



Chef Attended Stations Menu

Our Chef Attended Stations are served directly to each guest by a Culinary Professional

Seafood Stations: Pages 1 - 3

Beef Stations: Page 4 & 5

Poultry Stations: Page 6 & 7

Pork Stations: Page 8

Vegan & Vegetarian Stations: Page 9 & 10

Stations by Cuisine: Pages 11 & 12

Dessert Stations: Pages 13 & 14

All Stations Include Gluten Free (GF) Items

Seafood Stations

Sauces for each Station are Optional

Crab Stuffed Flounder Filets

Jumbo Lump Crab-Stuffed Flounder Filets with Rice Pilaf and Roasted Asparagus

Shrimp Alfredo over Fettuccine

Sautéed Shrimp Over Creamy Alfredo with Fettuccine Pasta, Served with Garlic Bread

Pan-Seared Atlantic Salmon (GF)

Pan-Seared Atlantic Salmon with Rosemary Butter Sauce,
Served with Sweet Potato Casserole and Roasted Seasonal Vegetables

Mango Chili Pan-Seared Tilapia Filets (GF)

Pan-Seared Tilapia Filets Topped with Mango Chili, Served with Herb Tomato Provençal and Sautéed Haricot Verts

Fire Roasted Tomato Relish Cod Filets (GF)

Atlantic Cod Filets Baked in Banana Leaves with Fire Roasted Tomato Relish

Shrimp n Grits (GF)

Client's Choice of:

Buffalo Shrimp with Cheddar Cheese Grits, Jerk Shrimp with Coconut Grits, or Cajun Shrimp with Creole Grits

Served in a Martini Glass

Jumbo Lump Crab Cakes

Jumbo Lump Crab Cakes with Roasted Potatoes

Sauté Flounder with Brown Butter Sauce (GF)

Boneless Flounder Filets Served with Sautéed Spinach and Roasted Tomatoes

Grilled Prawns (GF)

Grilled Prawns with Pineapple Relish and Rice Pilaf (Gluten Free Rice Option Available)

Lobster Mac n Cheese (GF)

Chunks of Maine Lobster with Creamy Parmesan Cheese Sauce, Bacon, Tomatoes, and Scallions (Gluten Free Pasta Option Available)

Beef Stations

Red Wine Braised Short Ribs (GF)

Tender, Boneless 4-Hour Braised Short Ribs, Served with a Red Wine Demi-Glace, Pappardelle, and Creamy Red Wine Sauce

Grilled Sliced Tenderloins (GF)

USDA Prime Tenderloins Served Sliced with Roasted Garlic Sauce, Garlic and Rosemary Mashed Potatoes, and Sauté Haricot Verts with Balsamic Glaze

Beef Wellingtons

USDA Prime Filet Baked in a Flaky, Buttery Crust and Topped with Champagne Mustard

Rioja Beef Checks (GF)

Slow Braised, Boneless Beef Checks with Creamy Chive Polenta and Crispy Onions

Slow Roasted Beef (GF)

Slow-Roasted Seasoned Roast Beef with Mashed Potatoes and Pearl Onion Brown Jus

Irish Corned Beef (GF)

Irish Corned beef with Crispy Potato Hash and Braised Sweet Apples

Mashed Potato Bar (GF)

A Create Your Own Mashed Potato Bar to include Creamy Mashed Potatoes and:

USDA Prime Chuck Chili

Grilled USDA Prime Filet and Caramelized Onions

Braised Chicken

Hearty Mushroom Blend with Caramelized Pearl Onions Brown Sauce

Quesadilla Bar (GF)

A Create Your Own Quesadilla Station to include:

Skirt Steak

Grilled Chicken

Smart Ground

Caramelized Peppers, Onions, Cilantro, Tomatillo Salsa, Pico de Gallo, Cheddar Cheese, Sour Cream and Guacamole

(Gluten free tortillas available)

Poultry Stations

Roasted Chicken Breast (GF)

Grilled Chicken Breasts Served Sliced with Rosemary Jus, Orange & Ginger Roasted Carrots and Rice Pilaf

Jerk Fried Turkey Breasts

Jerk Fried Turkey Breasts Served with Roasted Sweet Potato Salad

Chicken Wellington

Herb -Marinated Chicken Breasts Baked in a Flaky Pastry Shell, and Topped with Honey Cup Mustard

Grilled Chicken and Pad Thai Noodles

Grilled Chicken, over Soy, Ginger and Garlic Toss Pad Thai Noodles

Can be served in a Chinese Takeout Box

Fried Chicken n Waffle

Southern Fried Chicken Breasts, Served with Crispy Belgian Waffle and Buffalo Syrup

Creamed Chicken Stuffed Crepes (GF)

Boneless Chicken, Bacon, Shallots, Cream, and Parmesan Stuffed in a Fluffy House-Made Crepe (Gluten Free Crepes Available)

Chicken and Broccoli Alfredo (GF)

Boneless Grilled Chicken and Broccoli Tossed with Garlic Alfredo and Parmesan over Angel Hair Pasta,

(Gluten free pasta available)

Mashed Potato Bar (GF)

A Create Your Own Mashed Potato Bar to include Creamy Mashed Potatoes and:

Braised Chicken

Hearty Mushroom Blend with Caramelized Pearl Onions Brown Sauce

USDA Prime Chuck Chili

Grilled USDA Prime Filet and Caramelized Onions

Quesadilla Bar (GF)

A Create Your Own Quesadilla Station to include:

Skirt Steak

Grilled Chicken

Smart Ground

Caramelized Peppers, Onions, Cilantro, Tomatillo Salsa, Pico de Gallo, Cheddar Cheese, Sour Cream and Guacamole

(Gluten free tortillas available)

Pork Stations

Slow Braised Pulled Pork (GF)

Slow-Roasted Pulled Pork with Vidalia Onion BBQ Sauce, BBQ baked Beans, Sweet Southern Coleslaw, and Hushpuppies

Jerk Roasted Pork Loin (GF)

Mild Jerk-Roasted Boneless Pork Loin Served Sliced with Fried Plantains, Caribbean Black Beans

Smoked Baby Back Ribs (GF)

Racks of Baby Back Ribs, Sliced to Order, and Served with Roasted Corn, Roasted Fingerlings

Grilled Boneless Pork Chops (GF)

Sweet Chili-Marinaded Boneless Pork Chops Served with Macaroni & Cheese, Sweet Cornbread Muffin

General Tso's Sesame Pork Stir Fry (GF)

Chunks of Sesame and Soy-Glazed Pork, Batter-Fried, and Tossed with Wok-Fried Broccoli, Snow Peas, Carrots, Pearl Onions and Water Chestnuts

Served in a Chinese Take-out Box

Vegetarian & Vegan Entrée Stations

Gluten Free & Vegan Stuffed Portabella Caps

Fire-Roasted Mild Red Peppers with Spinach, Grilled Onions, and Stewed Lentils

Gluten Free and Vegan Lentil & Quinoa Stuffed Peppers & Achiote Tomato Sauce

Stewed Lentils and Quinoa Pilaf-Stuffed in Roasted Bell Pepper Topped with Achiote Tomato Sauce, and Served with Rice Pilaf, and Grilled Asparagus

Gluten Free and Vegan Black Bean Pasta with Smoked Paprika Sauce

Black Bean Pasta with Peppers, Onions, Squash, and Zucchini, Topped with Smoked Paprika Sauce, and Served with Garlic Bread

Gluten Free & Vegan Spaghetti Squash, Chickpea & Kale Toss

Spaghetti Squash Pasta, with Stewed Chickpeas, Shredded Sautéed Lacinato Kale, Extra Virgin Olive Oil, and Roasted Garlic Served with Garlic Bread

Gluten Free and Asian Vegan Rice Noodles & Vegetable Bowl

Vegan Rice Noodles, Bok Choy, Carrots, Celery, Broccoli, Baby Corn, and Pearl Onions Tossed in Ginger, Garlic, Cilantro, and Soy Sauce

Vegan Lasagna Bake

Layers of Smart Ground, Zucchini, Squash, Tomatoes, Onions, and Peppers Baked until Golden, and Served with Garlic Bread

Gluten Free and Vegan Pasta Bar

A Create Your Own Pasta Station with Selections to Include

Fire Roasted Tomato Sauce

Garlic Herb Pesto

Chipotle Mango Sauce

Gluten Free & Vegan Pasta Selection

Peppers, Onions, Mushrooms

Vegetarian Mashed Potato Bar (GF)

A Create Your Own Mashed Potato Bar to include creamy mashed potatoes and:

White Bean Chili

Hearty Mushroom Blend with Caramelized Pearl Onions Brown Sauce

Smart Ground Chili

Stations by Cuisine

Mexican Food Station

Marinated strips of skirt steak, chicken and shrimp fajitas made to order

Bean Nachos

Cheese Quesadillas

With applicable condiments

Asian Food Station

Shrimp, chicken or beef fried rice assembled to order

Vegetable Eggrolls

Kimchi

Indian Food Station

Chicken Curry

Vegetable Samosas

Mango Chili Salad

Philly Style Station

Beef and Chicken Philly Cheesesteaks made to order

Seasoned Fries

Mini Soft Pretzels

Caribbean Food Station

Jerk Chicken

Rice & Peas

Fried Plantains

Dessert Stations

Choose Two (2)

Dessert Stations May Be Added to Any Buffet or Plated Package for \$16

Bailey's® Chocolate Mousse with Courvoisier® Essence (GF)

Silky Chocolate Bailey's® Chocolate Mousse with an Orange Finish Piped into a Waffle Cone, Topped with Crème Fraiche

Ice Cream Sundae Martini Station (GF)

Ice Cream, Rum-Soaked Bananas, Colorful Sprinkles, Crème Fraiche, Strawberry Rhubarb and Blueberry Compote, and Chocolate Chips Served in Decorative Martini Glasses

Bananas Foster (GF)

Rum-Drenched Bananas, Flamed, then Topped with Vanilla Bean Ice Cream, Whipped Topping and Caramel Sauce

Peach Cobbler A la Mode (GF)

Pearson Farms® Local Peaches, Simmered in Vanilla, Sugar, and Spices and Baked in a Flaky House-Made Crust, Topped with Vanilla Bean Ice Cream

Red Velvet Cake

The Perfect Combination of Chocolate & Sour Flavors for a Moist Layer Cake with Cream Cheese Icing, Piped into a Waffle Cone

Bourbon Bread Pudding

House-Made Bourbon-Soaked Bread Pudding, Topped with Warm Butterscotch Sauce & Crème Fraiche

Southern Banana Pudding

House-Made Banana Pudding Layered to Order with Nabisco® Vanilla Wafers, Fresh Bananas and Topped with Whipped Cream

Apple Cobbler A la Mode (GF)

Granny Smith® Apples Simmered in Sugar and Spices, Baked in Flaky House-Made Crust, and Topped with Vanilla Bean Ice Cream

Self-Serve Candy Assortment (GF)

Allow your Guests a Moment in Candy Land!! An Assortment of All Things “Candy” in a Decorative Set

Lemon Pound Cake

Moist, Warm, Lemon Pound Cake with Cream Cheese Icing, Topped with Blueberry Ice Cream

Berry Cobbler A la Mode (GF)

Hearty Blend of Strawberry, Blueberries and Blackberries, Simmered in Sugar, and Topped with a Cinnamon Oatmeal Crumble Topping and Cinnamon Ice Cream

Roasted S'mores

Roast your Marshmallows as if You're at a Camp Fire, then Take 2 Crispy Graham Crackers and Top it All with Chocolate Syrup