

Chef Stations & Displays

Elevate your event with gourmet chef action stations and artful food displays
50 guest minimum. Up to two hours of service. Pricing excludes tax and service charge.



Mediterranean Vegetable Display

Grill Station | \$24 per guest

Chicken & Beef Shish served with Charred Salsa, Tzatziki Sauce, and Grilled Pita Bread.

Chef Attendant Included.

Pasta Station | \$15 per guest

Herb Rotini & Penne Pasta

Sauces (Choose Two) - Plum Tomato Basil, Alfredo, or Pesto. Accompaniments Include: Vegetable Medley, Shrimp, Chicken, Roasted Bell Peppers, Mushrooms, Artichokes, Red Pepper Flakes and Fresh Parmesan.

Chef Attendant Optional, Add \$5 per guest.

Risotto Station | \$18 per guest

Wild Mushroom & Asparagus Risotto

Add Protein: Chicken \$3, Shrimp \$4, Salmon \$4, Scallop \$7.

Chef Attendant Included.

Whipped Potato Station | \$14 per guest

Trio of Whipped Potatoes: Ancho-Chili, Scallion and Roasted Garlic. Toppings Include: Apple-Smoked Bacon, Chives, Crème Fraiche, Shredded Smoked Cheddar.

Chef Attendant Optional, Add \$5 per guest.

Guacamole Station | \$18 per guest

Customize with choice of Diced Tomatoes, Cilantro, Red Onions, Freshly Squeezed Lime Juice. Served with Tortilla Chips.

Chef Attendant Included.

Mediterranean Vegetable Display | \$12 per guest

Assorted Grilled Vegetables Drizzled with Balsamic Vinegar and Olive Oil served with Feta Cheese, Hummus, and Pita.

Chef Stations & Displays

Elevate your event with gourmet chef action stations and artful food displays
50 guest minimum. Up to two hours of service. Pricing excludes tax and service charge.

Charcuterie & Cheese Display |

\$20 per guest

A selection of international and domestic cured meats and cheese. Served with raw honey, candied pecans, and dried fruit.

Drunken Display: Add with shooters of Tequila, Vodka, and Rum followed by a selection of spices to dip cheese for an additional \$5 per guest.

Fresh Fruit Display | \$8 per guest

Seasonal fresh fruit.

Carving Stations

Herb-Crusted Beef Tenderloin |

\$18 per guest

Served with Tarragon Bernaise Sauce, Shallot Aioli and a selection of mustards. 4 oz serving.

Chef Attendant Included.

Maple Cured Ham | \$13 per guest

Served with a Sweet Maple Bourbon Glaze. 4 oz serving. *Chef Attendant Included.*

Prime Rib | \$18 per guest

Served with Horseradish and Baked Rolls. 4 oz per guest. *Chef Attendant Included.*

BBQ Beef Brisket| \$12 per guest

Served with Roasted Corn Slaw and Ancho Chilli BBQ Sauce. 4 oz Serving. *Chef Attendant Included.*

Herb-Roasted Rack of Lamb |

\$18 per guest

Two chops per guest. Served with Mango Jalapeno Salsa. *Chef Attendant Included.*



Charcuterie &
Cheese Display