

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
- Slow-Roasted Turkey Breast, Smoked Tomato Cream Sauce
- Pork Loin, Raspberry Chipotle Sauce
- Berkshire Farm Rack of Pork, Cherry Mustard
- Herb-Rubbed Leg of Lamb, Romesco Aioli
- Bistecca Fiorentina, Lemon, Garlic, Fresh Herb Butter
- Tomahawk Chop, Red Chimichurri Sauce

Asian Station

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 Broccoli 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 Stations



Chef-Tossed Pasta or Gnocchi Station

Choice of Two: Gnocchi, Tri Color Gnocchi, Orecchiette Pasta, Gemelli Pasta, Campanelle 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

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

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

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