



# SMALL PLATES AND STATIONS MENUS



# Small Tasting Plates

(Each Station requires (1) Chef Attendant per 75 guests at \$175.00 per Chef)

## MARINATED PORK TENDERLOIN\* \$25.00/per person

Carve-to-order Pork Tenderloin, Cornbread Pancake, Apple Slaw, Carolina Style Vinegar Sauce

## STIR FRY CHICKEN \$22.00/per person

Stir Fry Chicken, Jasmine Rice

## SLOW ROASTED CHICKEN \$25.00/per person

Yukon Gold Potatoes, Watercress, Market Beans, Green Tomato-Olive Sauce

## ROASTED CHICKEN SALTIMBOCCA \$23.00/per person

Chicken Stuffed with Basil, Fontina, and Prosciutto, Garlic Roasted Potatoes, Tomato-Balsamic Reduction

## BAROLO BRAISED SHORT RIBS \$34.00/per person

Goat Cheese Polenta, Sauteed Greens, Roasted Tomato Relish

## SLICED ROASTED BEEF TENDERLOIN \$36.00/per person

Carve-To-Order Beef Tenderloin, Herb and Garlic Mashed Potatoes, Mushroom Demi and Horseradish Cream with Sauteed Asparagus Tips

## CHIANTI-PORCINI MARINATED PRIME RIB \$34/per person

Carved-To-Order Prime Rib, Horseradish Cream, Au Jus, Spicy Whole Grain Mustard, Spinach Risotto, Yeast Rolls

## GRILLED NEW ZEALAND LAMB CHOPS MARKET PRICE

Rubbed with Mustard and Provençal Herbs, Fava Bean and Spring Vegetable Ragout Drizzled with Lamb Demi-Glaze

## ROASTED SEA BASS MARKET PRICE

Sweet Soy Sauce, Shitake Mushrooms and Scallions, Gingered Jasmine Rice

## SEARED SCALLOP MARKET PRICE

Potato and Crab Cake, Truffle Sweet Peas Coulis

## PAN-SEARED SALMON \$31/per person

Smoked Paprika Puree, Creamy Gorgonzola Polenta, Asparagus

# Stations

(Each Station requires (1) Chef Attendant per 75 guests at \$175.00 per Chef)

## PASTA STATION

**\$15.00/per person**

Accompanied by Shaved Parmesan, Chili Flakes, and Focaccia Bread  
Penne and Radiatori Pastas

**(select two of the following sauces):**

Roasted Garlic, Parmesan and Olive Oil

Tuscan Pesto Cream

Traditional Bolognese

Spicy Tomato and Roasted Red Pepper with Oregano Ragout

**Add Shrimp or Grilled Chicken +\$12.00/per person**

## STREET TACO STATION

**\$24.00/per person**

Served with Hard and Soft Tortilla Shells, Black Beans, Roasted Tomato Salsa, Guacamole, Shredded Lettuce, Crème Fraiche, and Cotija Cheese

**Protein (select two):**

Chipotle Braised Chicken

Carne Asada

Baja Garlic Shrimp (+\$3.00/per person)

## MASHED POTATO MARTINIS

**\$16.00/per person**

Served in Martini Glasses

Accompanied by Chopped Scallions, Bacon Bits, Sour Cream, Cheddar and Bleu Cheeses, Mushroom Demi and Southern Cream Gravy

## MAC 'N' CHEESE MARTINIS

**\$18.00/per person**

Served in Martini Glasses

Creamy Macaroni with Three French Cheese blend and Bechamel Sauce with the following toppings:

Applewood Smoked Bacon

Wild Mushroom and Braised Shallot Ragout

Herbed Infused Panko

Oven Roasted Tomato

**Add Lobster +\$25.00/per person**