



# STATIONS

## PASTA

Pasta stations includes two Pastas and Garlic Bread - **\$10.95**  
For an additional Pasta or Chicken - **\$3.50 per person**  
**(Attending Chef \$150.00)**

**(Choose two)**

Alfredo Penne Pasta (Vegetable, Chicken or Shrimp)  
Fettuccine with Shrimp  
Tricolor Seafood to include Shrimp, Mussels and Clams  
Crabmeat Ravioli  
Tricolor Orzo with Mediterranean Vegetables  
Cheese Tortellini with Pesto Alfredo  
Bowtie Tomato Alfredo  
Orecchiette Pasta  
Rotini with (Chicken or Shrimp)  
Marinara Pasta (Vegetable, Chicken or Shrimp)

## STIR FRY

**\$8.00** per person

**(Attending Chef \$150.00)**

Stir Fry with Assorted Vegetables in a Sherry Soy Sauce served with Steamed Rice - \$8.00  
Add Chicken - \$2.50                      Add Beef - \$3.00                      Add Shrimp - \$3.50



## GRILLED CHEESE

**\$7.00** per person

**(Attending Chef \$150.00)**

Choose One or Two Cheeses

Cheddar, Fresh Mozzarella, Swiss, Provolone, Smoked Gouda, Pepper Jack or White American

**Additional Items:**

- Ham or Turkey - \$2.00
- Bacon - \$2.00

## FIESTA

**\$8.00** per person

Chicken or Beef Fajitas with Flour Tortillas, Shredded Cheddar Cheese, Sautéed Onions, Peppers, Guacamole, Salsa, Sour Cream, Pico De Gallo served with Spanish Rice

## MEXICAN

**\$12.95** per person

Station includes hard taco shell or soft tortilla

Chicken, Beef, Refried Beans, Black Beans or Pinto Beans, Lettuce, Tomatoes, Shredded Cheddar Cheese, Guacamole, Green Onions, Sour Cream, Salsa, Queso served with Mexican Rice



## **CHINESE**

**\$12.00** per person

Chinese station includes:

Chicken Fried Rice, Beef Fried Rice, Vegetable Egg Roll or Pork Egg Roll in a Chinese Box

## **CHICKEN AND WAFFLES**

**\$7.00** per person

**(Attending Chef \$150.00)**

Crispy Belgian-Style Waffles topped with Crusted Chicken and drizzled with Maple Syrup

## **SHRIMP AND GRITS**

**\$7.00** per person

**(Attending Chef \$150.00)**

Smoked Gouda Grits in a unique glass topped with Shrimp Creole to include Shredded Cheddar Cheese, Bacon and Chives

## **TATER TOTS**

**\$6.00** per person

**(Attending Chef \$150.00)**

Deep Fried Tater Tots served with Chili, Green Onions and Shredded Cheddar Cheese

CONSUMING RAW OR UNCOOKED MEAT, POULTRY, SEAFOOD, SHELLFISH OR EGG MAY INCREASE YOUR CHANCE FOR A FOODBORNE ILLNESS  
\*PRICES ARE SUBJECT TO CHANGE\*



## **FRITOS/DORITOS**

**\$6.00** per person

Chef David's famous Chili, Green Onions, Shredded Cheddar Cheese served in a bowl.

## **CRAB CAKES**

**\$10.00** per person

**(Attending Chef \$150.00)**

Pan-seared Lump Crab Cakes served on a bed of Swiss Chard along with a Grain Mustard Beurre Blanc

## **BURGERS**

**\$8.00** per person

Mini Beef Sliders served with Pickles, sautéed Onions, Sauteed Mushrooms, Mustard, Shredded Cheddar Cheese, Barbecue Sauce, Ketchup, Lettuce, Jalapenos and Bacon

Additional Grilled Chicken \$2.00

## **POTATO**

**\$10.00** per person

**(Attending Chef \$150.00)**

Your choice of Mashed, Sweet Mashed or Soufflé Potatoes with topping of pecans, bacon, sour cream, whipped butter, cinnamon, chopped scallions, shredded cheddar cheese, caramelized onions, jalapenos, diced tomatoes, sautéed mushrooms, broccoli bites and chopped chicken

Request only: Baked Potatoes - \$1.00

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## **CHEF ATTENDED**

**(Attending Chef \$150.00)**

**(All selections are served with assorted rolls)**

- Pepper Crusted Pork Tenderloin** served with a Barbeque Demi-Glace - \$7.00
- Roasted Steamship Round of Beef** served with a Creole Horseradish Sauce - \$7.00
- Garlic Roasted Culotte of Beef** served with a Merlot Demi-Glace - \$7.00
- House Roasted and Smoked Salmon** with a Creme Fraiche Cajun Dill Sauce - \$8.00
- Fried Boneless Turkey Breast** with Orange Rosemary Aioli - \$6.00
- Grilled Hanger Steak Medallions** served with Braised Swiss Card and Barbecue Demi-Glace \$8.00
- Roasted Leg of Lamb** stuffed with Spinach, dried Cranberries, Apricots, and Cornbread Stuffing with a Mint Demi-Glace - \$8.50
- Herb Crusted New York Strip** with Merlot Demi-Glace - \$8.00
- Roasted Prime Rib** with Rosemary Au Jus - \$8.00
- Herb Crusted Beef Tenderloin** with Creamy Horseradish Sauce and Au Jus - \$8.50
- Rosemary Infused Rack of Lamb** with Orange Mint Chutney - \$10.00

## **MACARONI AND CHEESE**

**\$7.00** per person

**(Attending Chef \$150.00)**

Our delicious homemade Macaroni and Cheese with toppings to include Green Onions, Pimento Peppers, Bacon, Salsa, Tomatoes, Sour Cream

Additional Diced Blackened Chicken - \$2.00

Shrimp - \$3.00



## HOT DOG

(All dogs are served with chips)

### **Classic Dog - \$6.00**

Grilled all beef franks topped with your choice of ketchup, mustard, pickle relish, jalapenos, onions with a hot dog bun

### **Sloppy Dog - \$7.00**

Grilled all beef franks topped with chili, cheese, onions, firecracker relish, tomatoes, and Frito Chips with a hot dog bun

### **Barbecue Dog - \$8.00**

Grilled all beef franks topped with pulled pork, slaw and Bourbon barbecue Sauce with a hot dog bun

### **Spicy Dog - \$7.00**

Grilled all beef franks topped with salsa, Habanero Jack Cheese, sour cream, grilled onions and with a hot dog bun

## NACHO

**\$6.00** per person

Nacho station includes Tortilla Chips with toppings to include Queso, Cheddar Cheese Sauce, Ground Beef and Cheddar Dip, Salsa, Jalapenos, Lettuce, Salsa Verde and Sour Cream

## BRUSCHETTA

**\$5.00**

Tomato Bruschetta Bar with sliced assorted Breads, Tortilla Chips served with Olive Tapenade and Eggplant Caponata

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## **RISOTTO**

**\$10.00**

**(Attending Chef \$150.00)**

Chef David's signature White Wine Risotto artfully presented in unique glass with a selection of flavors to include:

- Pan-seared, Garlic Shrimp in a Vodka Cream Sauce
- Sauteed, trio of Wild Mushrooms in a White Wine Au Jus
- Blue Cheese Crumbles, Chives, Scallions and Roasted Pepper toppings

## **SALAD**

**\$6.00**

Mixed Greens and Baby Spinach to include toppings of:

- Pickled Beats
- Sugared Pecans
- Firehouse Cucumbers
- Artichoke Hearts
- Gorgonzola Cheese
- Sundried Tomatoes
- Cranberries
- Mandarin Oranges
- Garlic Croutons
- Banana Peppers
- Herbed, Peppercorn Ranch
- Vidalia Onion Vinaigrette Dressings