



# Hors d'oeuvres Stations

## Chef-Carved Meats

 $Chef \, charge \, of \, 150.00 \, flat \, rate \, per \, station; \, priced \, per \, platter \, based \, on \, approximately \, 20-30 \, servings, \, served \, with \, petite \, rolls$ 

Herb-Encrusted Beef Tenderloin, Tarragon Aioli	250.00
Slow-Roasted Turkey Breast, Smoked Tomato Cream Sauce	175.00
Pork Loin, Raspberry Chipotle Sauce	175.00
Berkshire Farm Rack of Pork, Cherry Mustard	195.00
Herb-Rubbed Leg of Lamb, Romesco Aioli	180.00
Bistecca Florentine, Lemon, Garlic, Fresh Herb Butter	300.00
Tomahawk Chop, Red Chimichurri Sauce	325.00

#### Cisian Station

15.50 per person

Choice of Two
Chef charge of 150.00 flat rate per 75 guests

Chicken, Soba Noodles, Carrot, Snap Pea, Peppers, Mint, Basil, Sesame, Ginger

Beef and Broccolini Pad See Ew

Chicken Pad Thai, Rice Noodles, Tamarind, Egg, Lime Juice, Peanuts, Fish Sauce

Vietnamese Shrimp and Pork Belly Stir Fry, Bok Choy, Lemongrass, Cilantro, White Rice, Chili Lime Fish Sauce

Wok Fried Seasonal Vegetables, Coconut Red Curry, Basil, Scallions, White Rice

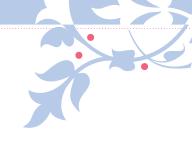
Shrimp, Baby Bok Choy, Fried Rice

Crab, Shrimp, Cloud Ear Mushrooms, Rice Noodles, Scallions

page 1

GF - Gluten Free DF - Dairy Free V - Vegetarian VV - Vegan





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Chef-Tossed Pasta or Gnocchi Station

16.75 per person

Chef charge of 150.00 flat rate per 75 guests.

Choice of Two:

Gnocchi Campenelle Pasta Orecchiette Pasta Gluten Free Pasta -(.75 per person upcharge) Gemelli Pasta

Forest Mushroom, Smoked Bacon, Kale, Truffle Cream Sauce

Lobster, Smoked Pepper Tarragon Sauce

Sausage, Tomato, Parmesan, Cream

Shrimp, Fresh Basil Pesto

Classic Tomato, Ricotta Salata, Extra Virgin Olive Oil, Basil - V

Roasted Vegetable Ragout, Shaved Parmesan - V

Shrimp, Crab, Arugula, Fresno Chili Butter

Smoked Chicken, Mushrooms, Spinach, Parmesan Cream

Rustic Beef Bolognese, Balsamic Glaze

## Slider Station

14.00 per person

Choice of Three

Chef charge of 150.00 flat rate per station

Bison Burger, Roasted Garlic Mayo, Quail Egg, Brioche Bun

Bourbon Glazed Brisket Slider, Pickle, Pretzel Bun - DF

Mini Butter Burger, Red Wine Shallot Butter, Brioche Bun

Crispy Chicken Slider, Chili Mayo, Cabbage Slaw, Biscuit

Duck Confit Slider, Jalapeño, Cilantro, Hoisin Bao Bun

Pork Belly Slider, Korean BBQ, Napa Kimchi, Bao Bun

Mini Juicy Lucy, Brioche Bun

Vegan "Crab Cake", Hearts of Palm, Chickpea, Seaweed, Lemon Dill Aioli, Soft White Roll - DF, VV

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#### Taqueria Station

14.50 per person

Choice of Two Proteins Chef charge of 150.00 flat rate per station includes Corn and Flour Tortillas

Chipotle Crema Chicken - GF

Braised Pork al Pastor - GF, DF

Guajillo Chili Short Rib - GF, DF

Chili Lime Ancho Shrimp - GF, DF

Green Chili Roasted Vegetables and Chickpeas - GF, DF

Served with

Queso Fresco, Lime Crema, Fresh Lime Wedges, Radish, Black Beans, Lime Rice, Fresh Cilantro, Lettuce, Tomato, Fresh Cilantro, Jalapeno, Onion Salsa, Roasted Tomato, Serrano Salsa, Salsa Verde

### Mediterranean Station

14.50 per person

Choice of Two Proteins Chef charge of 150.00 flat rate per station

Shawarma Chicken - GF, DF

Herb Garlic Lamb - GF, DF

Falafel - GF, DF, VV

Served with

Chef Toasted Naan, Yogurt Sauce, Hummus, Tapenade, Baba Ganoush, Marinated Olives, Peppers, Cucumbers, Tomatoes, Fresh Greens, Lemon



