

Chef 's Performance Stations

Our performance stations will be a beautiful addition to any cocktail party, reception buffet or appetizer station prior to dinner. All Stations are beautifully decorated with fabrics creatively designed with artistic serving pieces, platters and vases. A uniformed Chef will prepare your selections tableside with only the freshest and finest ingredients.

Caesar Salad

Crisp Romaine Leaves Tossed with Roasted Garlic Dressing, Herb Croutons and Parmesan Cheese

Additional toppings include Marinated Artichoke Hearts, Cipollini Balsamic Onions,

Kalamata Olives, Sliced Mushrooms, Crumbled Bacon, Chickpeas, Julienne Sweet Peppers, Anchovies, Crumbled Gorgonzola Cheese and fresh strawberries

Adornments

(Additional charge per person per selection)

Grilled Pesto Salmon or Spicy Cajun Shrimp

Rosemary and Garlic Sliced Chateau Sirloin

Hardwood smoked Chicken

Risotto

(Choose Two)

A delectably Creamy Italian Rice specialty prepared by our chef using savory stock, fresh ingredients, imported Cheese and Sweet Butter

Risotto Milanese con Pollo- Grilled Chicken Breast, Red Onion, Saffron

Risotto Con Zucca- Summer Squash, Sweet Basil, White wine

Risotto Al Vino Rosso- Pancetta, Red wine, Rosemary, Roasted garlic

Risotto con Carciofi- Artichoke Hearts, Fresh Herbs, Pecorino Romano Cheese

Risotto con Funghi- A trio of Field Mushrooms, white wine and White Truffle Oil

Risotto con Gambero- Gulf Shrimp, Caramelized Onion and fresh chervil

Euro Pasta

(Choose Two)

The aroma of Garlic and Herbs permeate the air as our Chef artfully prepares creative pasta dishes served with organic house breads

Cavatappi alla Puttanesca- Spicy Tomato Sauce, Kalamata Olives, Capers and Anchovies

Penne alla Primavera- a rainbow of fresh vegetables with Roasted Garlic Cream Sauce

Fusilli Portofino- Roasted Chicken, Artichoke Hearts, Garlic, Red Wine, Chicken Stock, Olive Oil and Grated Asiago Cheese

Radiatore Forestiere- Gathered Field Mushrooms, Baby Spinach, Grilled Chicken and Pine Nuts in a Savory Sauce with Sweet Butter and Pecorino Cheese

Farfalle Rosa alla Vodka- Tomato Cream Sauce laced with a splash of Vodka, Prosciutto, Sun dried tomatoes and Broccoli Florettes

Santa Fe Fajita

Fresh Fajitas are made to order....lime infused julienne marinated strips of tender beef and chicken breast are sizzled to perfection then served by our chef in flour tortillas.

Garnished with shredded cheddar and Monterey Jack Cheese, Lettuce, Guacamole, Salsa Fresca, Roasted Tomatillo Salsa, Sour Cream and Diced Tomatoes

Mashed Martini

A perfect marriage- Mashed potatoes and Martinis! This cocktail is served with a creative twist...Guests mix their own mashed potato martini with velvety mashed potatoes that are presented in a martini glass and served with a worldly array of toppings. Create your own combo of smooth potatoes and toppings from the following:

Potatoes- Choose One

Wasabi Mashed Potatoes

Mashed Sweet Potato Swirl

White Cheddar Mashed Potatoes

Roasted Garlic Mashed Potatoes

Traditional Butter Infused Smooth Potatoes

Warm Toppings

Choose Two

Velvety Supreme Chicken Sauce

Mexican Black Bean Chili

Caramelized Onion and Goat Cheese

Wild Mushroom Ragout

Chicken Pot Pie

Truffled Beef Stew

Tequila Lime Chicken Enchilada

Cool Toppings

Crumbled Cheeses- Gorgonzola, Feta and Goat

Grilled Vegetable Relish

Traditional Spud Toppers- Sour Cream, Bacon, Cheddar and Scallions

Taco Toppers- Salsa, Guacamole, and Chipolte Sour Cream

Portobello Flambé

The Portobello is said to be the filet mignon of the mushroom family. We have taken that to a new level with this sauté station. Hand selected portabellas are gently sautéed with garlic, shallots and extra virgin. Fresh Baked Organic Baguettes are featured by the mushrooms. The bread is brushed with our creamy roasted garlic sauce, sprinkled liberally with aged Romano Cheese, then topped with a generous slices of Portobello. Served warm from the griddle to your awaiting guests.

Dessert Stations

Bananas Flambé

Ripe Bananas, Sweet Butter flamed with Banana Liquor and finished with Brown Sugar and Cream. This sweet sensation is ladled into an plastic martini glass with Premium Vanilla Ice cream and Topped with Toasted Coconut and Chocolate Sauce

Chocolate Fondue Fountain

Warm Dark Chocolate flowing from a 3 foot fountain served with luscious Strawberries, Golden Pineapple, Ripe Bananas, Pretzels, Potato Chips, Graham Crackers, And other assorted sweets.