Chef Performance Stations

Chef-Carved Meats
Chef charge of $125.00 flat rate per station; priced per platter based on approximately 20-30 servings, served with petite rolls

- Herb-Encrusted Beef Tenderloin, Tarragon Aioli: $220.00
- Slow-Roasted Turkey Breast, Smoked Tomato Cream Sauce: $155.00
- Pork Loin, Raspberry Chipotle Sauce: $155.00
- Berkshire Farm Rack of Pork, Cherry Mustard: $165.00
- Herb-Rubbed Leg of Lamb, Romesco Aioli: $160.00
- Bistecca Florentine, Lemon, Garlic, Fresh Herb Butter: $265.00
- Tomahawk Chop, Red Chimichurri Sauce: $260.00

Asian Station — $13.75 per person
Choice of Two
Chef charge of $125.00 flat rate per 75 guests.

- Chicken, Soba Noodles, Carrot, Snap Pea, Peppers, Mint, Basil, Sesame, Ginger
- Beef and Broccolini Pad See Ew
- Chicken Pad Thai, Rice Noodles, Tamarind, Egg, Lime Juice, Peanuts, Fish Sauce
- Vietnamese Shrimp, Pork Belly Stir Fry, Bok Choy, Lemongrass, Cilantro, White Rice, Chili Lime Fish Sauce
- Wok Fried Seasonal Vegetables, Coconut Red Curry, Basil, Scallions, White Rice
- Shrimp, Baby Bok Choy Fried Rice
- Crab, Shrimp, Cloud Ear Mushroom, Rice Noodles, Scallions
Chef Performance

**Chef-Tossed Pasta or Gnocchi Station — $14.75 per person**

*Choice of Two: Gnocchi, Tri Color Gnocchi, Orecchiette Pasta, Gemelli Pasta, Campenelle Pasta*

*Chef charge of $125.00 flat rate per 75 guests.*

*Gluten Free Gnocchi or Pasta Available for .75 per person upcharge*

- Forest Mushroom, Smoked Bacon, Kale, Truffle Cream Sauce
- Lobster, Smoked Pepper Tarragon Sauce
- Sausage, Tomato, Parmesan, Cream
- Shrimp, Basil Pesto
- Classic Tomato, Ricotta Salata, Extra Virgin Olive Oil, Basil
- Roasted Vegetable Ragout, Shaved Parmesan
- Shrimp, Crab, Arugula, Fresno Chili Butter
- Smoked Chicken, Mushrooms, Spinach, Parmesan Cream
- Rustic Beef Bolognese, Balsamic Glaze

**Slider Station — $12.75 per person**

*Choice of Three*

*Chef charge of $125.00 flat rate per station*

- Bison Burger, Roasted Garlic Mayo, Quail Egg, Brioche Bun
- Bourbon Glazed Brisket Slider, Pickle, Pretzel Bun
- Mini Butter Burger, Red Wine Shallot Butter, Brioche Bun
- Crispy Chicken Slider, Chili Mayo, Cabbage Slaw, Biscuit
- Duck Confit Slider, Jalapeño, Cilantro, Hoisin Bao Bun
- Pork Belly, Korean BBQ, Napa Kimchi, Bao Bun
- Mini Juicy Lucy, Lettuce, Tomato, Pickle
- Vegan “Crab Cake”, Hearts of Palm, Chickpea, Seaweed, Lemon Dill Aioli, Soft White Roll
Chef Performance Stations

Taqueria Station — 12.75 per person
Choice of Two
Chef charge of 125.00 flat rate per station
includes corn and flour tortillas

Chipotle Crema Chicken, Braised Pork al Pastor,
Guajillo Chili Short Rib, Chili Lime Ancho Shrimp,
or Green Chili Roasted Vegetables and Chickpeas

Served with
Queso Fresco, Lime Crema, Fresh Lime Wedges, Radish,
Black Beans, Lime Rice, Fresh Cilantro, Lettuce, Tomato,
Fresh Cilantro, Jalapeno, Onion Salsa, Roasted Tomato,
Serrano Salsa, Salsa Verde

Mediterranean Station — 12.75 per person
Choice of Two
Chef charge of 125.00 flat rate per station

Shawarma Chicken,
Herb Garlic Lamb
or Falafel

Served with
Chef Toasted Naan, Yogurt Sauce, Hummus, Tapenade,
Baba Ganoush, Marinated Olives, Peppers, Cucumbers,
Tomatoes, Fresh Greens, Lemon