

# 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