

DSC Stations Cocktail Menu

(Minimum of 50 people)

Stations (Please Choose 3)

Sushi Station (add \$5 per person)

Assorted Sushi and Sushi Rolls with Wasabi, Soy Sauce, Pickled Ginger

Sliders Station: Assorted Sliders on Mini Artisan Rolls and Tater Tots

Tater Tots and Choice of Three: Pulled BBQ Pork, Black Angus Cheeseburgers, Quinoa and Vegetable, New England Mini Lobster Roll, Asian Scallion Salmon Burger

Taco Loco Station

Choice of two: Beef, Fish or Chicken Tacos

Shredded Cabbage Slaw, Pico de Gallo, Diced Red Onions, Guacamole, Hot Sauce Selection and Fresh Limes

Holy Smokes

House Smoked BBQ Beef Brisket and Smoked Pulled Pork

Jalapeno Corn Bread Biscuit & Napa Coleslaw

Paillard Bar

Grilled Chicken or Parmesan Encrusted Paillard & Grilled Salmon Paillard

Arugula, Baby Field Greens, Baby Spinach, EVOO/Aged Balsamic Drizzle

Selection of toppings: Diced Tomatoes, Mozzarella Pearls, Sliced Bell Peppers, Croutons, Shaved Brussel Sprouts, Sliced Portobello Mushrooms, Dried Cranberries, Sliced Fresh Apples & Pears, Diced Green Onions

Wok Station

Chicken Stir Fry (Beef/Pork also available)

Vegetable Fried Rice

Steamed Edamame Dumplings with Rice Wine Scallion Soy Sauce

Southern Grits Station

Homemade White Cheddar Grits

Sugar Cured Country Ham, Southern Style Sautéed Shrimp, Andouille Sausage, Sautéed Mushrooms, Sugar Spiced Pecans, Applewood Smoked Bacon, Caramelized Onions, Roasted Corn



Stations (continued)

Risotto Station

Shredded Asiago/Parmesan Cheese, Gorgonzola
Caramelized Onions, Asparagus, Sweet Peas, Roasted Mushrooms
Roasted Tomatoes, Roasted Butternut Squash, Grilled Shrimp and Grilled Chicken

Pasta station with Pasta chef

Freshly Baked Artisan Breads & Rolls

Pastas: Tortellini, Penne **Sauces:** Pomodoro Sauce, Vodka Sauce, Alfredo

Cheeses: Romano, Parmesan

Toppings: Homemade Mini Meatballs, Marinated Chicken, Italian Sausage

Vegetables: Spinach, Roasted Red Peppers, Green Peas, Fresh Sliced Mushrooms, Sliced Hot Cherry peppers

Carving Station

Freshly Baked Artisan Breads & Rolls

Choice of 2: Herb Roasted Filet Mignon, Honey Glazed Spiral Ham, Adobo Rubbed Pork Tenderloin

Fresh Oven Roasted Herbed Turkey Breast, Herb Crusted Rack of Lamb, Atlantic Salmon

Choices for Sauces: Béarnaise, Orange Cranberry Relish, Roasted Corn Relish, Honey Mustard, Horseradish Sauce, Au jus, Cherry Tomato, Bacon & Scallion BBQ sauce

Mini Kebob Station

Mexican Cilantro Shrimp with Fresh Tomato Salsa

Smoked Filet Mignon with Cherry Tomato, Scallion Bacon BBQ Sauce

Moon Ranch Chicken with Parsley Scallion Ahí

Raw Bar Station: (add \$15 per person)

Chilled Shrimp Cocktail

Cherry Stone Clams & Blue Point Oysters on the Half Shell

Ice Carving, Tabasco, Horseradish, Lemons



Passed Hors D'oeuvres (Please Choose 4)

Yellowfin Tuna Taco Sushi Grade Tuna, Scallion, Meyer Lemon Aioli, Avocado Mousse, Wonton Cup

Petite Lobster Rolls Toasted Bun, Maine Lobster, Celery Remoulade **(add \$1.75 per person)**

House Smoked Salmon Flatbread Roasted Shallot, Herb Crème Fraiche, and Watercress

Chilled Jumbo Shrimp with Cocktail Sauce **(add \$2 per person)**

Assorted Sushi & Sushi Rolls with Wasabi Soy Dipping Sauce **(add \$3 per person)**

Sesame Tuna with Sushi Rice Cake, Tobiko and Chili Scallion Mayo

Peppered Beef Carpaccio Toast Shaved Rare Beef, Wild Greens, Blue Cheese Vinaigrette on Crostini

Open Faced Mini Spanakopita Crispy Phyllo, Feta, Spinach, Sundried Tomato Relish

Fava Bean Hummus Crostini Marinated Heirloom Tomatoes

Mini Crab Cake with Lemon Garlic Aioli

Louisiana Shrimp and Grits Tasting Spoon

Coconut Shrimp with Mango Aioli

Mini Grilled Cheese with Smokey Turkey, Monterey Jack Cheese and Poblano

Jerk Chicken "Spring roll" with Julienne Pepper and Passionfruit Mustard

Sesame Chicken Satay Roasted Peanut Sauce

Crisp Southern Fried Chicken & Savory Waffles

Peking Duck Wonton Orange Mustard

Smoked BBQ Chicken Fortune Cookie Charred Pineapple BBQ Glaze

Pulled Pork Slider on Brioche with Fontina and Ancho Barbecue Sauce

Black Angus Cheeseburger Sliders

Spiced London Broil Beef Roll Stuffed with Asparagus

Braised Short Rib Taco Cup

Harissa Marinated Lamb Lollipop Cilantro-Mint Yogurt **(add \$4 per person)**

Crispy Mac and Cheese with Aged Cheddar and Truffle Essence

Flatbread Topped with: Fresh Fig, Pine Nut and Honey Goat Cheese **or** Fresh Basil, Pesto, Tomato and Fontina Cheese

Smoked Roasted Pepper, Goat Cheese and Sautéed Zucchini Roll Lightly breaded and flash fried

Market Vegetables Spring Roll Apricot Mustard

Chef's Seasonal Arancini Accompanying Sauce



The Food

\$46 Per Person (includes the 3 Stations and 4 Passed Hors D'oeuvres)

50 Person Minimum – based on food service for 2 hours

Bar Options:

Full Service Bar

One Specialty Cocktail

Beer: Stella Artois, Corona, Coors Light (Additional selections available at a surcharge)

Seasonal Selection Wines: Chalet Chardonnay, The Crossings Pinot Grigio,

Steak House Cabernet Sauvignon & The Ruta Malbec

The Hard Stuff: Tito's Vodka, Johnny Walker Black Scotch, Tanqueri Gin, Sailor Jerry Rum,

Bacardi Silver Rum, Bulleit Bourbon, Sweet and Dry Vermouth

Coke, Diet Coke, Sprite, Tonic, Club Soda, Orange Juice, Cranberry Juice, Grapefruit Juice, Pellegrino,

Aqua Pana Water, Lemons, Limes, Stirrers, Bar Olives, Cocktail Napkins, All Ice, Coolers

Cost: \$18.00 per person for 2 hours \$3.50 each additional hour

Light Bar Service

Beer: Stella Artois, Corona, & Coors Light (Additional selections available at a surcharge)

Seasonal Selection Wines: Chalet Chardonnay, The Crossings Pinot Grigio,

Steak House Cabernet Sauvignon & The Ruta Malbec

Coke, Diet Coke, Sprite, Pellegrino, Aqua Pana

All appropriate cut fruit, stirrers, beverage napkins and ice.

Cost: \$14.50 per person for 2 hours \$ 2.50 each additional hour (Add a Specialty Cocktail for \$2 Per Person)

Staffing, Rentals, Gratuity and Tax

Please speak to one of our Event Specialist for a full proposal

Rental to be determined upon discussion of event and site visit

DSC provides hospitality trained staff for your event with regards to guest count, event logistics and

the level of service required to execute seamless events.

