

Themed Stations

Paella Station

Classic Spanish Dish: Shrimp, Clams, Mussels, Pork, Chicken & Saffron Rice

Sliders Station

Tater Tots and your **Choice of Three Sliders:**

Pulled BBQ Pork, Black Angus Cheeseburgers, Black Bean and Sweet Potato Burger,
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 Station

House Smoked BBQ Beef Brisket and Smoked Pulled Pork
With White Cheddar Grits, Jalapeno Corn Bread & Napa Coleslaw

Dim Sum Station

Choose of Three: Steamed Edamame Dumplings, Shrimp Shumai,
Steamed Chicken and Lemongrass Dumplings, Pork Gyoza

Sweet and Spicy Chili Sauce, Ginger Rice Wine Scallion Soy Sauce, Hoisin Sauce, and Spicy Mayo

Brazilian Rodizio

Brazilian BBQ Style Perfectly Seasoned Tender & Juicy meats:
Marinated with Saltwater Basting and Slow Cooked over Charcoal
Coullette, Chicken Thighs, Sausage, Brazilian Rice & Beans

Risotto Station

Grated Parmesan Cheese, Asparagus Tips, Sweet Peas,
Sautéed Mushrooms, Roasted Tomatoes, Roasted Butternut Squash,
Chopped Bacon, Grilled Shrimp and Grilled Chicken

Pasta Station

Freshly Baked Gourmet Bread Sticks
Penne and Stuffed Rigatoni

Pomodoro Sauce, Vodka Sauce, Alfredo Sauce

Homemade Mini Meatballs, Marinated Chicken, Italian Sausage, Grated Parmesan
Spinach, Roasted Red Peppers, Green Peas, Fresh Sliced Mushrooms, Sliced Hot Cherry Peppers

Sushi Station

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

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Carving Station

Freshly Baked Artisan Rolls

Choice of Two: Herb Roasted Filet Mignon, Honey Glazed Spiral Ham, 12 Hour Roasted Sicilian Pork.
Oven Roasted Herbed Turkey Breast, Herb Crusted Rack of Lamb, Atlantic Salmon

Choices for Sauces: Orange Cranberry Relish, Honey Mustard, Horseradish Sauce,
Portobello Demi-Glace, Whole Grain Mustard Sauce

Raw Bar

Chilled Shrimp Cocktail

Cherry Stone Clams & Blue Point Oysters on the Half Shell

Ice Carving, Tabasco, Horseradish, Lemons

(15.00pp for 1 hour/ 25.00pp for 2 hours)

Ask about our Roving Raw Bar

Grain Bowl Station

Grains and Leafy- Choose Two: Kale, Arugula and Mesclun Greens Mix, Brown Rice, Quinoa, Farro

Proteins- Choose Two: Grilled Chicken, Grilled Steak, Baby Shrimp, Grilled Tofu,

Toppings: Choose 6: Guacamole, Carrots, Corn, Chick Peas, Scallions, Marinated Roasted Beets,
Black Beans, Cucumbers, Fresh Peppers, Sliced Jalapenos, Edamame, Blanched Broccoli, Chopped Peanuts

Sauces and Dressings: Sriracha sauce & Citrus Vinaigrette, Jalapeño Lime, Herbed Olive Oil & Vinegar

Flat Bread Pizza Station

Choose 3: ~ Fresh Mozzarella, Basil & Tomato Sauce ~ Fresh Fig, Pine Nut and Honey Goat Cheese ~

~Roasted Vegetables & Cheese ~ Braised Short Rib with and Crumbled Gorgonzola & California Slaw ~

~ Hot Italian Sausage with Broccoli Rabe & Ricotta with Pesto ~

~Smoked Salmon with Roasted Shallot & Herb Crème Fraiche~

Grilled Cheese Station

Some Ready to go Grilled Cheeses with the Option to Customize Your Own

American, Cheddar, Gouda and Pepper-jack Cheeses

Tomato Slices, Caramelized Onions, Arugula, Roasted Red Peppers, and Bacon

Ketchup, Pesto, Honey Mustard & Chipotle Mayo

Served with Pickle Spears, a Garden Salad and Tomato Soup

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