

Chef-Inspired Action Stations

All stations are offered for two and one-half hours.
Priced per guest unless noted. Minimum of 25 guests.

Crab Cake Station

Sauteed Fresh Crab Cakes, Corn and Blackeye Pea Salsa, Remoulade
Three per guest minimum
6.50 per piece

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

Shrimp, Andouille Sausage, Diced Tomatoes,
Tasso Gravy, White Cheddar Grits, Fried Green Tomatoes, Rémoulade
14

Assorted Sliders Station

Miniature Angus Burgers, Chicken Sliders, Pulled Pork BQQ Sliders,
Shoestring Fries, Onion Straws,
Ketchup, Mayonnaise, Mustard, Cornichons, Avocado Ranch, 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

Blackened Mahi Fish Taco, Guajillo Chicken Taco, Roasted Vegetable Quesadilla,
Flour Tortillas, Pico de Gallo, Saratoga Sauce, Guacamole,
South American Wedge Salad, Chipotle Ranch, BBQ Corn, Crispy Onion Straws
13

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

Raw Bar

Minimum 3 per person, priced per piece
Includes: Cocktail Sauce, Mignonette, Horseradish, Lemon Wedges
Freshly Shucked Oysters 3.50
Chilled Jumbo Shrimp 3
Fresh Lobster Market Price

Steak Frites Station

Marinated Hanger Steak, Truffled Shoestring French Fries with Romano Cheese,
Chimichurri, Red Pepper Aioli, Baby Arugula Salad, Charred Grape Tomato,
Shaved Radish, Applewood Bacon, Red Onion, Dijon Vinaigrette
15

Virginia Station

Sliced Smithfield and Country Ham, Cheddar Biscuits, Sweet Potato Biscuits,
Buttermilk Biscuits, Sausage Gravy, Candied Bacon, Sweet Gherkins,
Pimiento Cheese Duo, Cream Cheese and Pepper Jelly, Assorted Crackers
14

Cuban Station

Lechon Pork, Flour Tortillas, Mojo Sauce,
Black Beans, Crisp Onions, Roasted Peppers, Lime, Crushed Coriander,
Grilled Peppers, Cheese, Spicy Long Grain Rice and Roasted Tomatoes,
Tostones, Lime and Sea Salt, Ham Croquets
12

Add: (Minimum 50 guests)

Whole Roasted Pig Cooked in La Caja de China 6

Sushi Roll in a Bowl

Vinegared Rice, Mixed Greens, Salmon, Yellowfin Tuna, Poached Shrimp,
Edamame, Seaweed Salad, Bean Sprouts, Pickled Ginger, Radish, Club-Made Sambal,
Wasabi-Lime Vinaigrette, Soy Caramel, Sesame Oil, Dragon Sauce, Wonton Chips
14

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

From The Carving Board

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Certified Angus Beef Tenderloin*

Horseradish Sauce, Stone Mustard, Béarnaise, Turnover Rolls
14

Herb-Crusted Prime Rib*

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

Rotisserie Leg of Lamb*

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

New Zealand Lamb Racks

Apply Chutney, Green Peppercorn Sauce
17

Marinated Grilled Flank Steak

Chimichurri Sauce, Mexican Street Corn, CCV Spoonbread
12

Creole-Fried Turkey Breast

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

Cedar Plank Salmon, Grain Mustard and Herb Crust

Sauce Vert, Creamed Spinach, Pilaf,
Champagne Beurre Blanc, Turnover Rolls
11

Sour Orange Cuban Pork Shoulder

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