



“Plan on a Celebration”

Buffet Stations & Action Stations

Buffet Stations

Viva La Salsa Station

Tri-colored chips, salsa fresca, pineapple sweet chili salsa, house turbo salsa (spicy), roasted corn and black bean salsa, con queso dip and prickly pear salsa

Choose 3

\$9

Roasted Vegetable Station

Roasted sweet potato, asparagus, summer squash, red potato, artichoke hearts, cherry tomatoes, red peppers, green beans, whole mushrooms, carrots

Served with garlic aioli, chipotle ranch and balsamic vinaigrette

\$5

Bruschetta Station

Traditional Tuscan bruschetta; artichoke and feta; roasted tri-colored pepper and balsamic with sharp parmesan; pear and feta with chopped pecan; brie and fig; wild mushroom and jack cheese

Served with toast points

Choose 3

\$9

Antipasto Station

Marinated cherry peppers, hard salami, provolone cheese, aged parmesan, grilled artichoke hearts, prosciutto, olive medley, grilled asparagus, pepperoni, buffalo mozzarella with basil-infused olive oil, aged parmesan, Italiano pipettes, baguettes, lavosh

\$10

Cheese Boards

Baked individual cranberry brie purses, dill havarti, aged sharp cheddar, herbed rolled goat cheese, Swiss cheese, mild cheddar, marinated mozzarella balls, Gouda, French bread, lavosh, water crackers, cracked wheat crackers, fresh seasonal berries, olives

\$6

Salad Bar

Build your own salad...

Chopped romaine, spring mix, grape tomatoes, cucumbers, shredded carrots, sliced olives, broccoli, shredded cheddar cheese, mushrooms, peas, sliced hard cooked eggs, blanched asparagus tips, croutons, sunflower seeds, Ranch, blue cheese, raspberry vinaigrette, Italian, balsamic vinaigrette and wildflower bread baskets

\$9

Action Stations

Grilled Quesadilla Station

Cheddar and jack cheese with chipotle salsa on a flour tortilla, jack and cheddar chicken quesadillas with avocado salsa on roasted garlic tortilla, brie and papaya quesadillas on sundried tomato tortilla, pulled Carolina pork and jack cheese quesadilla on flour tortilla

Assorted salsas on the side

\$12

Fajita Station

Tri-colored peppers and red onion sautéed in an oversized wok with marinated chicken and flank steak served with soft flour tortillas.

Condiments include salsa fresca, avocado salsa, sour cream, shredded jack and cheddar cheese; Sides include Spanish rice and black beans

\$20

Prime Rib Carving Station

Rare to medium-rare encrusted prime rib. Comes with au jus, horseradish sauce, stone ground mustard, Dijon mustard and silver dollar rolls

\$18

Tenderloin Carving Station

Peppercorn encrusted tenderloin roasted to medium rare carved into medallions. Comes with horseradish sauce, stone ground mustard, Dijon mustard, honey mustard, silver dollar rolls

\$16

Roasted Turkey Carving Station

Juicy all white meat turkey breast oven roasted to perfection. Displayed with cranberry mayonnaise, stone ground mustard, Dijon mustard and Wildflower bread baskets

\$13

Pasta Bar

Bow tie pasta, penne pasta, Alfredo sauce, roma tomato sauce, shrimp, bay scallops, Italian sausage, tri-colored peppers, mushrooms, broccoli, tomatoes, baby spinach, onion, zucchini, chopped garlic

\$15

Mashed Martini Bar

Rich red-skinned potatoes served in a martini glass accompanied with compound butters. Flavors include: bacon, cheddar and chive; lemongrass, parsley and parmesan; roasted red pepper; wild mushroom and parmesan; southwest chipotle; rosemary and garlic. Served in a martini glass

\$8

Fondue Station

Cheese

Swiss and Gruyere Cheese fondue served with green apple, cauliflower, pear, rapini (baby broccoli), sour dough and French breads for dipping

Chocolate

Chocolate fondue served with strawberries, marshmallows, angel food cake, bananas, cheesecake bites and pineapple for dipping

\$12

Crab Cake Station

Jumbo lump crab cake citrus infused with hints of lemon and orange zest. Grilled on site and served with chipotle chive sauce. Served on a short plate
\$8

Sushi Station

Spicy tuna rolls, avocado and cucumber rolls, crab California rolls, salmon nigri, rainbow rolls served with pickled ginger, wasabi, soy sauce and ginger sauce.
\$28

Paella Station

Authentic paella with Dungeness crab, charred colossal shrimp, Spanish chorizo and chicken over Spanish rice garnished with whole Dungeness crab and saffron threads. Cooked on site and served in a bamboo boat
\$8

Shaken Salad Station

The Sake

Udon noodles, tender strips of sesame beef, julienne sweet peppers, sesame seeds and Thai peanut sauce. Served in a martini glass

Margarita

Chiffonade romaine hearts, citrus jerk chicken, scallion, halved cherry tomato and lime vinaigrette. Served in a margarita glass

Tequila Sunrise

Spring mix, rock shrimp, mandarin oranges, almond slivers, red onion, julienne red pepper, mandarin soy ginger vinaigrette. Served in a martini glass
\$14