

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

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.

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, Turnover Rolls
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