shrimp, Stone Ground Grits, Andouille Sausage, Tasso Gravy,  
Diced Tomatoes, Green Onions, Chopped Bacon  
14

## Assorted Sliders Station

Miniature Angus Cheeseburgers, Fried Chicken Sliders, Pulled Pork Sliders,  
Tater Tots, Ranch Dressing, Sweet Pickles, Barbeque Sauce  
12

## Pasta Station

Includes: Focaccia, Garlic Oil, Caesar Salad  
Choice of Two:

**Grilled Chicken Penne Pasta**, Roasted Vegetables, Pesto Cream 6

**Cavatelli Bolognese**, Spinach, Beurre Blanc 7

**Wild Mushroom Raviolis**, Ricotta Salata, Tarragon Cream 9

**Rigatoni**, Reggiano, Fennel, Prosciutto, Sun-Dried Tomato Pesto, Olive Oil 7

**Strozzapreti Pasta**, San Marzano, Crushed Red Pepper Flakes, Parmesan 4

**White Truffle Macaroni and Cheese** 7

## Southwest Station

**California Shrimp Tacos**, San Diego Taco Sauce, Avocado, Pico de Cera

**Guajillo Chicken Tacos**, Pineapple Pico, Cilantro, Salsa Roja

**Spiced Black Bean Tacos**, Cotija Cheese, Roasted Peppers

Blue Corn Chips, Fire Roasted Salsa, Guacamole,

Chipotle Wedge Salad with Roasted Corn  
13

## Mediterranean Ancient Grain Bowl

Quinoa, Farro, Arugula, Baby Kale, Grilled Chicken, Braised Lamb, Falafel.  
Charred Eggplant Hummus, Lemon Tahini Vinaigrette, Spicy Whipped Feta, Tzatziki.  
Pickled Radish, Cucumber, Pepperoncini, Olives, Feta, Blue Cheese, Grape Tomato  
10

### **Risotto Station**

Includes: Focaccia, Garlic Oil, Caesar Salad

Choice of Two:

- Seafood Risotto**, Baby Shrimp, Reggiano Cheese, Terre Bormane, Olive Oil 10
- Red Wine Risotto**, Braised Short Ribs, Roasted Shallot Butter 5
- Wild Mushroom Risotto**, White Truffle Oil 7
- Duck Confit Risotto**, Reggiano Cheese 10
- Virginia Risotto**, Crab, Country Ham, Smoked Corn, Pickled Sweet Peppers 12

### **Artisan Grilled Cheese Station**

Philly Cheesesteak with Smoked Gouda on Sub Roll

Goat Cheese, Tomato, Basil on Ciabatta

Bacon, Apple, Cheddar on Sourdough

Club-Made Kettle Chips, Sweet Gherkins

10

### **Steak Frites Station**

Carved Marinated Hanger Steak, Truffled Steak French Fries Tossed in Romano Cheese, Chimichurri, Tarragon Aioli, Baby Arugula Salad with Dijon Vinaigrette

16

### **Cuban Station**

Carved Lechon Pork, Flour Tortillas, Mojo Sauce,

Black Beans, Roasted Onions, Roasted Red Peppers, Cotija Cheese,

Smokey Red Rice, Sweet Plantains

13

*Add: (Minimum 50 guests)*

Whole Roasted Pig Cooked in La Caja de China

6

### **Sushi Roll in a Bowl**

**Tuna Poke**, Wakame, Edamame, Cucumber, Dragon Sauce, Soy Caramel

**Shrimp Poke**, Avocado, Wakame, Pickled Ginger, Shredded Carrot, Soy Caramel

**Tofu Poke**, Pickled Jalapeno, Cucumber, Shredded Carrot, Wakame, Pickled Ginger

15

# From The Carving Board

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## **Certified Angus Beef Tenderloin\***

Horseradish Sauce, Stone Mustard, Béarnaise, Turnover Rolls  
14

## **Herb-Crusted Prime Rib\***

Rosemary Roasted Potatoes, Roasted Asparagus,  
Beef Jus and Horseradish Cream, Tarragon Aioli, Turnover Rolls  
14

## **Rotisserie Leg of Lamb\***

Mediterranean Potato Salad, Apple Mint Jam,  
Roasted Garlic Hummus, Tzatziki, Pitas  
11

## **New Zealand Lamb Racks**

Apply Chutney, Green Peppercorn Sauce  
17

## **Marinated Grilled Flank Steak**

Mexican Street Corn, CCV Spoonbread, Chimichurri Sauce  
12

## **Creole-Fried Turkey Breast**

Apple Corn Bread Stuffing, Orange Horseradish Sauce, Cajun Aioli,  
Three-Onion Marmalade, Biscuits  
10

## **Cedar Plank Salmon, Grain Mustard and Herb Crust**

Creamed Spinach, Pilaf, Sauce Verte,  
Champagne Beurre Blanc, Fried Lavash  
11

## **Sour Orange Cuban Pork Shoulder**

Corn Muffins, Fried Plantains, Sliced Pickles, Honey Mojo Sauce  
12

## **Add any side to any carving station for \$3 per person.**

Roasted Brussels Sprouts  
Shredded Gruyere Potato Gratin  
Seasonal Vegetables  
Roasted Garlic Polenta  
Braised Collard Greens  
Smoked Gouda Grits