



### Hors d'oeuwres Stations

### Chef-Carved Meats

Chef charge of 150.00 flat rate per 75 Guests; priced per platter, approximately 20-30 servings each. Served with Petite Rolls. Gluten free buns available upon request for 1.50 each.

Herb-Encrusted Beef Tenderloin, Horseradish Sauce

Slow-Roasted Turkey Breast, Rosemary Mustard Sauce - GF, DF

Comfrey Farms Rack of Pork, Cherry Mustard - GF, DF

Herb-Rubbed Leg of Lamb, Romesco Aioli

Bistecca Florentine, Lemon, Garlic - GF

Tomahawk Chop, Red Chimichurri Sauce

### **Usian** Station

Choice of Two, Served with white rice Chef charge of 150.00 flat rate per 75 Guests Add fried rice for 1.50 per person for entire guest count Add vegan fried rice for 2.00 per person for entire guest count

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

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

Beef and Broccoli Pad See Ew

Vietnamese Pork Belly Stir Fry, Bok Choy, Lemongrass, Cilantro, Chili Lime Fish Sauce - GF, DF

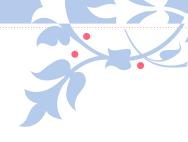
Shrimp and Vegetable Curry, Green Curry Sauce - GF, DF

Wok Fried Seasonal Vegetables, Coconut Red Curry, Basil, Scallions - GF, DF, VV



page 1





## Hors d'oeuwres Stations

#### Chef-Tossed Pasta or Gnocchi Station

Chef charge of 150.00 flat rate per 75 Guests Choice of Two Combinations:

Gemelli Pasta - DF. VV

Gnocchi - DF, VV Forest Mushroom, Smoked Bacon,

Kale, Truffle Cream Sauce - GF

Strozzapretti Pasta - DF, VV Lobster, Smoked Pepper

Tarragon Sauce - GF (3.00 per person upcharge)

Sausage, Tomato Cream Sauce - GF

Cavatelli Pasta - DF, VV Shrimp, Fresh Basil Pesto - GF

Gluten Free Pasta - GF, DF, VV Classic Tomato, Ricotta Salata, (.75 per person upcharge) Extra Virgin Olive Oil, Basil - GF, V

Roasted Vegetable Ragout, Shaved Parmesan - GF, V

Chicken, Mushrooms,

Spinach, Parmesan Cream Sauce - GF

Rustic Beef Bolognese, Balsamic Glaze - GF

### Slider Station

Choice of Three Chef charge of 150.00 flat rate per 75 Guests

Wagyu Burger, Black Truffle Mayo, Brioche Bun

Butter Burger, Red Wine Shallot Butter, Brioche Bun

Tennessee Hot Chicken Slider, Pickles, Brioche Bun

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

 $Acre-Made\ Vegan\ Burger,\ Bread\ and\ Butter\ Pickles,\ Lettuce,\ Tomato\ Jam,\ White\ Roll$ 

page 2





# Hors d'oeuvres Stations

### Taqueria Station

Choice of Two Proteins

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

Corn and Flour Tortillas, Queso Fresco, Lime Crema, Fresh Lime Wedges, Radish, Black Beans, Lime Rice, Fresh Cilantro, Lettuce, Tomato, Pico de Gallo, Salsa Roja, Salsa Verde

### Mediterranean Station

Choice of Two Proteins

Shawarma Chicken - GF, DF

Herb Garlic Lamb - GF, DF

Falafel - GF, DF, VV

#### $Served\ with$

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



page 3