

Action Stations

Hot Stations

All Hot Station food is prepared to order at a chef-attended station.
Ask about our combination pricing and other create-your-own action stations.

Mac & Cheese Bar

Guests can create their own childhood favorite.

Rotini, elbow, or penne pasta and traditional, four cheese and rosemary bleu cheese sauces.

Choose from the follow toppings spinach, sun dried tomatoes, bacon, chorizo, corn, peas, mushrooms, roasted peppers, and roasted chicken.

12.50 per person

Add shrimp for 4.00 per person

Mashed Potato Martini Bar

Roasted red pepper, roasted garlic and parmesan and pesto whipped mashed potatoes piped into a martini glass. Your guests select from the following toppings:

Sautéed mushrooms in a burgundy wine reduction; gorgonzola cheese; cheddar cheese; caramelized onions; fire roasted red peppers, smoked bacon, sour cream, whipped butter and fresh chives.

5.50 per person

Gourmet Pasta Station

Create your own Italian Creation.

Guests choose their own pasta, sauce and toppings from the following: bowtie, penne, or rotini pasta. Marinara, alfredo, roasted garlic aioli or our signature sauce Italian sausage plum tomato cream. Toppings to include spinach, Kalamata olives, sundried tomatoes, caramelized onions, mushrooms, julienne vegetables, pine nuts, fresh basil, and parmesan cheese. Served with a warm garlic breadstick.

12.50 per person

Add meatballs and sausage or roasted chicken for 4.50 per person

Pasta

Bowtie pasta in an Italian sausage, plum tomato cream sauce

Three cheese ravioli with a champagne lobster cream sauce

Penne pasta and julienne vegetables tossed in an herbed wine sauce

Gnoochi with grilled chicken, and spinach in a bleu cheese cream

Penne pasta with rock shrimp, roasted garlic, sun-dried tomato and kalamata olives sautéed in white wine

Penne, farfalle or linguini with traditional marinara or bolognese sauce

Fettuccini with shrimp, scallops and crab meat tossed with a creamy herb sauce

Orecchiette with julienne grilled chicken, artichokes and roasted garlic cream

7.50-10.50 per person

Meat Carving and Searing Station

All of our meats can be traditionally carved or seared to order on a slab of seasoned steel with infused oils

Tenderloin of beef with a creamy horseradish and burgundy sauce
17.50

Top sirloin of beef with a creamy horseradish and burgundy sauce
9.50

Prime rib of beef served with au jus and horseradish cream
17.50

Roast turkey breast with cranberry chutney and honey mustard
8.50

Roast boneless leg of lamb with mint sauce and fresh pesto
12.50

Rack of lamb with mint sauce and whole grain mustard
15.50

Honey baked ham with assorted mustards
7.50

Pork loin stuffed with dried fruits, garlic and fresh herbs served with an apple onion marmalade
8.25

Pork loin pinwheel style with roasted garlic, pine nuts, asiago cheese and spinach served with natural jus
8.50

Sesame crusted ahi tuna with a lemon ginger grass sauce
10.50

13 Spice London Broil marinated for 36 hours in our chefs special blend
9.50