



Exciting and trendy Chef Manned 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.

Price per person to be determined on quantity of stations (minimum of three) and number of guests'.

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

Carving Station

(Choice of two below)

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

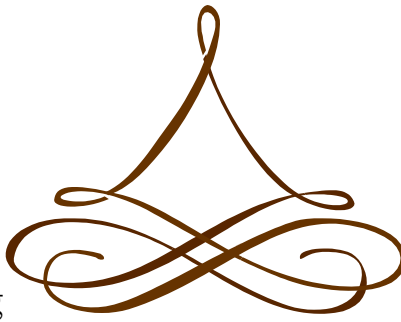
Beef Entrée Station

Roasted Center Cut of Beef Tenderloin

Served with Red Wine Fumet

Garlic Whipped Red Skin Potatoes

Sauteed Asparagus with Lemon Zest Butter



Italian Salmon Station

Grilled Salmon
Served with Lemonchello Buere Blanc
Pesto Risotto
Herb Roasted Grape Tomatoes

Asian Chicken Station

Chicken Stir Fry
With Teriyaki Sauce
Jasmine Rice
Steamed Julianne Vegetables

Grits Station served in Martini Glasses

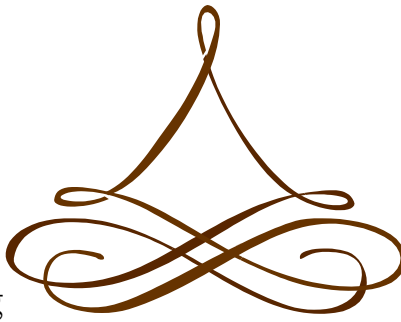
Three Cheese Grits
Shrimp and Tasso Ham Grits
Caramelized Onion Grits
Accompanied by Bacon Bites, Sautéed Onion, Tomato, Chives and Cheddar Cheese

Mashed Potato Bar served in Martini Glasses

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 sides of Bacon, Cheese, Tomato, Chives



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

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