

These fun and fabulous stations are designed to be independent food stations
That allow your guests to pick and choose the items that they will enjoy.
Though these suggestions are our most popular,
let us know if you have a specific request, as each menu is custom designed
and priced for your specific event.

| “southern surf + turf” grits bar |

For the Southerners and the adventurous! As we say, “grits are the new mashed potatoes.” A station attended by two servers, dishing up creamy Southern-style white cheddar cheese grits, to be topped with your guest’s choice of...

“CHARLESTON STYLE” SHRIMP + GRITS | with smoked sausage, onions and peppers in a white-wine cream sauce, served over creamy cheddar cheese grits

HICKORY SMOKED PORK SHOULDER | smoked low and slow over hard wood, hand pulled and tossed in our house BBQ sauce

| ahi tuna carving station |

(chef attended carving station)

GRILLED AHI TUNA LOIN | grilled to rare, sliced thin by our chef with **avocado- tomato relish & chili-cilantro vinaigrette**

served over

ASIAN INSPIRED QUINOA SALAD | mint, basil, tomato, carrot and cucumber, ponzu dressing

| bistro steakhouse experience! |

(chef attended carving station)

GRILLED BISTRO STEAK hand carved by a chef attendant,
with **cognac peppercorn cream sauce**

served with **SAUTÉED MUSHROOMS, CREAMED SPINACH AND HERB ROASTED POTATO WEDGES**

southern butcher | small plate

(grab and go station, guest choice)

SMOKED PORK BELLY | 24 hour sous vide pork belly, fork tender,
served over **WHITE CHEDDAR INFUSED GRITS** topped with **BLACKBERRY-BOURBON GLAZE**
with **BRAISED COLLARD GREENS**

| duck fat poutine |

FRIED POTATO WEDGES | sautéed in duck fat by our station chef
station servers will top your wedges with
SHARP CHEDDAR CHEESE + SHREDDED CABERNET BRAISED BEEF SHORT RIB

with an assorted self-serve topping bar of:

CHOPPED GREEN ONIONS | GARLIC AIOLI | SRIRACHA MAYO | ADDITIONAL CHEF SELECTED TOPPINGS

| “fresh bowl” station |

Fresh bowls combine a variety of flavors in an easy to eat, fork-friendly form!

Choose 3 Bases: (based on availability)

Asian quinoa salad, mixed field greens, caramelized brussels sprouts, roasted curried cauliflower, brown rice, roasted seasonal vegetables, ramen noodle salad

Choose 2 Meats:

GRILLED BISTRO STEAK seasoned simply with sea salt and fresh ground black pepper

GARLIC LIME GRILLED SHRIMP seasoned with garlic and fresh lime juice

CITRUS GRILLED CHICKEN BREAST sliced into thin strips, seasoned with citrus and fresh herbs

SEARED AHI TUNA sesame crusted, seared rare and sliced thin

Toppings: (based on availability)

avocado tomato relish, SuperFood slaw, pickled vegetables, guacamole, caramelized red onions,
jicama cucumber slaw

Sauces:

southwestern cilantro lime dressing, honey tarragon vinaigrette dressing, Asian sesame ginger dressing,
chimichurri, romesco sauce, key lime Caesar

| south beach steakhouse |

(chef attended action station)

A classy twist on a South Florida influenced steakhouse!

GRILLED CHURRASCO STEAK | hand carved; marinated and seasoned simply with sea salt and fresh
ground black pepper, served with cilantro chimichurri

ARROZ CONGRÍ Cuban Rice with black beans, cooked together with house-made sofrito oil

SAUTÉED PLANTAINS

southern chicken dinner “stack” | short plate station*(chef attended action station)*

CRISPY FRIED CHICKEN TENDERS on top of **YUKON GOLD MASHED POTATOES**,
placed on a **OPEN FACED SOUTHERN STYLE BISCUIT HALF**
topped with choice of **ALABAMA WHITE BBQ SAUCE OR BROWN GRAVY**,
with **SOUTHERN SAUTÉED GREEN BEANS**

| pad thai action station |*(chef attended action station)*

A Thai themed action station attended by a chef who will treat your guests to flavor and flair!

Start with rice noodles and then

Choose from **CHICKEN, SHRIMP OR TOFU** (or let your guests choose)

tossed in traditional Pad Thai sauce,

with chopped scallions, cilantro, bean sprouts, crushed peanuts and lime wedges

Whimsically served with in small red and white Chinese to-go boxes

with chop-sticks (and forks, just in case).

| raw bar |

FRESH SHUCKED OYSTERS | local, east coast or west coast oysters, fresh shucked

SEARED AHI TUNA | wasabi and soy sauce

KEY WEST CEVICHE | bay scallops and shrimp

CREOLE JUMBO SHRIMP COCKTAIL

ACCOUTREMENTS | saltine crackers, lemon wedges, shaved fresh horseradish, traditional cocktail sauce,
mignonette

| floribbean surf + turf sauté |

(chef attended action station)

A fun and interactive station combining great Floribbean flavors of surf and turf!
Our action station chef puts on a show with flambéed tequila!

MARGARITA GRILLED CHICKEN OR SHRIMP sautéed with onions and peppers in a

TEQUILA CREAM SAUCE

served over

FLORIBBEAN LOBSTER + SHRIMP RICE cooked in a rich seafood stock with shrimp, lobster meat and green peas

Notes: We can easily do this dish with jumbo shrimp or mahi mahi.
Serve this dish in a white Chinese-style to-go box with your custom logo on the box!

| fried rice action station |

(chef attended action station)

Our chef prepares fried rice fresh on the station with Asian influence and Florida flair!
Our servers will dish up your guest's choice of:

CUBAN PORK FRIED RICE | mojo Cuban pork, scrambled egg, green peas, carrot, scallions

KOREAN BBQ TOFU FRIED RICE | cubes of tofu marinated in Korean bbq sauce, scrambled egg, bok choy, edamame, carrot, scallions (V)

whimsically served with in small red and white Chinese to-go boxes with chop-sticks
(and forks, just in case)

| mediterranean surf and turf |

(chef attended action station)

PAN SEARED SEA SCALLOP | fresh U-10 sea scallop

Paired with

BABY LAMB CHOP | roasted garlic oil, fresh herbs and finishing salt

Served with house made romesco sauce

| pasta creation station |

(chef attended action station)

This attended station gives your guests a **choice of two pasta favorites**, cooked continuously by our pasta chef and elegantly served from a chafer (no long lines for food!).

TUSCAN BOWTIE PASTA | with grilled chicken, fresh spinach and cherry tomatoes in a white wine olive oil sauce - served with a choice of toppings, including grated parmesan cheese and crushed red pepper

PENNE PASTA PRIMAVERA fresh grilled seasonal vegetables tossed with penne pasta and our house made roasted red pepper cream sauce (v)

SHRIMP ROBAN | jumbo shrimp sautéed in a rich, spicy cream sauce, tossed with shell pasta and chopped green onion

JAMBALAYA PASTA | chicken, sausage, onions, red and green peppers in a light cream sauce

GORGONZOLA CREAM BOWTIE PASTA | with applewood smoked bacon, sun-dried tomatoes, blue cheese and cracked pepper cream sauce

SMOKED MUSHROOM + CAVATAPPI | smoked wild mushrooms, roasted broccolini, blistered grape tomatoes, parmesan cream sauce (v)

| gourmet mac-n-cheese action station |

(chef attended action station)

Our pasta chef begins with cavatappi corkscrew pasta and mixes it with a rich, elegant cheese sauce and the perfect pairings. Elegantly served from a chafer (no long lines for food!).

Pick 2 or 3 for your event from our menu, or let us create one just for you!

GORGONZOLA TRUFFLE MAC-N-CHEESE | cavatappi pasta, porcini mushrooms, sun-dried tomatoes, cracked black pepper (v)

THREE CHEESE MAC-N-CHEESE | cavatappi pasta, sharp cheddar, parmesan and asiago cheeses (v)

SMOKED GOUDA MAC-N-CHEESE | cavatappi pasta, sharp cheddar and smoked gouda cheeses (v)

BACON + SHARP CHEDDAR MAC-N-CHEESE | cavatappi pasta, applewood smoked bacon, sharp cheddar, asiago

SHREDDED SHORT RIB MAC-N-CHEESE | cavatappi pasta, shredded cabernet braised beef short rib, sharp cheddar, asiago

| artisan bruschetta bar |

CHOOSE THREE SELECTIONS FOR YOUR GUESTS | SERVED WITH TOASTED RUSTIC BREAD

olive tapenade | heirloom tomato bruschetta | roasted tomato “tartare”
 asparagus + corn bruschetta | wild mushroom bruschetta with rosemary and fig balsamic
 pancetta, roasted red pepper and green olive bruschetta
 grilled pineapple, roasted poblano, and crispy SPAM bruschetta

| “tableside” guacamole bar |

Our station chef uses fresh avocados to make guacamole with our perfectly blended recipe of chopped red onion, chile peppers, diced tomato, fresh squeezed lime juice, cilantro and seasonings! Served with multi-colored tortilla chips.

Your guests will have the option to top their guacamole with the following:

**TOMATILLO SALSA, SALSA ROJA, PICO DE GALLO, LIME WEDGES, FRESH CHOPPED JALAPENO PEPPERS,
 HOT SAUCE**

| street taco stand |

*Let your guests choose from our modern street taco creations,
 all served on flour tortillas in a red and white paper boat*

CARNITAS | mexican style braised pork shoulder in pineapple braising reduction, lime-cilantro slaw,
 pico, flour tortilla

TOMATILLO CHICKEN | braised pulled chicken in tomatillo sauce, crunchy slaw, pico

BARBACOA STREET TACOS | slow braised beef, lime-cilantro slaw, pico, cotija cheese, flour tortilla

AHI TUNA STREET TACOS | seared rare tuna, lime-cilantro slaw, avocado-mango salsa, flour tortilla

| asian “dim sum” bar |

This Asian themed grab-and-go station includes an extensive selection of great finger foods! Or, let us customize the selections just for you!

SEARED AHI TUNA | sliced lightly seared ahi tuna, seaweed salad, wonton crisps

VEGETABLE SPRING ROLLS

PORK POTSTICKERS

SPINACH + GINGER DUMPLING

CHICKEN + KIMCHI MEATBALL | Korean chili glaze

ACCOUTREMENTS | soy sauce, wasabi, sweet chili sauce

| live action quesadilla station |

(chef attended action station)

A fun and interactive station with fresh oven baked quesadilla or flatbread creations! Quesadillas are cooked fresh and presented on hot griddles; flatbreads are cooked fresh in our pizza oven!

Choose 3 for your station, or let us create one just for you!

MARGARITA GRILLED SHRIMP QUESADILLA | with sautéed onions and peppers

CHILE RUBBED SOUTHWESTERN SHOULDER OF PORK | with Mexican cheese and onion

CHICKEN + JACK CHEESE QUESADILLAS | with a house-made chipotle BBQ sauce

GAUCHO QUESADILLA | chimicurri steak, sautéed onions and peppers

STEAK, GORGONZOLA + CARMELIZED RED ONION QUESADILLA | steak, creamy blue cheese, sharp cheddar and caramelized red onions

MANGO & GOAT CHEESE QUESADILLA | with a house-made chipotle BBQ sauce

BUFFALO CHICKEN | spicy buffalo chicken, cheddar cheese, blue cheese

| risotto station |

(chef attended action station)

The risotto will be prepared fresh on the station and transferred to chafers for quick service!

Our chef will prepare two distinct varieties for your guests (**choose 2**):

WILD MUSHROOM RISOTTO wild mushrooms, white wine and freshly grated Parmesan cheese

CAJUN SHRIMP + ANDOUILLE RISOTTO made with chicken stock, Creole seasoned jumbo shrimp and diced andouille sausage

LOBSTER RISOTTO with a rich seafood stock and chunks of cold water lobster

| grilled cheese station |

(chef attended action station)

A fun and interactive station! Our station chef continually makes grilled cheese sandwiches for your guests in a hot sauté pan, then presents them on a hot griddle. Below are some of our more popular options. **Choose 2 or 3 selections for your menu**, or we can create one just for you!

SMOKED GOUDA, SHARP CHEDDAR AND TOMATO GRILLED CHEESE

GRILLED SOURDOUGH WITH SHARP CHEDDAR, GORGONZOLA AND APPLEWOOD SMOKED BACON

SOUTHWESTERN CHIPOTLE PORK MELT WITH CHEDDAR AND PEPPER JACK CHEESE

GOAT CHEESE WITH ROASTED RED PEPPER PESTO

CIABATTA WITH GRAPES, SAGE + FONTINA

| steamed buns + sliders |

Choose 3 for your station, or let us create one just for you!

PORK BELLY BÁNH MI BUN | pork belly, pickled veg, fresh herbs, steamed bun

KOREAN BBQ BUN | shredded beef, Korean bbq sauce, steamed bun

HICKORY SMOKED PULLED PORK SLIDER | tangy BBQ sauce, sweet roll

FLORIBBEAN PULLED PORK SLIDER | island slaw, citrus bbq sauce, sweet roll

SOUTHERN FRIED CHICKEN BUN | buttermilk fried chicken, garlic aioli, pickle, sweet roll

Give us a call to create catering excitement at your next event, party or wedding!

Updated October 2018