

Station Menu

CARVING STATION

(Chef Attended Station)

Marinated Beef Tenderloin or Garlic Studded Oven Roasted Top Round of Beef with Sauces to include: Horseradish Sauce, Whole Grain Mustard, and Caramelized Red Onion Jam. Served with Assorted Cocktail Rolls.

Also Available for your event:

Roasted Boneless Leg of Lamb with Yogurt Mint Sauce
Honey Maple Ham
New Zealand Rack of Lamb with Mint Pesto
Herb Crusted Roast Turkey Breast
BBQ Rubbed Grilled Pork Loin
Fresh Herb Crusted Pork Tenderloin
Rosemary Marinated Airline Chicken Breast

MINI PLATE ENTRÉE STATION

(Server Attended)

Mini Entrees Served on Small Geometric Plates

- * Slice of Molasses Glazed Beef Tenderloin over Caramelized Onion Mashed Potatoes with Vegetable Garnish
- * Root Vegetable "Potato Salad" Timbale topped with Grilled Jumbo Shrimp and Tomato Saffron Vinaigrette
- * Lavender Crusted Pork Tenderloin over Creamy Blue Cheese Grits with a Port Wine Sauce with Micro Greens
- * Seared Duck Breast with Lavender Honey Mayo on Brioche
- * Cornmeal Crusted Fish with Creamy Yukon Gold Timbale topped with Tomato Avocado Salsa

- * Seared Dayboat Scallop with Celery Root & Potato Puree, Butternut Squash Veloute and White Truffle Foam
- * Springroll atop Asian Slaw with Soy Ginger Dressing

SLIDER STATION

Pricing Dependent on Which Sliders Chosen

- Open Face Angus Burger on Mini Kaiser Roll with Aged Cheddar Cheese, Heirloom Tomatoes, Local Arugula & Blackberry-Sweet Onion Jam, with Cornishon
 - Shredded BBQ Pork Sliders on Pretzel Rolls with Sliced Pickle
 - Crabcake with Southern Slaw & Remoulade on Sesame Bun
 - Hamburger Slider with Cheddar, Dijon, & Pickle
- Served with either Homemade Sweet Potato Chips and/or Homemade Parmesan Chips with French Onion Dip*

PANNINI STATION

Hot Pannini's Pressed to Order

(Chef attended) (Choose 2)

* Turkey & Brie

* Duck Confit & Caramelized Onion with Havarti

* Proscuitto, Provolone & Roasted Red Peppers

* Leg of Lamb with Pesto Aioli

* Beef with Vermont Cheddar

HOLIDAY DINNER IN A GLASS

Server Attended

Oven Roasted Boneless Breast of Turkey with Buttermilk Mashed Potatoes, Sage Cornbread Dressing, Homemade Gravy and Fresh Cranberry Chutney.
Served in a Tall Martini or Cosmo Glass

MASHED POTATO BAR

Server Attended

Buttermilk Mashed Potatoes, Red Jacket Mashed Potatoes and/or Mashed Sweet Potatoes with Toppings of: Shredded Cheese, Crème Fraiche, Herbed Butter, Chives, Apple Smoked Bacon, Sautéed Mushrooms, Candied Pecans. Served in a Cosmo Glass

MAC N CHEESE BAR

Creamy Yellow Mac served with *possible* toppings of: Shredded Cheddar, Smoked Gouda, Apple-Smoked Bacon Crumbles, Tasso Ham, Chives, & Chopped Tomatoes

"BRAISED" SOUTHERN

Brown Ale Braised Brisket served over Creamy Buttermilk Mashed Potatoes

PASTA BAR

(Server Attended)

Bowtie or Penne Pastas with both Spicy Tomato Marinara and Creamy Alfredo with toppings of: Shaved Parmesan Cheese, Chives, Black Olives, Crushed Red Peppers, and Mushrooms.

Also Available for your event:

**Grilled Chicken
Shrimp
Sautéed Vegetables
Ravioli and Tortellini Pastas**

POLENTA PARMIGIANA

Server Attended

**Creamy Parmigian Polenta Topped with Sautéed Mushrooms and Red Wine Sauce
(Chef to Sauté Wild Mushrooms on Site with Shallots, Garlic, Fresh Herbs, Sweet Butter and Marsala Wine)**

PAELLA STATION

Server Attended

Classic Spanish Paella of Sautéed Andouille Sausage, Gulf Shrimp and Slowly Roasted Pulled Chicken with an assortment of Sweet Pepper, Onions, & Tomatoes in Saffron Scented Rice.

CLASSIC SEAFOOD STATION

**Fresh Gulf Shrimp on Ice with Cocktail Sauce and French Tartar Sauce
Citrus Marinated Crab Claws with Lemon Crème
Salmon Tartare with Seaweed Salad on Chinese Spoons**

Also Available for your event: (COLD)

**Snow Crab Claws with Fresh Lemons
Assorted Sushi with condiments of pickled ginger and Wasabi
West Indies Crab Salad on Spoons
Alaskan King Crab Legs with Fresh Lemons
Ahi Tartar in Edible Poppyseed Cones
Oysters on the Half Shell (Market Price)**

Also Available for your event: (Warm in Chafer)

**Seafood mini cakes to include your choice of: Catfish Cakes, Shrimp Cakes, or Crabcakes with an Array of Sauces
Boiled Fresh Louisiana Crawfish with Potatoes, Corn, and Andouille Sausage (Seasonal)
Coconut Crusted Shrimp deep fried with Cilantro Crème
Porcini Crusted Scallop on Wonton Crisp and Remoulade Sauce
Fried Calamari with Remoulade Sauce**

SHRIMP & GRITS

Server Attended

**Fresh Gulf Shrimp Sautéed with Tomatoes, Garlic, White Wine, and Butter.
Served with Southern Style Creamy White Cheese Grits.
Served in a Cosmo Glass**

CHICKEN N' WAFFLES

**Belgian Waffles with Various Topping to Include: Fried Boneless Chicken Tenders,
Whipped Butter, Maple Syrup, Fresh Whipped Cream, Warm Melted Nutella, Grand
Marnier Marinated Berries & Chilton County Peaches**

(Berries & peaches are seasonal)

TUSCAN TABLE

**Selection of Crostini, Grilled Bruschetta, and Toasted Pita Chips served with a Variety
of Mediterranean Toppings to include: Mission Fig Puree with Herbed Goat Cheese,
Roasted Red Peppers & Golden Raisins, & Hummus.
Olive Tapenade OR Bowls of Marinated Kalamata Olives
Grilled Vegetables with Balsamic Glaze
Marinated Artichoke & Feta Salad.**

A Display of Italian Cheeses to include Gorgonzola, Fontina and Parmesan

Also Available for your event:

**Assorted Pasta Salads, Platters of “Caprese” Salads with Vine Ripe Tomatoes, Fresh
Mozzarella, & Basil, or Mini Canapé version of Caprese Salad with Marinated
Tomatoes, Basil, Fresh Mozzarella on Crostini**

Sliced Italian Meats to include Genoa Salami, Soprasetta, and Cappelletti

Mini- Panini Sandwiches with Shaved Honey Ham, Salami, Provolone, & Zesty Olive Salad

**Vegetable Panini with Smoked Portobello Mushrooms, Grilled Zucchini, Baby
Spinach, Provolone Cheese and Garlic Aioli**

SOUTHERN SIDEBOARD

**Sweet Potato Biscuits with Honey Ham and Peach Chutney
BBQ Rubbed Grilled Pork Loin on Sage Corn Muffins with Green Onion Mayo
Catfish Cakes with Remoulade
Vidalia Onion & Gruyere Tartlets
Tomato Mozzarella Canapés with Basil Pesto Drizzle**

Also Available for your event:

**Grilled Semi-Boneless Quail with Port Wine and Juniper Glaze
Southern Style Jumbo Lump Crabcakes with Lemon Aioli**

Mini BLT's- Roma Tomatoes, Apple Smoked Bacon, and Arugula topped with Remoulade
Fried Green Tomatoes with Creole Aioli
Bowls of Fried Okra and Sweet Potato Chips with Dipping Sauces

ALL ABOUT COMFORT

Server Attended

Homemade Gourmet Grilled Cheese Sandwiches to include:

* Sourdough and Sharp White Cheddar

* Whole Wheat with Fontina

Homemade Soups to Choose From for your event:

* Tomato Basil with Chive Oil

* Potato & Leek Soup

* Wild Mushroom Soup with White Truffle Oil

Also Available for your event:

* Lobster Mac & Cheese

* Mini Chicken Pot Pies

NUEVO LATINO

Server Attended

Bowls of Tortilla Chips, Sweet Potato Chips, and Plantain Chips with homemade
Tomato-Cilantro Salsa, Black Bean Salsa, and Fresh Pico de Gallo
Savory Southwest Cheesecakes Garnished with sour cream and scallions
Coriander Scented Chicken Skewers with Chimichura Sauce
Mixed Greens with Grilled Pineapple, Sweet Onions, Queso Fresca, and Lime Dressing

Jerk Style Pork Loin or Grilled Cilantro Marinated Chicken Breast over Yellow Rice
and Seasoned Black Beans with Mango Salsa

Also Available for your event:

Mini Cuban Sandwiches with Roasted Pork Loin, Shaved Ham, Havarti Cheese, on
Grilled Focaccia Bread

Seven Layered Dip with Tortilla Chips

Ahi Tuna "Ceviche" in Phyllo Shells

Cumin and Lime Marinated Grilled Shrimp on Crystal Picks

Pork or Chicken Empanadas with Salsa Verde and Tomato Cilantro Salsa

SIZZLING SOUTHWEST QUESADILLAS

Server Attended

Choose up to 3 kinds of Quesadillas for your event:

* Grilled Chicken with Sautéed Onions, and Bell Peppers

* Roasted Pork, Fresh Spinach, Red Onions and Jack Cheese

* Sautéed Wild Mushrooms and Fontina Cheese

* Sweet Peppers, Grilled Onions and Sharp Cheddar Cheese

* Sautéed Shrimp with Scallions, Artichokes Hearts, & Feta Cheese

Add – Bowls of Tortilla Chips with Tomato-Cilantro Salsa, Pico de Gallo, Sour Cream, & Guacamole

SALMON STATION

Server Attended

Whole Atlantic Salmon Poached in White Wine with Fresh Herbs served with classic condiments such as: Cucumber Dill Sauce, Cocktail Rye, and Toppings of Chopped Eggs and Capers

Or

Cedar Planked “Encrusted” Salmon
(Whole Boneless Filets of Salmon Cooked on Cedar Planks)

Choose from the flavors below:

Grainy Mustard and Fresh Herbs
Toasted Cracked Coriander and Wild Honey
Molasses and Black Peppercorn
Soy Ginger Glaze

A TASTE OF THE ORIENT

Assorted Sushi with Pickled Ginger and Wasabi
Vegetable Spring Rolls with Soy Mustard Sauce
Chinese Vegetable or Pork Dumplings
Thai Chicken in Phyllo Shells
Lime and Ginger Marinated Chicken Satay with Hoisin Dressing

Also Available for your Event

Lime & Cilantro Tuna Tartar in Mini “Cones”
Salmon Tartar on Edible Chinese Spoons
Five Spiced Egg Rolls with Dipping Sauces

THAI NOODLE

Chef Attended

Pan Sautéed Vegetables and Rice Noodles with Ginger Chicken, Shiitake Mushrooms, Mung Beans Sprouts, Snow Peas, Napa Cabbage, Cilantro, Garlic, & Scallions.
Cooked with Sesame Seed Oil, Soy Sauce, Mirin, Rice Wine Vinegar, & Oyster Sauce
Two Versions are presented to the guest: Chinese Vegetables and Noodles, and Ginger Chicken, Vegetables and Noodles

JUST TOMATOES (Seasonal)

Server Attended

Red and Yellow Caprese Salad with Fresh Buffalo Mozzarella, Fresh Basil, Extra Virgin Olive Oil

(In Season, Heirloom Tomatoes maybe substituted)

Tomato, Cucumber, and Bocconcini Skewers with Creamy Dill Dressing

Penne Pasta Salad with Parmesan, Blistered Tomatoes, Basil & Extra Virgin Olive Oil

Tomato Fondue with Creamy French Feta Served Warm with Rosemary Bruschetta for Dipping

Also Available for your station:

Broiled Roma Tomatoes with Fresh Herbs, Parmesan, and Italian Breadcrumbs

Creamy Tomato- Basil Soup “Shooter” with Basil Oil

ORGANIC GREENS

(Server Attended)

Seasonal Selections:

Organic Greens, Baby Spinach, Arugula, and Hearts of Romaine

Summer Vegetables to include: Roasted Baby Red & Golden Roasted Beets, Baby Carrots, Vine Ripe Tomatoes, Marinated Shaved Fennel, White and Green Marinated Asparagus, Baby Patty Pan Squash, and Fresh Haricot Vert, Crumbled Gorgonzola Cheese, French Feta Cheese, and Shaved Parmesan Cheese

Assorted Dressings: Roasted Shallot-Red Wine Vinaigrette, Lemon-Thyme Dressing, and Raspberry Balsamic Dressing

Pitas Wedges, Lovash, and Assorted Bruschetta

Crisp Apple Smoked Bacon Crumbles

DESSERT BAR

(Mini Desserts)

Assorted Brule (choose from Lavender, Chocolate, Maker’s Mark, or Vanilla Bean)

Pots de Crème

Chocolate Mousse in Pilsner Glasses

Mini Tart to include (Lemon, Lime, or Vanilla Pastry Crème)

Also Available for your station:

White Chocolate & Vanilla Pana Cotta with Fresh Strawberries and Balsamic Drizzle

White Chocolate Cheesecake Pyramid with Cocoa and Cookie Crust

Chocolate Mousse in Chocolate Cups

BANANAS FOSTER

(Chef Attended)

Live Action Station:

Chefs to Sauté Sliced Bananas with Sweet Butter, Brown Sugar, Cinnamon and Dark Rum served over Vanilla Bean Ice Cream

ICE CREAM SUNDAE BAR

(Server Attended)

Vanilla Bean Ice Cream, Chocolate Ice Cream or Strawberry Ice Cream

Sprinkles, White & Dark Chocolate Chips, Maraschino Cherries, Candied Pecans, Hot Chocolate Sauce and Whipped Cream

Also Available for your Station

Dark Chocolate Fudge Sauce, Caramel Sauce, Candy Pieces (M&M's, Butterfingers, or Heath Bars), Homemade Cookies, and Fudge Brownies

CREPES BAR

(Server Attended)

Hand Rolled Crepes with Stuffed with Sweeten Pastry Cream and Mascarpone. Guest Choose their own Toppings to include: Chocolate Sauce, Fresh Berries, Caramelized Bananas, Candied Pecans, Brown Sugar & Cinnamon, and Whipped Cream

NY STYLE CHEESECAKE STATION

Scoops of N.Y. Style Cheesecake served in Cosmo or Martini Glasses with Assorted Sauces & Toppings