OUR CHEF-ATTENDED SPECIALTY ACTION STATIONS

Enjoy a dynamic interactive culinary experience with freshly cooked and presented appetizers, salads, carved items or entrees. Your guests will enjoy contemporary flavors and unlimited possibilities created right before their eyes.

SAKE CURED SALMON
GRAVLOX SALAD
House Cured Salmon Gravlox tossed to order with Asian Greens and Vegetables, served in an Edible Rice Paper Bowl and topped with Crispy Won Ton Strips and Chop Sticks
(One Attendant per 50 pp)

SEARED RARE TUNA
NAPOLEON SALAD
Sushi Grade Tuna seared in Asian Spices, layered with Fresh Arugula and Crisp Wontons dressed with a Wasabi - Sweet Soy Vinaigrette
(One Attendant per 50 pp)

SMOKED CHICKEN
QUESADILLAS
House Smoked Chicken, Goat Cheese, Jack Cheese, Sun Dried Tomatoes and Fresh Basil served with Fresh Pico de Gallo
Add Garlic Seared Shrimp
(One Attendant per 75 pp)

GOURMET PIZZA BAR
A freshly cooked variety of Pizza to include a Vegetarian Option served with Parmesan Cheese and Red Pepper Flakes
(One Attendant Per 75 pp)

CRAB & GOAT CHEESE
RISOTTO
A creamy mixture of Italian Short Grain Rice, Crab, Prosciutto Ham with Goat Cheese, Parmesan Cheese and Lemon Compound Butter
(One Attendant per 50 pp)

BANANAS FOSTER
FLAMBE
A traditional favorite - Sautéed Bananas in a Brown Sugar, Cream and Rum Sauce, flamed and served over Vanilla Ice Cream
(One Attendant per 75 pp)

FLOWING CHOCOLATE
FOUNTAIN
A Cascading Chocolate Fountain with Fresh Strawberries, Pineapple, Cubed Pound Cake, Miniature Cream Puffs and Pirouette Cookies
(One Attendant per 75 pp)

MASHED POTATO
MARTINI BAR
Creamy Yukon Gold Mashed Potatoes tossed with Scallions, Cheddar Cheese and Bacon served in a Martini Glass with a Parmesan Tuile
(One Attendant per 75 pp)

BEEF TOUREDOS
BISTECCA
Thinly Sliced Medallions of Herb Marinated Filet Mignon, quickly sautéed and topped with a Chunky Artichoke/Tomato Demi Glace, accompanied by a Golden Polenta Cake and Fried Carrot Straws
(One Attendant per 50 pp)

CLASSIC CAESAR SALAD
Crisp Romaine Hearts tossed to order with our Robust Olive Oil & Garlic Dressing, Parmesan Cheese, Croutons and Fresh Squeezed Lemon
With Rosemary Chicken Strips
With House Smoked Salmon
(One Attendant per 75 pp)

PASTA STATION
Two Varieties of Freshly Prepared Pasta
Smoked Chicken Cavatappi with Mushrooms and Marsala Cream Sauce
Penne Pomodoro - Fresh Basil, Tomatoes, Garlic, Olive Oil & Parmesan Cheese
(One Attendant per 75 pp)
## Carving Stations

### OUR CHEF-ATTENDED SPECIALTY CARVING STATIONS

*All Carved Selections are served with Silver Dollar Rolls and Appropriate Condiments*

<table>
<thead>
<tr>
<th>Carving Station</th>
<th>Description</th>
<th>Serving Size</th>
</tr>
</thead>
<tbody>
<tr>
<td><strong>Roast Steamship Round of Beef</strong></td>
<td>Served with Horseradish Sauce, Stone Ground Mustard, and Rosemary Aioli</td>
<td>(Serves approximately 150 - 175pp)</td>
</tr>
<tr>
<td><strong>Roast Top Round of Beef</strong></td>
<td>Served with Horseradish Sauce, Stone Ground Mustard, and Rosemary Aioli</td>
<td>(Serves approximately 100pp)</td>
</tr>
<tr>
<td><strong>Smoked New York Strip Loin</strong></td>
<td>Served with Horseradish Sauce, Stone Ground Mustard, and Rosemary Aioli</td>
<td>(Serves approximately 60pp)</td>
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<tr>
<td><strong>Roast Tenderloin of Beef</strong></td>
<td>Served with Horseradish Sauce, Stone Ground Mustard, and Rosemary Aioli</td>
<td>(Serves approximately 30pp)</td>
</tr>
<tr>
<td><strong>Chipotle Seared Flank Steak</strong></td>
<td>Served with a Smoked Tomato Ancho Chili Salsa and Cilantro Aioli</td>
<td>(Serves approximately 30pp)</td>
</tr>
<tr>
<td><strong>Char-Su Chinese Style Pork Loin</strong></td>
<td>Served with Asian Spicy Mustard and Cilantro Mayonnaise</td>
<td>(Serves approximately 40pp)</td>
</tr>
<tr>
<td><strong>Honey Glazed Pork Steamship</strong></td>
<td>Served with Stone Ground Apricot Mustard Sauce and Cucumber Chowchow</td>
<td>(Serves approximately 60pp)</td>
</tr>
<tr>
<td><strong>Pecan Smoked Turkey Breast</strong></td>
<td>Served with Cranberry/Orange Relish and Honey Dijon Sauce</td>
<td>(Serves approximately 50pp)</td>
</tr>
<tr>
<td><strong>Maple Glazed Carolina Pit Ham</strong></td>
<td>Served with Honey Dijon Sauce and Stone Ground Mustard</td>
<td>(Serves approximately 50pp)</td>
</tr>
<tr>
<td><strong>Grilled Butterflied Leg of Lamb</strong></td>
<td>Basted with Balsamic Herb Oil and Served with Rosemary/Almond Aioli, Stone Ground Mustard and Mint Jus</td>
<td>(Serves approximately 25pp)</td>
</tr>
</tbody>
</table>
CHILLED HORS D'OEUVRES

**ICED JUMBO PRAWNS**  
Lemon Wedges, and Cocktail Sauce

**ICED STONE CRAB CLAWS**  
Lemon Wedges, and Cocktail Sauce

**CUCUMBER CUPS**  
With Crab Salad  
With Sushi Grade Ahi Tuna and Wasabi Crème Fraiche

**HOUSE ROLLED MAKI SUSHI**  
Vegetable with Cucumber, Avocado & Cream Cheese  
Spicy Tuna with Furikake  
California Roll with Crab, Avocado and Cucumber

**TEA SANDWICHES**  
Prosciutto Ham with Apricot Cream Cheese  
Smoked Chicken and Pecan Salad  
Crab and Peppered Bacon with Rosemary Aioli  
Curried Egg Salad with Arugula  
Shrimp Salad with Fresh Dill  
Smoked Salmon with Chive Cream Cheese

SPECIALTY CANAPÉS

**PEPPERED SHRIMP ON CUCUMBER ROUNDS**  
Herb Cream Cheese and Italian Salsa

**SHAVED BEEF TENDERLOIN CROSTINI**  
Caper Aioli, Roasted Pepper Salsa

**BRUSCHETTA WITH GOAT CHEESE**  
Dried Fruit Compote

**SMOKED SALMON ON BAGEL CHIPS**  
Dill Cream Cheese and Black Olive Tapenade

**BELGIAN ENDIVE SPEARS**  
English Stilton Cheese and Candied Pecans

**ARTICHOKE PETALS WITH SHRIMP SALAD**  
Red Pepper Hummus and Feta Cheese

**SPOON CANAPES**  
Truffled Potato Brunoise with Domestic Caviar  
Sake Cured Salmon Gravlax with Lemon/Ginger Crème Fraiche  
Tuna Tartar with Wasabi, Tobiko and Wonton Crisp  
Pecan Smoked Salmon with Bacon Praline and Tomato Confit

For additional hors d’oeuvre selections please inquire with your catering sales representative
HOT HORS D'OEUVRES

INDONESIAN STYLE CHICKEN SATAY  Peanut Sauce and Toasted Coconut
CLASSIC CRAB CAKES  House-made and Lightly Breaded, accompanied by Remoulade Sauce
CREOLE STYLE MEATBALLS  Caramelized Onions and Peppers with Sweet Tomato Jam
FRIED CHICKEN TENDERS  BBQ and Honey Mustard Sauces
SAUSAGE STUFFED MUSHROOMS  Stone Ground Mustard Dijonaise Sauce
GRILLED SAUSAGE SAMPLER  Polish, Italian, Andouille and Bratwurst with Stone Ground Mustard
VEGETABLE EGG ROLLS  Spicy Asian Mustard and Sweet & Sour Sauce
TRIO OF STUFFED POTATO SKINS  Cheese & Scallion, Cheese & Bay Shrimp, Cheese & Bacon
MUSHROOM/CHEVRE AND LEEK TARTLETS  Roasted Shiitake Mushrooms, Goat Cheese and Caramelized Leeks
POT STICKERS  Dumplings with Assorted Fillings and a Soy/Mirin Dipping Sauce
SMOKED SALMON TARTLETS  House-smoked Salmon and Fresh Dill in a Flaky Pie Crust
CHICKEN DRUMETTES  Garlic/Hoisin Glazed or Buffalo Style
FRIED MOZZARELLA STICKS  Marinara Sauce
ASIAN GRATINÉE OF GREEN LIP MUSSELS  Roasted New Zealand Mussels with an Asian Rémoulade
SALMON HASH POTATO LATKES  Chopped Gravlox Salmon, Bacon & Herbs atop Potato Pancakes
SWEET POTATO PUDDS  Sweet Potato Puree in Puff Pastry
BEEF EMpanadas  Flaky Turnovers filled with Seasoned Beef, served with Pico De Gallo
SPANAKOPITA  Greek Phyllo Pastry filled with Spinach and Feta Cheese
SPINACH & ARTICHOKE DIP  Fresh Sliced Baguette
CRAB DIP  Fresh Sliced Baguette
WARM PIMENTO CHEESE DIP  A Southern Favorite – served with fresh baguette
BEEF BOURGEOIGNON PASTRY  Red Wine Braised Beef in Puff Pastry
DIM SUM ASSORTMENT  A variety of Steamed and Fried Asian Appetizers with Dipping Sauces
FRESH TAMALEs CHILE VERDE  Fresh Steamed Masa Filled with Tender Braised Mexican Style Pork topped with an Avocado Corn and Pine Nut Relish

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RECEPTION DISPLAYS

**Whole Poached Salmon**
Red Pepper Remoulade, Herbed Cream Cheese, Bagel Chips, Crostini and Assorted Crackers  
(Serves approximately 60pp)

**Baked Brie En Croute**
Cranberry-Apricot Compote, Candied Pecans, Fresh Strawberries and Grapes, Fresh Sliced Baguette and Assorted Crackers  
(Serves approximately 60pp)

**Seasonal Fresh Fruit Display**
Fresh Strawberries, Melons, Pineapple and Grapes, served with Orange Crème Fraiche  
(Serves approximately 100pp)

**Basket of Fresh Vegetable Crudités**
Fresh Asparagus, Baby Carrots, Yellow and Zucchini Squashes, Snow Peas, Red Bell Pepper, Baby Corn, Grape Tomatoes and Marinated Mushrooms served with Red Pepper Ranch Dressing  
(Serves approximately 100pp)

**International and Domestic Cheese Display**
A selection of Imported and Domestic Cheeses to include Swiss, Aged Cheddar, Gouda, Havarti, Sage Derby, Chevre, Pepper Jack, Seasonal Fruit and Assorted Crackers  
(Serves approximately 100pp)

**Tri Color Hummus & Grilled Vegetables**
A Mediterranean variety of Grilled and Marinated Vegetables with Red Pepper, Mint Parsley and Golden Hummus served with Greek Olives and Warm Pita Bread  
(Serves approximately 100pp)

**Side of House Smoked Salmon**
Pecan Smoked Salmon served with traditional condiments of Capers, Cream Cheese, Diced Red Onion and Bagel Chips  
(Serves approximately 30pp)

**House-Cured Salmon Gravlox**
A Swedish Specialty, Fresh Salmon cured with a delicate balance of Sugar and Salt, infused with Fresh Dill and sliced paper thin served with traditional condiments of Lemon Wedges, Chopped Fresh Dill, Fried Capers, Crème Fraiche, Cucumbers, Mustard and Dark Rye Bread  
(Serves approximately 40pp)

**Antipasto Platter**
Italian Cured Salami, Prosciutto Ham, Mortadella Sausage, Provolone Cheese, Roasted Peppers, Eggplant, Pepperoncini, Olives, Artichoke Hearts & Rustic Rolls with Dijon Mustard & Aioli  
(Serves approximately 100pp)

**Four Cheese Swiss Fondue**
Gruyere, Swiss, Emmentaler and Brie Cheeses, melted slowly with Roasted Garlic and White Wine served with Rustic Bread Cubes, Fresh Apple Wedges and Fresh Vegetables  
(Serves approximately 100pp)

**Marinated, Grilled and Roasted Vegetables**
A Variety of Seasonal Vegetables Served with Pesto Vinaigrette and Sun-Dried Tomato Aioli  
(Serves approximately 100pp)