

Food Stations

Minimum of 30 guests, Based on 90 minutes of service
Attendant required on select stations | \$100 per Attendant

Includes Freshly Brewed Regular and Decaffeinated Coffee, Assorted Hot Teas and Iced Tea

Raw Bar

Iced Shrimp, 1/2 Shell Oysters, Steamed Lil' Neck Clams, Snow Crab Claws
Served with Cocktail Sauce, Horseradish, Lemon and Hot Sauce

Price Per Person

MP

Chicken & Waffle Station

Southern Fried Chicken Legs and Made-to-Order Belgian Waffles
Toppings include Hot Honey, Maple Syrup, and Butter
(Attendant Required)

Price Per Person

\$16

Slider Station (select three)

Angus Beef Sliders with Caramelized Onion and American Cheese
Barbeque Pork Sliders
Chicken Parmesan Sliders
Mesquite Salmon Sliders
Portobello Mushrooms and Roasted Red Pepper Sliders
Crab Cake Sliders with Red Pepper Coulis / *Add \$4 per person*

Price Per Person

\$18

Served with Appropriate Condiments and House-Made Potato Chips

Street Taco Station

Spiced Chicken
Roasted Garlic Rubbed Short Rib

Price Per Person

\$16

Guacamole, Grated Cotija Cheese, Shredded Cheddar, Pickled Onion
Pico de Gallo, Lettuce, Flour Tortillas, Corn Tortilla Chips

Food Stations (continued)

Casa Pasta Bar (choose two pasta & two sauce selections)

Freshly Baked Garlic Bread, Caesar Salad Bowl, Freshly Grated Pecorino Cheese, Red Pepper Flakes

Price Per Person

\$20

Pasta:

Miniature Cheese Ravioli
Fettuccini
Penne
Tri-Colored Tortellini

Sauce:

White Truffle Cream
Primavera
Vodka Blush
Alfredo
Pesto Cream
Marinara

Mix-ins Include: Sweet Sausage, Petite Meatballs, Mushrooms, and Roasted Vegetables
Add Grilled Shrimp - \$6 Per Person
Add Grilled Chicken - \$4 Per Person

Carving Station

(Chef Attendant Required)

Price Per Person

Carving Station to Include Freshly Baked Rolls

Roast Tenderloin of Beef - Served with Madeira Demi-Glace \$26

Herb-Crusted Roast Sirloin Strip Loin - Served with Wild Mushroom Demi \$18

Roast Rack of Lamb - Served with Honey-Thyme Glaze (3 Chops Per Person) \$22

Mesquite Salmon \$16

Pork Tenderloin - Served with Dijon and Caper Cream Sauce \$15

Oven Roasted Turkey Breast - Served with Cranberry Chutney \$15

Flank Steak - Red Wine Demi-Glace with Creamy Horseradish Sauce \$16

Add House or Caesar Salad Bowl - \$5 Per Person

Add Starch Accompaniment - \$4 Per Person

Add Vegetable Accompaniment - \$4 Per Person