

## Grilled Bison Burgers

grilled by our chef as your guests look on this unique station offers real bison burgers topped with Gruyere cheese on a miniature brioche, offered with our home made spicy ketchup and Dijon mustard.

## Carving Station

A variety of meats are available for carving stations:

Carved Roasted Tenderloin Au Poivre

Carved Cherry Smoked Breast of Turkey

Smoked Beef Brisket

Grilled Chicken Breast

Steamship Pork Roast

served on assorted Bakery Rolls with condiments of Roasted Garlic Mayonnaise, Dijon Mustard, Horseradish Mousse, Smoked Tomato Marmalade



## Mini Cheese Burgers in Paradise

prepared by our chef as your guests look on, served on miniature buns with a wide

American and Swiss Cheeses

Guacamole

Bacon Bits

Sliced Tomatoes

Sliced Pickles

Jalapeno Peppers

Mustard

Mayonnaise

Ketchup

Home Made BBQ Sauce

Dijon Mustard



## Dancing Dessert Buffet

this one of a kind buffet will mesmerize your guests as it is in constant motion. The acrylic shelves of this four tier tower move in opposite directions creating a waving motion from left to right.

An assortment of sweets are displayed on these shelves and guests help themselves to these "in motion" confections:



## Fiesta Nacho Bar

plentiful Multi-colored tortilla chips are offered with all the fixins' so your guests can create their very own Mexican Masterpiece!

Seasoned Beef  
Cheese Sauce  
Pico de Gallo  
Zesty Salsa

Sour Cream  
Guacamole  
Jalapeno Peppers





## Floating Buffet

This is a magnificent metal sculpture with round glass shelves suspended from it, each accented by a pin spot beam of light. It gives the illusion that the food is floating in midair.

Let our catering consultants help you choose 4 of our most popular hors d'oeuvres to serve from this one of a kind buffet.

This will certainly create an exciting buzz at your event!



## Gourmet Grilled Cheese Station

A "Comfort Food" station with a touch of class! On a flat grill, our chef will sear these delightful sandwiches, to order, at the buffet and cut into manageable petite pieces

Brie Cheese and Walnuts on Cinnamon Raisin Bread  
Colby Cheese and Sliced Pear on Brioche  
Smoked Gouda Cheese on Calamata Olive Bread



## Mac and Cheese Martini

guests will choose from one of these three childhood favorites with a twist:

Lobster Mac and Cheese  
Four Cheese Mac and Cheese  
Basil Pesto Mac and Cheese

Our servers will present in an elegant martini glass  
and allow guests to customize with these fun toppings:

Crumbled Bacon, Asparagus, Scallions,  
Baby Shrimp, Diced Chicken Breast, Roasted Red Peppers, Broccoli Florets,  
Grated Asiago Cheese, Italian Sausage Crumbles



## Orlando's Pasta Station

our chef will offer "made to order" pastas with your choice of cavatelli, penne, and bow tie pasta mixed with your choice of olive oil basil pesto, white Alfredo or rich Marinara sauce and tossed with your choice of the following ingredients

Mushrooms	Julienne Vegetables
Pine Nuts	Black Olives
Artichoke Hearts	Grilled Chicken
Sun Dried Tomatoes	Parmesan Cheese
Fresh Minced Garlic	Bacon Bits





## Herb Risotto Martini Bar

a cross between a traditional pasta bar and our smashed potato bar. Our chefs will combine a rich herb risotto (Arborio rice) with condiments chosen by your guests, to create their own personal work of art. Below are the ingredients they will have to choose from:

Grilled Chicken  
Mushrooms  
Pine Nuts  
Artichoke Hearts  
Sun Dried Tomatoes  
Fresh Minced Garlic

Julienne Vegetables  
Black Olives  
Crumbled Bacon  
Jalapeno Peppers  
Bleu Cheese  
Cracked Pepper



## Salad "Bar"

this is anything but your typical salad bar. Guests approach what looks like a typical beverage bar with back bar filled with martini glasses. They are offered a menu of three salads to choose from:

The Saki

Japanese soba noodles, Thai peanut Saki dressing, Asian vegetables and duck confit

The Cosmo

Baby filed greens, dried cranberries, haystack mountain goat cheese, roasted sweet corn, sugared almonds and Absolut Cranberry Vodka vinaigrette

The Margarita

Tabasco and tequila chicken breast shredded romaine, roasted red peppers, lime pepper tortilla straw, tomato concasse and cilantro lime vinaigrette

Our Bartender will put the ingredients with the appropriate dressing into a martini shaker, shake it up and then pour it into either a martini or margarita glass. This is as much fun to watch as it is to eat.

This station is always "shaken, not stirred"!



## **Salad Bar**

### **Mixed Field Green Salad**

-a mixture of wild greens, apple honey vinaigrette and garnished with candied walnuts

### **Oriental Spinach Salad**

-fresh spinach tossed with crumbled egg, bean sprouts and a light sesame dijon vinaigrette

### **Traditional Caesar Salad**

-tossed with a traditional anchovy based dressing, fresh parmesan cheese and garnished with home-made garlic croutons

### **Greek Tomato Salad**

-quartered tomatoes, cucumber and imported feta cheese tossed in a zesty Greek dressing



## **Savory Cheesecake Station**

a savory version of an old classic. A blend of gourmet cheeses combined with different savory ingredients creates a cheesecake not to be approached by any sweet tooth. Each cake offers its own special taste sensation. Offered with a variety of crostini and flat breads.

Smoked Salmon and Asparagus

Prosciutto and Spinach with Italian Olives

Marscapone and Sun Dried Tomato Pesto

## **Shrimp Margarita Bar**

As your guests approach this truly unique station, our chef will start with a margarita glass rimmed in lime and fresh chopped cilantro. He will add a dollop of corn and black bean salsa that is then topped with fried tortilla ribbons. The final touch is added to the rim of the glass, two jumbo shrimp that have been marinated in special southwestern seasonings, grilled and chilled to lock in the wonderful flavor



## Smashed Martini Bar

-guests are given a choice of the following toppings to add to their garlic smashed potatoes as our chef prepares individual orders at the buffet and serves them in an elegant martini glass!

Cheddar Cheese	Bleu Cheese
Crumbled Bacon	Sour Cream
Chives	Horseradish
Jalapeno Peppers	Cracked Pepper
Sun Dried Tomatoes	

## Sushi Station

-Our Chef will hand roll fresh Sushi as your guests look on and serve with a sweet soy dipping sauce, pickled ginger and traditional Wasabi

California Rolls -all vegetable	Spicy Shrimp Rolls -black tiger shrimp with Hawaiian spices
Una-Q -cucumber and crab	Tekka Rolls -Maguro tuna and pickled ginger
Alaskan Rolls -Maguro tuna and avocado	Negi-hama -Salmon and scallions



## **Viennese Dessert Buffet**

An abundant assortment of cakes, cookies, cheesecakes and bite sized gourmet pastries

Assorted Bite Size Pastry Bars:  
 Luscious Lemon  
 Chocolate Raspberry Tango  
 Pecan Chocolate Derby  
 Coconut Melt-away  
 Chocolate Dipped Macaroons

Miniature White Chocolate Cheese Cakes  
 Tropical Glazed Fruit Tarts  
 Chocolate Strawberries  
 White Chocolate Macadamia Nut Cookies  
 Chocolate Chunk Cookies

## **Szechwan Lobster Stir Fry**

our chef will stir fry to order tender chunks of Maine Lobster combined with oriental vegetables in a light ginger sauce and served over Jasmine rice in traditional Chinese carryout containers with chopsticks.

Also available with chicken or plain vegetable



## **Tenderloin Sate Masterpiece**

an artistic masterpiece, skewered pieces of tenderloin marinated with soy and Asian spices, or other skewered seasoned meats are hung on wires presented in a large gilded gold frame and presented with a variety of sauces that can be "painted" onto each meat skewer.



## Torched Tuna

-fresh Ahi Tuna blessed with rice wine vinegar,  
mustard oil, sesame seeds, honey, Nori

Chef will sear with a fiery blow torch while guests look on.

Served on a bed of Sesame Seaweed Salad in individual Asian spoons



## Turkeytini

We start with an elegant martini glass, add one shot of homemade sage dressing, one shot of roast turkey and gravy and finish with a toothpick of cranberries as a garnish.

The perfect comfort cocktail!

## Wrap Station

-our chef will assist your guests in creating their own masterpiece with a their choice of a sun dried tomato, spinach or corn tortilla as the canvas. They choose the ingredients from the following and our chef rolls it into the perfect personal wrap

Grilled Chicken  
Bacon  
Honey Cured Ham  
Julienne Vegetables  
Sun Dried Tomato Pesto  
Shredded Cheddar Cheese  
Lettuce  
Tomatoes

Onions  
Mayonnaise  
Turkey's Sauce  
Jalapeno Peppers  
Red and Black Beans  
Guacamole  
Fresh Salsa  
Sour Cream