



# Signature Stations and Innovative Catering

*These fun and fabulous stations are designed to be independent food stations  
That allow your guests to pick and choose the items that they will enjoy.  
Though these suggestions are our most popular,  
let us know if you have a specific request, as each menu is custom designed  
and priced for your specific event.*

## **“Southern Surf and Turf” Grits Bar**

*For the Southerners and the adventurous! As we say, “grits are the new mashed potatoes.” A station attended by two servers, dishing up creamy Southern-style white cheddar cheese grits, to be topped with your guest’s choice of...*

**“Charleston Style” Shrimp and Sausage** *with onions and peppers in a white-wine cream sauce  
(as good as you’ll find outside of Charleston!)*

**Hickory Smoked Pork Shoulder** *smoked low and slow over hard wood, hand pulled and tossed in our secret BBQ sauce*

## **Ahi Tuna Carving Station**

*(chef attended carving station)*

*Bringing the laidback California-style cuisine to Florida’s west coast!*

**Sesame Crusted Seared Ahi Tuna** *seared to rare, sliced thin by our chef | avocado- tomato relish  
& chili-cilantro vinaigrette, served over*

**Asian Inspired Quinoa Salad** *mint, basil, tomato, carrot and cucumber |ponzu dressing*

## **Bistro Steakhouse Experience!**

*(chef attended action station)*

**Grilled Bistro Steak** *hand carved by a chef attendant,  
with flambéed cognac peppercorn cream sauce*

*served with Sautéed Mushrooms, Creamed Spinach and Herb Roasted Potato Wedges*

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## “Fresh Bowl” Station

*Fresh bowls combine a variety of flavors in an easy to eat, fork-friendly form!*

### Choose 3 Bases: (based on availability)

*Asian quinoa salad, mixed field greens, caramelized brussels sprouts, roasted curried cauliflower, brown rice, roasted seasonal vegetables, ramen noodle salad*

### Choose 2 Meats:

**Grilled Bistro Steak** *seasoned simply with sea salt and fresh ground black pepper*

**Garlic Lime Grilled Shrimp** *seasoned with garlic and fresh lime juice*

**Citrus Grilled Chicken Breast** *sliced into thin strips, seasoned with citrus and fresh herbs*

**Seared Ahi Tuna** *sesame crusted, seared rare and sliced thin*

### Toppings: (based on availability)

*avocado tomato relish, SuperFood slaw, pickled vegetables, guacamole, caramelized red onions, jicama cucumber slaw*

### Sauces:

*southwestern cilantro lime dressing, honey tarragon vinaigrette dressing, Asian sesame ginger dressing, chimichurri, romesco sauce, key lime Caesar*

## South Beach Steakhouse

*(chef attended action station)*

*A classy twist on a South Florida influenced steakhouse!*

**Mojo Marinated Grilled Bistro Steak** *hand carved by our chef, served with **Cilantro Chimichurri***

**Arroz Congrí** *Cuban Rice with black beans, cooked together with house-made sofrito oil*

**Sautéed Plantains**

## Southern Chicken Dinner “Stack” – Short Plate Station

*(chef attended action station)*

**Two Crispy Fried Chicken Tenders** *on top of Yukon Gold Mashed Potatoes,*

*placed on a **Open Faced Southern Style Biscuit Half***

*topped with choice of **Alabama White BBQ Sauce** or **Brown Gravy**,*

*with **Southern Sautéed Green Beans***

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## Pad Thai Action Station

*(chef attended action station)*

A Thai themed action station attended by a chef who will treat your guests to flavor and flair!

Start with rice noodles and then

Choose from **Chicken, Shrimp or Tofu** (or let your guests choose)

Tossed in traditional Pad Thai sauce,

with chopped scallions, cilantro, bean sprouts, crushed peanuts and lime wedges

Whimsically served with in small red and white Chinese to-go boxes

with chop-sticks (and forks, just in case).

## Raw Bar

### **Chilled Shrimp Cocktail**

**Blackened Ahi Tuna** with new orleans style white remoulade

**Fresh Shucked Apalachicola Oysters** with green goddess sauce, traditional cocktail sauce, mignonette

### **Citrus Marinated Blue Crab Claws**

**Key West "Ceviche"** poached shrimp, bay scallops, fine diced tomato, chopped red onion, avocado and scallions, tossed in a vibrant, tangy Key Lime juice

served with traditional accoutrements of crackers, lemon wedges, cocktail sauce, hot sauce, mignonette

## Floribbean Surf and Turf Sauté

*(chef attended action station)*

A fun and interactive station combining great Floribbean flavors of surf and turf!

Our action station chef puts on a show with flambéed tequila!

**Margarita Grilled Chicken or Shrimp** sautéed with onions and peppers in a

### **Tequila Cream Sauce**

served over

**Floribbean Lobster & Shrimp Rice** cooked in a rich seafood stock with shrimp, lobster meat and green peas

**Notes:** We can easily do this dish with jumbo shrimp or mahi mahi.

Serve this dish in a white Chinese-style to-go box with your custom logo on the box!

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# Signature Stations and Innovative Catering

## **Tableside Salad "Bar" – Grab and Go**

*(chef attended action station)*

Not the salad bar of the past! This chef attended station will feature "table side style" salad preparation for a great salad and a great show! Each salad will be plated by our chef for quick grab-and-go dining.

**Choose two "signature salads"- or we can create one for you!**

**Blackened Ahi Tuna** organic field greens, Cajun candied pecans, fresh seasonal berries, organic honey tarragon vinaigrette

**Key Lime Caesar Salad with Margarita-Marinated Grilled Chicken or Shrimp** A Florida twist on a classic salad! Romaine lettuce is tossed lightly with our house-made creamy key lime caesar dressing and topped with your choice of meat.

**Seasonal Berry Salad** spring greens, fresh seasonal berries, pecans, blue cheese and balsamic vinaigrette

**"1905" Salad** A popular and traditional Tampa Bay salad creation! Crisp Iceberg, lettuce with julienne of baked ham, natural Swiss cheese, tomato, olives, grated Romano cheese tossed in garlic vinaigrette - "table side style" for a great salad and a great show!

## **Monaco Grill Station**

*(chef attended action station)*

This station showcases fresh flavors from the coast of the Mediterranean Sea. Our station chefs offer your guests a selection of skewers from the hot grill, to be placed over pre-plated salads:

**Steak Skewers with Romesco** sherry marinated steak, skewered and grilled, with romesco sauce

**Chicken Skewers** seasoned with citrus and fresh herbs, grilled on a bamboo skewer

**over Ensalada Verde** organic field greens, asparagus, favas, avocado, green beans, garlic vinaigrette

**Seafood Skewers** grilled on a bamboo skewer, drizzled with lemon-caper butter

**over Mediterranean Quinoa Salad** cold quinoa salad with mint, basil, tomato, carrot and cucumber

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# Signature Stations and Innovative Catering

## "Fire and Ice" Bruschetta and Caprese Bar

*(chef attended action station)*

Your guests will have their choice of:

### **Fire Roasted Tomato Bruschetta or Olive Tapenade**

*on top of a grilled fresh crostini, draped with a slice of fresh mozzarella cheese, then melted by our chef with a hand held torch!*

### **Buffalo Mozzarella Caprese Salad**

*a hand prepared stack of fresh sliced Ruskin tomatoes, basil and thick Buffalo Mozzarella, drizzled by our chef with balsamic vinaigrette, on an ice cold plate!*

## Pasta Creation Station

*(chef attended action station)*

*This attended station gives your guests a **choice of two pasta favorites**, cooked continuously by our pasta chef and elegantly served from a chafer (no long lines for food!).*

**Tuscan Bowtie Pasta** *with grilled chicken, fresh spinach and cherry tomatoes in a white wine olive oil sauce - served with a choice of toppings, including grated parmesan cheese and crushed red pepper*

**Penne Pasta Primavera** *fresh grilled seasonal vegetables tossed with penne pasta and our house made roasted red pepper cream sauce (vegetarian)*

**Shrimp Roban** *plump Florida pink shrimp sautéed in a rich, spicy cream sauce, tossed with shell pasta and chopped green onion*

**Jambalaya Pasta** *chicken, sausage, onions, red and green peppers in a light cream sauce*

**Gorgonzola Cream Bowtie Pasta** *with applewood smoked bacon, sun-dried tomatoes, blue cheese and cracked pepper cream sauce*

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# Signature Stations and Innovative Catering

## “Tableside” Guacamole Bar

*Our station chef uses fresh avocados to make guacamole with our perfectly blended recipe of chopped red onion, chile peppers, diced tomato, fresh squeezed lime juice, cilantro and seasonings! Served with multi-colored tortilla chips.*

*Your guests will have the option to top their guacamole with the following:*

**Tomatillo Salsa, Salsa Roja, Pico De Gallo, Lime Wedges, Fresh Chopped Jalapeno Peppers, Hot Sauce**

## Gourmet Mac-N-Cheese Action Station

*(chef attended action station)*

*Our pasta chef begins with cavatappi corkscrew pasta and mixes it with a rich, elegant cheese sauce and the perfect pairings. **Pick 2 or 3 for your event from our menu, or let us create one just for you!***

**Gorgonzola Truffle Mac-N-Cheese** *with porcini mushrooms, sun-dried tomatoes and cracked black pepper*

**Buffalo Chicken Mac-N-Cheese** *spicy buffalo chicken and creamy alfredo*

**Bacon and Sharp Cheddar Mac-N-Cheese** *applewood smoked bacon, sharp cheddar, asiago*

*Finish this off with an array of tempting toppings for a gourmet Mac “n” Cheese feast.  
Elegantly served from a chafer - no long lines for food!*

## Asian “Dim Sum” Bar

*This Asian themed grab-and-go station includes an extensive selection of great finger foods! Or, let us customize the selections just for you!*

**Asian Noodle & Snow Crab Box** *noodles, Napa cabbage and fresh herbs, tossed with a tangy sweet chili-lime dressing & snow crab*

**Beef and Chive Dumplings** *with spicy herbed soy sauce*

**California Sushi Roll** *with soy sauce “pipette”*

**Duck Potstickers** *Maple Leaf Farms duck, with herbed soy sauce*

**Canned “Tuna Salad”** *sesame crusted seared ahi tuna, seaweed salad and wasabi sauce, presented in a mini tuna can!*

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# Signature Stations and Innovative Catering

## Live Action Quesadilla or Flatbread Station

*(chef attended action station)*

A fun and interactive station with fresh oven baked quesadilla or flatbread creations! Quesadillas are cooked fresh and presented on hot griddles; flatbreads are cooked fresh in our pizza oven!

**Pick 3 for your station, or let us create one just for you!**

**Margarita Grilled Shrimp Quesadilla** *sautéed with onions and peppers*

**Chile Rubbed Southwestern Shoulder of Pork** *Mexican cheese and onion*

**Farm Fresh** *goat cheese crema, fresh spinach, caramelized onions and mushrooms, garlic EVOO*

**Chicken and Jack Cheese Quesadillas** *with a house-made chipotle BBQ sauce*

**Gaucha Quesadilla** *chimichurri steak, grilled onions & peppers*

**Steak, Gorgonzola & Caramelized Red Onion** *absolutely no sauce needed!*

**Mango & Goat Cheese Quesadilla** *with a house-made chipotle BBQ sauce;*

**Buffalo Chicken** *spicy buffalo sauce, chicken, cheddar cheese, blue cheese, and creamy Alfredo*

## Risotto Station

*(chef attended action station)*

The risotto will be prepared fresh on the station and transferred to chafers for quick service!

Our chef will prepare two distinct varieties for your guests **(choose 2):**

**Wild Mushroom Risotto** *wild mushrooms, white wine and freshly grated Parmesan cheese*

**Cajun Shrimp and Andouille Risotto** *made with chicken stock, Creole seasoned jumbo shrimp and diced andouille sausage*

**Lobster Risotto** *with a rich seafood stock and chunks of cold water lobster*

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# Signature Stations and Innovative Catering

## Grilled Cheese Station

*(chef attended action station)*

A fun and interactive station! Our station chef continually makes grilled cheese sandwiches for your guests in a hot sauté pan, then presents them on a hot griddle. Below are some of our more popular options. **Choose 3 selections for your menu, or we can create one just for you!**

**Smoked Gouda, Sharp Cheddar and Tomato Grilled Cheese**

**Grilled Sourdough with Sharp Cheddar, Gorgonzola and Applewood Smoked Bacon**

**Southwestern Chipotle Pork Melt with Cheddar and Pepper Jack Cheese**

**Goat Cheese with Roasted Red Pepper Pesto**

**Ciabatta with Grapes, Sage and Fontina**

## Fried Rice Action Station

*(chef attended action station)*

Our chef prepares fried rice with Asian influence and Florida flair! Your guests will have the option of:

**“14 Vegetable” Fried Rice** *inspired by the fried rice from chef Jose Andres (vegetarian)*

**OR Margarita Grilled Lobster and Shrimp Fried Rice**

prepared with **soy sauce, ponzu, onions, scallions, mushrooms, cilantro and lime juice**

fried in a sauté pan with rice cooked in a savory vegetable stock

*whimsically served with in small red and white Chinese to-go boxes with chop-sticks  
(and forks, just in case)*

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# Signature Stations and Innovative Catering

## **“Bombay Bowl” Indian Curry Bar**

*A curry bar attended by two servers, dishing up basmati rice, to be topped with an authentic Indian Curry! Pick 2 or 3 for this station:*

**Vegetable Curry** *a healthy blend of seasonal vegetables cooked in a curry sauce and spices, or*

**Chicken Tikka Masala** *a signature Indian chicken curry dish cooked in a rich and flavorful bright orange masala sauce and yogurt*

**Channa Masala** *chickpeas (garbanzo beans) cooked with hot and tangy spices in a dark masala sauce*

**Saag Paneer** *a signature Indian comfort food*

**Shrimp Curry** *jumbo shrimp in a rich curry sauce*

**Black Pepper Chicken** *a signature spicy Indian chicken curry dish*

WITH

**Spinach & Cheese Samosas** *with authentic chutneys*

**Papadums and Naan**

*Give us a call to create catering excitement at your next event, party or wedding!*

*Updated February 2016*