

## Mini Cheese Burgers in Paradise

prepared by our chef as your guests look on, served on miniature buns with a wide variety of condiments so your guests can create their own customized burger:



American and Swiss Cheeses

Guacamole

Bacon Bits

Sliced Tomatoes

Sliced Pickles

Jalapeno Peppers

Mustard

Mayonnaise

Ketchup

Home Made BBQ Sauce

Dijon Mustard

## 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

Four Cheese Mac and Cheese

Our servers will present in an elegant martini glass (must be rented)  
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 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. (martini glass must be rented) 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 (must be rented). 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"!



## 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!  
(martini glass must be rented)

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

## Thai Chicken and Asian Vegetable Stir Fry

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