



# STATIONS

## PASTA

Pasta stations includes Garlic Bread and two Pastas - **\$7.50**

Additional Chicken to any pasta - **\$2.50 per person**

**(Attending Chef \$150.00)**

**(Choose two)**

Alfredo Penne Pasta (Vegetable, Chicken or Shrimp)

Fettuccine with Shrimp

Tricolor Seafood to include Shrimp, Mussels and Clams

Crabmeat Ravioli

Tricolor Orzo with Mediterranean Vegetables

Cheese Tortellini with Pesto Alfredo

Bowtie Tomato Alfredo

Orecchiette Pasta

Rotini with (Chicken or Shrimp)

Marinara Pasta (Vegetable, Chicken or Shrimp)

## STIR FRY

**\$8.00** per person

**(Attending Chef \$150.00)**

Chicken and Beef Stir Fry with Assorted Vegetables in a Sherry Soy Sauce served with Steamed Rice - \$8.00

Add Chicken - \$2.50

Add Beef - \$3.00

Add Shrimp - \$3.50



## GRILLED CHEESE

**\$6.00** per person

**(Attending Chef \$150.00)**

Choose One or Two Cheeses

Grill Cheese station is accompanied with Tomato Basil Soup

Cheddar, Pimento Cheese, Mozzarella, Swiss, Provolone, Smoked Gouda, Pepper Jack or White American

**Additional Items:**

- Ham or Turkey - \$2.00
- Bacon - \$2.00

## FIESTA

**\$8.00** per person

Chicken or Beef Fajitas with Flour Tortillas, Sautéed Onions, Peppers, Guacamole, Salsa,

Shredded Cheddar Cheese, Sour Cream, Pico De Gallo served with Spanish Rice

## MEXICAN

**\$12.95** per person

Station includes hard taco shell or soft tortilla

Chicken, Beef, Refried Beans, Black Beans or Pinto Beans, Lettuce, Tomatoes, Shredded Cheddar Cheese, Guacamole, Green Onions, Sour Cream, Queso and Salsa served with Mexican Rice



## CHINESE

**\$12.00** per person

Chinese station includes:

Beef Fried Rice, Chicken Fried Rice, Vegetable Egg Roll or Pork Egg Roll in a Chinese Box

## CHICKEN AND WAFFLES

**\$7.00** per person

**(Attending Chef \$150.00)**

Crusted Chicken drizzled with Maple Syrup on a Crispy Belgian-Style Waffles topped with Whipped Cream and a Cherry

## SHRIMP AND GRITS

**\$7.00** per person

**(Attending Chef \$150.00)**

**Martini glasses are \$.65 each      Clear plastic cups are complimentary**

A scoop of Smoked Gouda or Parmesan Grits in a Martini glass or cup topped with Shrimp Creole or Wild Mushroom Sauce (Vegetarians) to include Shredded Cheddar Cheese, Bacon and Chives

**Additional Mashed Potatoes - \$2.00 per person**



## TATER TOTS

**\$6.00** per person

**(Attending Chef \$150.00)**

Deep Fried Tater Tots served with Chili, Shredded Cheddar Cheese and Green Onions

## FRITOS/DORITOS

**\$6.00** per person

Parties Galore fabulous Chili, Shredded Cheddar Cheese and Green Onions served in a bowl.

## CRAB CAKES

**\$10.00** per person

**(Attending Chef \$150.00)**

Pan-seared Lump Crab Cakes on a bed of Swiss Chard with a Grain Mustard Beurre Blanc

## MINI BURGER SLIDERS

**\$7.00** per person

Mini Beef Sliders served with Pickles, sautéed Onions, sautéed Mushrooms, Mustard, Shredded Cheddar Cheese, Barbecue Sauce, Ketchup, Lettuce, Bacon and Jalapenos

Additional Grilled Chicken \$2.00

CONSUMING RAW OR UNCOOKED MEAT, POULTRY, SEAFOOD, SHELLFISH OR EGG MAY INCREASE YOUR CHANCE FOR A FOODBORNE ILLNESS  
\*PRICES ARE SUBJECT TO CHANGE\*



## POTATO

**\$10.00** per person

**(Attending Chef \$150.00)**

Your choice of Mashed, Sweet Mashed or Soufflé Potatoes with topping of pecans, bacon, sour cream, whipped butter, cinnamon, chopped scallions, shredded cheddar cheese, caramelized onions, jalapenos, diced tomatoes, sautéed mushrooms, chopped chicken and broccoli bites

Request only: Baked Potatoes - \$1.00

## CHEF ATTENDED

**(Attending Chef \$150.00)**

**(All selections are served with assorted rolls)**

**Pepper Crusted Pork Tenderloin** served with a Barbeque Demi-Glace - \$7.00

**Roasted Steamship Round of Beef** served with a Creole Horseradish Sauce - \$7.00

**Garlic Roasted Culotte of Beef** served with a Merlot Demi-Glace - \$7.00

**House Roasted and Smoked Salmon** with a Creme Fraiche Cajun Dill Sauce - \$8.00

**Fried Boneless Turkey Breast** with Orange Rosemary Aioli - \$6.00

**Grilled Hanger Steak Medallions** served with Braised Swiss Card and Barbecue Demi-Glace \$8.00

**Roasted Leg of Lamb** stuffed with Spinach, Apricots, Dried Cranberries and Cornbread Stuffing with a Mint Demi-Glace - \$8.50

**Herb Crusted New York Strip** with Merlot Demi-Glace - \$8.00

**Roasted Prime Rib** with Rosemary Au Jus - \$8.00

**Herb Crusted Beef Tenderloin** with Creamy Horseradish Sauce and Au Jus - \$8.50

**Rosemary Infused Rack of Lamb** with Orange Mint Chutney - \$10.00



## MACARONI AND CHEESE

**\$5.50** per person

**(Attending Chef \$150.00)**

Our delicious Macaroni and Cheese includes Green Onions, Pimento Peppers, Bacon, Salsa, Chopped Tomatoes and Sour Cream

Shrimp - \$3.00

Additional Diced Blackened Chicken - \$2.00

## HOT DOG

*(Chips are included with all dogs)*

**Classic Dog - \$3.00**

Beef franks topped with your choice of ketchup, mustard, pickle relish, jalapenos and onions on a hot dog bun

**Sloppy Dog - \$5.50**

Beef franks topped with chili, cheese, onions, firecracker relish, tomatoes, and Frito bits on a hot dog bun

**Barbecue Dog - \$7.00**

Beef franks topped with pulled pork, Cole slaw and Bourbon barbecue Sauce on a hot dog bun

**Crunchy Spice Dog - \$5.00**

Beef franks topped with salsa, Habanero Jack Cheese, sour cream, grilled onions and with a hot dog bun



## **NACHO**

**\$6.00** per person

Nacho station includes Tortilla Chips with toppings to include Queso, Cheddar Cheese Sauce, Ground Beef and Cheddar Dip, Salsa, Jalapenos, Lettuce, Salsa Verde and Sour Cream

## **BRUSCHETTA**

**\$5.00**

Tomato Bruschetta Bar with sliced assorted Breads, Tortilla Chips served with Olive Tapenade and Eggplant Caponata

## **RISOTTO**

**\$10.00**

**(Attending Chef \$150.00)**

Our signature White Wine Risotto artfully presented in unique glass with a selection of flavors to include:

- Pan-seared, Garlic Shrimp in a Vodka Cream Sauce
- Sauteed, trio of Wild Mushrooms in a White Wine Au Jus
- Blue Cheese Crumbles, Chives, Scallions and Roasted Pepper toppings

## **POPCORN**

**\$5.00**

Our delightful popcorn station includes regular, cheese and caramel popcorn served in mini popcorn bags

## SALAD

**\$6.00**

Mixed Greens and Baby Spinach to include toppings of:

- Pickled Beets
- Sugared Pecans
- Firehouse Cucumbers
- Artichoke Hearts
- Gorgonzola Cheese
- Sundried Tomatoes
- Cranberries
- Mandarin Oranges
- Garlic Croutons
- Banana Peppers
- Herbed, Peppercorn Ranch
- Vidalia Onion Vinaigrette Dressings

## TEXAS TACOS

Pulled pork and Barbecue Shredded Chicken served in hard taco shells topped with your desired Fixings:

Chopped Tomatoes

Shredded Cheddar Cheese

Sour Cream

Lettuce

Onions

Jalapenos

Salsa

Cole Slaw

Additional: Pimento Cheese, Bacon, Grilled Onions and Mushrooms - \$.75