

THEMED STATIONS

Sliders Station: Assorted Sliders on Mini Artisan rolls

Tater Tots

(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

Wok Station

Chicken Stir Fry (Beef/Pork also available)
Vegetable Fried Rice
Steamed Edamame Dumplings with Rice Wine Scallion Soy Sauce

Risotto Station

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

Pasta Station

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



THEMED STATIONS

Carving Station

Freshly Baked Artisan Breads & Rolls

Choice of Two: 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

Salad Station

Romaine and Baby Lettuces

Carrots, Tomatoes, Onions, Cucumbers, Mushrooms, Chick Peas, Black Olives, Shredded Jack & Cheddar Cheese, Dried Cranberries, Jicama, Asparagus Tips, Croutons

David's Signature Dijon Balsamic Vinaigrette Dressing, Classic Caesar Dressing, Fresh Tomato Basil Vinaigrette

Southern Grits Station

Homemade White Cheddar Grits

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

Raw Bar Station: (15.00pp for 1 hour/ 25.00pp for 2 hours)

Chilled Shrimp Cocktail

Cherry Stone Clams & Blue Point Oysters on the Half Shell
Ice Carving, Tabasco, Horseradish, Lemons

Paillard Bar

Grilled Chicken or Parmesan Encrusted Paillard & Grilled Salmon Paillard
Arugula, Baby Field Greens, Baby Spinach

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
EEVO/Aged Balsamic Drizzle

Sushi Station

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

