FOOD STATIONS

This selection of Action Stations can be used for an upgrade to your Cocktail Party or they can be combined to create an amazing Station Dinner Menu.

Priced Accordingly Per Person.

Pasta Station \$12

Includes Fresh Bread Basket and Grated Cheese

(Choose your Pasta)

Rigatoni - Penne - Campanelle - Bowtie -Tortellini - Seasonal Ravioli

(Choose your Style)

Primavera

Garden Vegetables

Caprese Fresh

Chopped Roma Tomatoes, Fresh Mozzarella, Garlic and Oil

Ala Nostra

Sun Dried Tomatoes, Artichoke Hearts, Basil Cream

Ala Vodka

Sun Dried Tomatoes, Mushrooms, Vodka Sauce

Bolognese

Meat Sauce with Cream

Alfredo

White Cheese Sauce

Mediterranean Carving Station \$15

Bread Basket
Greek Salad
Herb Stuffed leg of Lamb
Grilled Vegetables
Saffron Rice or Greek Potatoes
with Garlic, Lemon and Oregano

South Beach Steakhouse Carving Station \$15

Mojo Marinated Grilled Bistro Steak Cuban Rice and Beans with Sofrito Tostones with Garlic Sauce Grilled Veggie Rollups

Carving Stations

Includes Bread Basket & Sauce Accompaniments

Choose from our Delicious Selection

Roast Beef \$10

Prime Rib \$15

Filet Mignon \$15

Bistro Steak with Au Poivre Sauce \$12

Roast Turkey with Herb Brown Gravy and Cranberry Relish **\$10**

Marinated Flank Steak \$10

Roast Leg of Lamb \$15

Skirt Steak with Chimichurri \$15

Honey Mustard Glazed Ham \$10

Pork Loin with Warm Cherry Glaze \$12

Pastrami or Corned Beef \$14

Locally Smoked Salmon \$12

American Steakhouse Station \$15

Bread Basket
Mixed Green Salad
Prime Rib
Horseradish Sauce and Au Jus
Yukon Gold Mashed Potatoes
Creamed Spinach

Argentinean Steakhouse Station \$15

Bread Basket
Mixed Green Salad
Bistro Steak with Chimichurri
Hot and Sweet Sausage
Yellow Rice
Sweet Plantains

Raw Bar Station \$20

Crushed Ice Display
Little Neck Clam
Oysters
Shrimp Cocktail
Crab Claws +\$5
Lobster Claws +\$10

Served with Cocktail, Mignonette Sauce and Lemon Wedges

Oyster Tasting Ice Bar \$15

Three Varieties of Craft Oysters

Served with Cocktail Sauce, Mignonette Sauce and Lemon Wedges

Gourmet Mac & Cheese Station \$12

(Choose 3)

American Mac & Cheese
Melted Tri-Colored Onion, Gouda
Cracked Pepper, Mushroom, Parmesan
Bacon, Chopped Tomato, White Cheddar
Buffalo Chicken, Blue Cheese
Gorgonzola White Truffle, Wild Mushroom
Chorizo, Poblano Pepper, Roasted Pepper

Slider Station \$14

All Served on Buttered Brioche Buns

(Choose 3)

Hamburgers and Cheeseburgers
Southern Fried Chicken with Blue Cheese
Grilled Chicken Slider with Caramelized Onions,
Bacon and Honey Mustard
Pulled Pork Sliders with Ancho BBQ Sauce
Brisket Slider with Coleslaw
Grilled Portobello Mushroom with Roasted Red
Peppers and Fresh Mozzarella
Lobster Rolls +\$8

All Served with Waffle Fries and Onion Rings Accompaniment Platter.

Tableside Ceasar Salad Station \$10

Chef Attended Station
Dressing Made in Front of the Guests.

Toppings

Craisins, Sunflower Seeds, Croutons, Parmesan Cheese, Hard Boiled Egg Steak, Chicken or Shrimp +\$5

Indian Curry Bar \$12

Naan Bread Basmati Rice

(Choose 2)

Vegetable Curry Chicken Tikka Masala Channa Masala (garbanzos) Shrimp with Green Curry Vegetable Samosa

Dim Sum Bar \$12

(Choose 2)

Asian Noodle and Crab in a Togo Box
Peking Duck Spring Rolls
Shrimp Shu Mai Dumplings
Sesame Seared Tuna over Seaweed Salad
Pot Stickers
Veggie Gyoza

Mashed Po-Tini Bar \$10

Whipped Potatoes and Sweet Potatoes Served in Margarita Glasses with Choice of

Toppings

(Choose 6)

Crumbled Bacon, Sausage Crumbles Gravy,
Sautéed Onion, Scallions, Cheddar
Gorgonzola- Sautéed Mushrooms Creamed
Spinach, Broccoli, Sour Cream
Roasted Cauliflower, Frizzled Onions
Cinnamon Apples, Caviar (\$)

Risotto Station \$14

Freshly prepared by our chef and transferred to chafers for quick service.

Attendant will serve.

(Choose 2)

Wild Mushroom and Truffle Risotto
Cajun Shrimp and Andouille Risotto
Bacon and Broccoli Rabe Risotto
Lobster Risotto (\$)

Toppings

Cheese, French Fried Onions, Bacon, Scallions, Caramelized Onions

Southern Style Grits Station \$14

Attendant served.

Southern Style White Cheesy Grits
Served in a Margarita Glass

Toppings

Charleston Shrimp and Sausage
With Onions, Peppers and White
Wine Cream Sauce
Smoked BBQ Pulled Pork
With a Sweet and Tangy BBQ Sauce

Cuban Rice and Bean Bar \$12

Attendant served.

Cuban Rice and Beans Served in a Martini
Glass with your Guests Choice of
Chopped Mojo Chicken or
Cuban Roast Pernil of Pork

Toppings

Scallions, Balsamic Caramelized Onions, Tostones

Mexicali Fajita Station \$15

House Fried Tortilla Chips and Salsa Steak,
Chicken and Veggies
with Flour Tortillas, Shredded Cheddar,
Sour Cream, Guacamole, Pica De Gallo,
Yellow Rice & Black Beans

Asian Station \$20

Asian Noodle and Crab Salad or Korean
Napa Cabbage Salad in a Togo Box
House Special Wok Fried Rice
Vegetable Lo-Mein
Shrimp Shu-Mai Dumplings
Chinese Spare Rib-Lets
Shrimp Tempura
Subgum Fried Wontons +\$4

Soul Food Station \$14

Cornbread Salad
Buttermilk Biscuits with Honey Butter
Southern Fried Chicken
Fish Fry
Collard Greens
Mac and Cheese or Cheesy Grits
Oxtail +\$5

Mediterranean Station \$20

Assorted Breads, Prosciutto, Imported Cured
Meats, Provolone Cheese,
Parmigiano Reggiano, Fresh Mozzarella,
Roasted Red Peppers, Marinated Olives,
Artichoke Hearts, Hummus with Pita,
Grilled Mediterranean Vegetables
Cesar Salad, Greek Salad, Stuffed Hot Peppers,
Calamari Salad

Choice of Two Entrees from Buffet Menu

Fusion "Burrito Bowl" Station \$15

Build your own fusion burrito without the restrictions of a tortilla!

Korean Bulgoki Chili Rubbed Pernil Pork Thai Spiced Chicken All Served *over Cilantro Infused Rice*

Toppings

Guacamole, Black Bean and Corn Salsa, Kimchi, Asian Slaw, Chedder Cheese, Salsa Fresca, Sour Cream, Lime Wedges

Bruschetta Bar \$12

Fresh Grilled Crostini with choice of Roasted Tomato Bruschetta, Wild Mushroom Bruschetta, Olive Tapenade, Melted by our Chef with a Hand Torch

NY Station \$13

New York Salted Pretzels in a Rotating Display
Mini Reuben's on the Grill
Potato Knishes
Mini Hot Dogs
Mustard, Ketchup, Sauerkraut,
Relish & Thousand Island

Retro Diner Station \$12

Mini Slider Bar
Hot Dogs
French Fries and Crispy Onion Rings
Mini Milk Shakes

Hawaiian Taco Station \$15

Served with corn tortillas and flour tortillas

Includes:

Smoked Kahlua Pork, Peruvian Braised Chicken, Togarashi Dusted Vegetables Salsa Fresca, Thai Basil Guacamole, Corn and Black Bean Salsa, Sriracha Aioli, Sour Cream, Fresh Lime Wedges

All American Station \$15

Cornbread Salad
BBQ Pulled Pork Sliders
Mini Killer Meatloaf's with Demi Gravy
Mac and Cheese
Homemade Cole Slaw
Red Potato Salad
Corn Muffins

Quesadilla Station \$13

Chef Service with Flat Top Griddle

(Choice Of 3)

Shrimp with Onions and Peppers
Cheddar Cheese, Cilantro Lime Sour Cream
BBQ Pulled Pork
Cheddar and Jack Cheese, BBQ Dipping Sauce
Cajun Chicken
Jack Cheese and Ranch Dressing
Pulled Duck

Spinach and Portobello Fontina, Chipotle BBQ Sauce

Hoisin Mayo

Dodge Inn Steak **+\$2**Filet Mignon, Stewed Onions,
Mozzarella Cheese

Ceviche Station \$15

(Choice of 3)

Shrimp Ceviche Shrimp and Mango Ceviche Shrimp and Pineapple Tilapia Ceviche Peruvian Sea Bass Ceviche Calamari Ceviche

Mixed Seafood Ceviche Scallop Ceviche