



FOOD STATIONS



Live Chef Stations

\$18.00 - \$30.00 per person/per station.

Stations include professional staff

Choose 1-3 stations to elevate your event

Beef Tenderloin Crostini Carvery

AAA Beef Tenderloin, hand-carved, baguette, horseradish aioli drizzle.

Caramelized onions & pea shoots

Mashed Potato Martini Bar

Choose from Beef Short Rib, Pulled Pork or Shredded Chicken

Creamy roasted garlic mashed potatoes in a martini glass, choice of protein & four toppings:

- Cheddar
- Bacon Bits
- Sautéed Mushrooms
- Crispy Onions
- Caramelized Onions
- Green Onions
- Sour Cream

Pork Sliders

Slow-roasted pork in homemade BBQ sauce or Italian-style Porchetta, slider bun with pickle wedge & slaw

Cedar Plank Salmon or Jumbo Shrimp Lettuce Wraps

Maple & whole grain mustard marinated wild salmon, grilled on cedar planks

Taco Bar

Choose Flank Steak **or** Chicken
Grilled peppers, onions, and mushrooms. Corn & flour tortillas. *Four toppings:* pico de gallo, guacamole, pickled red onion, shredded lettuce, cheddar cheese & sour cream.
Tortilla chips & salsa to accompany

Gourmet Grilled Cheese

LIVE CHEF STATION

Gourmet grilled cheese sandwiches on artisan breads.

Choose from:

- Cheddar & bacon
- Swiss & Mushroom
- Brie & Fig
- Mozzarella & Balsamic Onions

**Gluten-Free Breads available*

Mini Crab Cakes

Maryland mini crab cake with house tartar & burnt lemon

Pistachio-Mint Crusted Lamb Chop Lollipops

Creamy mashed potato, redcurrant drizzle

