

## Action Stations

Our talented chefs will come to your event and prepare your food to order. Please allow 72 hours notice and a 50-person minimum for all Action Stations. All prices are listed per person. Chef labor and any additional services or rentals needed will be priced additionally.

### Breakfast Action Stations

**Oatmeal Bar** \$5.25  
All the goodness of whole grain oats in perfectly smooth oatmeal. Top it off with your choice of raisins, brown sugar, cinnamon apples, cocoa, sliced bananas, maple syrup, walnuts, or butter.

**Crêpe Station** \$7.25  
Savory crêpes filled with your choice of fresh berries including blackberry, raspberry, blueberry, or strawberry, as well as mascarpone cheese and whipped cream.

**Belgian Waffle Station** \$6.95  
Fresh homemade Belgian waffles served with fresh strawberries and blueberries, chocolate chips, flavored syrups, and whipped cream.

**French Omelet Station** \$7.25  
A light and fluffy omelet prepared right in front of you by one of our skilled chefs. Filling choices include mushrooms, red onions, pepper medley, salsa, bacon, ham sausage, or cheese. To finish the omelet, you can have our chef top off your omelet with crème fraiche or fresh guacamole.

### Hors D'oeuvres Action Stations

**Seared Shrimp Station** \$8.25  
Freshly pan-seared jumbo shrimp served either on mixed greens or minted Asian slaw in martini glass.

**Bruschetta Station** \$5.95  
Grilled Italian breads, topped with your choice of balsamic mushroom relish, garlic and herb marinated Roma tomatoes, or rosemary olive salad.

**Petite Quesadilla Station** \$5.95  
Made to order quesadilla with choice of fillings including pepper jack or mozzarella cheese, chicken strips, sausage, diced tomatoes, scallions, olives, hot peppers, onions, or mushrooms.

**Mini Crab Cake Station** \$7.25  
Mini lump crab cakes pan-seared to order and accompanied by roasted corn relish, spicy remoulade, and herbed lemon aioli.

**Polenta Station** \$5.95  
Served with wild mushroom ragout, Cajun crawfish ragout, and house-made caponata.

**Prince Edward Island Mussels Station** \$6.50  
Prepared in your choice of styles - steamed in a Thai red curry and garnished with a daikon vegetable slaw *or* Provencal-style with garlic, onion, basil, and butter, then tossed with house-made croutons.

CATERING

## Entrée Carving Stations

***Roasted Beef Tenderloin*** \$16.95

Carved to order and served with pesto aioli, horseradish sauce, and petite rolls.

***Roasted Turkey Breast*** \$8.50

Carved to order and accompanied by sage sauce, cranberry chutney, and petite rolls.

***Roasted Top Round of Beef*** \$8.25

Cooked medium-rare, then carved to order and served with horseradish sauce, au jus, and petite rolls.

***Roasted Prime Rib*** \$10.95

Cooked medium-rare, then carved to order and accompanied by horseradish sauce, port wine jus lie, and petite rolls.

***New Zealand Rack of Lamb*** \$15.95

Cooked to a beautiful medium-rare, then carved to order and served with mint sauce, Dijon aioli, and braised red cabbage.

***Hickory Smoked Pork Loin*** \$8.50

Carved to order and accompanied by dried fruit chutney, rosemary sauce, and petite rolls.

***Dijon Honey Glazed Ham*** \$7.95

Carved to order and served with a fruit sauce, cherry relish, and petite rolls.

## Entrée Sauté Stations

***Pasta Station*** \$10.50

Penne and cheese-stuffed tortellini pasta served with choice of marinara or Alfredo sauce – toppings include mushrooms, pepper medley, pine nuts, black olives, diced tomatoes, red onions, and parmesan cheese.

***Stir Fry Station*** \$10.50

Fried rice tossed with choice of chicken, shrimp, beef, or pork as well as Asian vegetables including water chestnuts, peas, bok choy, baby corn, and onions – finished with a light sesame oil sauce.

***Risotto Station*** \$11.95

An Italian favorite with flair! Creamy risotto finished with your choice of gorgonzola or parmesan cheese, caramelized onions, roasted red peppers, sun-dried tomatoes, pesto, shrimp, bay scallops, or mushrooms.

## Dessert Action Stations

***Bananas Foster Station*** \$7.25

Truly a favorite! Halved bananas sautéed with butter and brown sugar, then flamed with brandy and served over vanilla ice cream.

***Martini Mousse Station*** \$7.25

Watch our chefs as they showcase their piping skills and fill your martini glass with your choice of strawberry, mocha, or mango mousse. Top it off with your choice of accompaniments including fresh fruit coulis, white chocolate drizzle, fresh berries, or a variety of dipping cookies.

***Ice Cream Bar*** \$6.50

Just like what you remember as a kid! Vanilla or chocolate ice cream scooped to order. Top it off with your choice of chopped nuts, assorted sprinkles, crushed Oreo cookies, or hot fudge.

***Parfait Station*** \$7.25

Your choice of yogurt or honey-enhanced mascarpone cheese layered with your choice of fresh berries, granola, chocolate chips, praline, crumbled cookie pieces, or butterscotch chips.

CATERING