

THEME STATIONS

All theme stations require one-hundred person minimum order. All stations require a Chef, Shucker or Carver to prepare the food to order. The cost is \$100.00 for each Chef, Shucker or Carver and \$150.00 for each Oriental Chef. The prices for the following stations are based on the minimum number of stations recommended. All stations are guaranteed for two hours.

Fajita Bar

Tender strips of chicken and beef accompanied by with grilled peppers and onions, sour cream, guacamole, shredded cheeses, lettuce and tangy jalapeños with red and green salsa served with flour tortillas

Nacho Bar

Corn tortilla chips, house-made salsa, fresh guacamole, chopped tomatoes and onions, refried beans, black olives, cheese, tangy jalapeños and sour cream

Southern Grits Station

Smoked Gouda Grits with White Jambalaya

Southern Oyster Bar

Fresh shucked oysters with cocktail sauce and lemons

Italian Pasta Station

Cheese tortellini with basil cream sauce and beef ravioli with fire roasted tomato sauce, fresh grated Parmesan cheese and garlic bread

Chocolate Dipping Station

An array of white and dark chocolate dipped strawberries, orange slices, bananas, grapes, fruit kabobs, assorted truffles and rum balls

Mashed Potato Bar

Creamy Mashed Potatoes with Cheddar Cheese, Sour Cream, Green Onions, Bacon Bits and Brown Gravy

Asian Theme Stations

Assorted Classic Sushi prepared with Wasabi and Pickled Ginger

Springrolls, Fortune Cookies and Chopsticks

THE CUTTING BOARD

Leg of Lamb

Leg of lamb rubbed with rosemary, garlic, and Dijon Mustard, roasted and served with deli rolls and condiments

Turkey Breast

Boneless turkey, oven roasted and served with assorted deli rolls and condiments

Clove Studded Gourmet Ham

Honey glazed ham served with assorted mustards and deli rolls

Steamship Round

Dijon mustard and herb crusted certified Angus beef served with fresh deli rolls, and spicy creamed horseradish sauce

Prime Rib

Pepper crusted and roasted prime rib served with deli rolls and Au Jus and Remoulade

Cajun Beef Tenderloin

Marinated tenderloin of beef, perfectly cooked, sliced to order and served with spicy creamed horseradish sauce and deli rolls