



Exciting and trendy Stations are listed below or if you have something else in mind, our highly trained Chef's are able to create dishes to surpass your desires!

A minimum of three stations will satisfy your guests or add more to compliment your event.

Level III

Passed Appetizers

(Choice of Two)

BBQ Filo Cups topped with Bbq Sauce, Cheese and Chives

Fig and Goat Cheese Puffs drizzled with Balsamic Glaze

Mini Crab Cakes with Remoulade

Baked Wrapped Shrimp

Spinach Artichoke Filo Cups

Wild Mushrooms Risotto Cakes with Aioli

Fried Mac and Cheese Bites with Cheese Sauce

Level III STATIONS

(Choice of Three)

Chicken and Waffles Station

Freshly Breaded Fried Chicken and

Waffles Drizzled with Maple Syrup

Slider Bar Station

Choice Ground Sirloin, Prestige Farms Shredded Grilled Chicken
and Apple Wood Smoked Pulled Pork Sliders

Served with Freshly Baked Yeast Rolls and Hawaiian King Rolls
with sides of Tomatoes, Lettuce, Pickles, Hot Sauce, Horseradish, Grain Mustard and Onion



Level III STATIONS CONTINUED

Carving Station

(Choice of One)

Whole Grilled New York Strip
Coffee Crusted Pork Tenderloin
Fried, Roasted or Apple Wood Smoked
Turkey Breast
With Creamy Horseradish, Chimi Churi
and Sweet Pepper Aioli Sauce
Assorted Rolls and Butter

Grits Station

Three Cheese Grits
Shrimp and Tasso Ham Grits
Caramelized Onion Grits
Accompanied by Bacon Bites, Sautéed
Onion, Tomato, Chives and Cheddar
Cheese

Mashed Potato Bar

Buttermilk Mashed Potatoes
Scallion Mashed Potatoes
Mashed Sweet Potatoes
Served with Cheese, Bacon, Chives, Sour
Cream, Brown Sugar, and Pecans

Macaroni and Cheese Bar

Shrimp and Crab Mac and Cheese
Sausage Mac and Cheese
Three Cheese Mac and Cheese
With Bacon, Cheese, Tomato, Chives

Pasta Bar

Penne and Tortellini
Parmesan Alfredo and Marinara Sauce
With sides of Shredded Parmesan Cheese,
Hickory Ham and Diced Chicken

Gourmet Tacos

Beef Brisket
Grilled Shredded Chicken
Sautéed Grouper
Flour and Corn tortillas
Sautéed Onions, Chopped Tomatoes
Queso Cheese, Fresh Guacamole
Pico De gallo, Sour Cream and Jalapenos

Tator Tot Bar

Tator Tots Served with Cheddar Cheese,
Bacon Bits,
Queso Cheese Dip in a chafer, Brunswick
Stew in a chafer,
Southern BBQ Sauce, brown gravy and
jalapenos

Curly French Fry Bar

Curly Fries with Ketchup,
Bacon, Chili, Queso,
Cheese, Sour Cream and Green Onion



Level IV. Chef Small Plates

(For Chef Manned Stations add \$165.00 per Chef)

Passed Appetizers

(Choice of Three)

BBQ Filo Cups topped with bbq sauce, cheddar cheese and chives

Fig and Goat Cheese Puffs drizzled with Balsamic Glaze

Mini Crab Cakes with Remoulade

Baked Wrapped Shrimp

Spinach Artichoke Filo Cups

Wild Mushrooms Risotto Cakes with Aioli

Fried Mac and Cheese Bites with Cheese Sauce

Cashew Chicken Spikes with Orange Sauce

Beef Satay with Chimichurri Sauce

Level IV

(Choice of Three)

Beef Entrée Station

Roasted Center Cut of Beef Tenderloin OR

Prime Rib Au Jus

Served with Red Wine Fumet

Garlic Whipped Red Skin Potatoes

Sautéed Asparagus with Lemon Zest Butter

Italian Salmon Station

Grilled Salmon

Served with Lemonchello Buere Blanc

Pesto Risotto

Herb Roasted Grape Tomatoes



Level IV Continued

Asian Chicken Station

Chicken Stir Fry
With Teriyaki Sauce
Jasmine Rice
Steamed Julianne Vegetables

Seafood Station

Pan Fried Crab Cakes
Or Sautéed Shrimp and Scallops
Over Grits Served with Tasso Ham
Cream Sauce
or Herb Risotto
or Penne Pasta and a Scampi Sauce

Poultry Station

Sautéed Quail with Cranberry or
Raspberry Butter
Or Seared Duck with Orange Sauce
Or Seared Chicken Balsamic Glaze
Over Wild Rice or Herb Polenta
Sautéed Spinach

Lobster Risotto

Creamy Lobster Risotto
with Lobster Claw Meat
Fresh Peas
Freshly Shaved Parmesan Cheese

Seared Grouper

Seared Grouper with white wine
cream sauce
Peruvian Potatoes
White Bean Succotash

Lamb Chops

Pesto Crusted Roasted Lamb Chops
Natural Jus
Wild Mushroom Risotto
Fresh Green Beans

Ahi Tuna

Seared AHI Tuna with Sesame
Seeds Drizzle with Sweet Soy
Soba Noodle Salad with Edamame
Julianne Steamed Vegetables

Coconut Shrimp

Coconut Shrimp Served with Sweet
Chili Sauce
Coconut Shrimp with Yellow Rice
OR
Roasted Sweet Potatoes
Grilled Squash and Zucchini