Chef Presented Stations

Food items and prices based on Reception sized portions

**Tenderloin of Beef** $15
presented with silver dollar yeast rolls, herb mayonnaise, horseradish sauce and Dijon mustard

**Maple Braised Beef Short Rib** $12
presented with parsnip mashed potatoes and a maple brown sugar demi-glace

**Smoked Salt & Bourbon Rubbed Atlantic Salmon** $10
fire roasted and flaked with a fork, served with tarragon aioli and toasted French bread slice

**BBQ Pork Tenderloin Loin** $5
with mini cheddar biscuits and bourbon BBQ sauce and jicama apple slaw

**Caribbean Shrimp Sauté** $10
large Gulf prawn sautéed with poblano chile, lime, garlic, 151 Island Rum and sweet mango salsa

**Jumbo Lump Crab Cake** $10
our seared, hand-made crab cakes prepared fresh and served warm over sweet corn relish and cajun remoulade

**Sweet Potato or Regular Mashed Potato Martini Bar** $8
mashed Idaho or sweet potatoes, grilled live and served in a martini glass

- **Sweet Potato Toppings** marshmallows, candied ginger, black and gold raisins, scallions, roasted pecans, mango salsa and cinnamon butter
- **Mashed Potato Toppings** wasabi, roasted bell peppers, chives, fresh ground pepper, pancetta bacon, cheddar cheese, salsa, roast garlic, and sour cream

**Sushi** $15
chef prepared sushi hand rolls and nori rolls to include salmon, tuna, shrimp, salmon roe, scallops, eel and various vegetables; soy sauce, wasabi and pickled ginger on the side

**Bourbon Basted Turkey Breast** $10
presented with spiced honey mustard and apricot cranberry chutney and cornbread stuffing

**Classic Caesar Salad** $6
crisp romaine lettuce tossed with black pepper croutons, parmesan cheese, sun dried tomatoes, toasted pine nuts and caesar dressing

- Add Chicken: $2

**Greek Salad** $6
romaine and mesclun greens tossed with Kalamata olives, red onion, plum tomatoes and feta cheese in red wine vinaigrette

**Gourmet Salad** $7 50
with baby mesclun greens, toasted pine nuts, oven roast tomatoes, gorgonzola cheese, pancetta rashers, herb croutons, marinate portobello mushrooms and balsamic vinaigrette

- Add Chicken: $2

**Asian Stir Fry Station**
buckwheat soba noodles tossed with peppers, water chestnuts, snow peas, shitake mushrooms, napa cabbage and your choice of one meat or one seafood; includes a ginger soy drizzle and an array of Asian condiments

- **Seafood** $10
  - rock shrimp, salmon, tuna

- **Meat** $8
  - five-spice duck, pork tenderloin, shredded beef, Thai chicken