

# 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 Fiorentina, 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

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## *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

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## *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