

WEDDING STATIONS MENU

FOOD STATIONS

Our premium interactive chef led stations are indicated by the chef's jacket icon and allow your guests to build their perfect plate. Each food station is presented for one hour. Additional stations are priced upon request.

A
SELECT ONE

SEASONAL SALAD TABLE

An selection of freshly prepared salads.
(Choose Two)

- Autumn Orchard Salad (Fall / Winter Only)
- Berry Fields Salad (Spring / Summer Only)
- House Salad
- Classic Caesar Salad

SPANISH TAPAS TABLE

A Barcelona inspired tasting table where guests can mix and match their favorite bites

- Garlic Shrimp, Marinated Mushrooms,
- Chorizo Al Vino Tinto (Spanish Sausage braised in red wine), Mixed Olives, Mojo Picante (Red pepper dipping sauce), Pan con tomate (Spanish style tomato bread), Marinated Manchego,
- Gazpacho Shooters, Torta Crackers

BRUSCHETTA TABLE

Guests can choose from our fresh ingredients to build their own delicious bruschetta

- Great Northern White Beans, Shaved Prosciutto di Parma, Fresh Whole Milk Mozzarella, Vine Ripened Tomatoes, Snipped Basil, Baby Arugula,
- Olive Tapenade, Eggplant, Toasted Garlic Crostini, Infused Olive Oils

B
SELECT TWO

MAG N' CHEESE BAR

An interactive cooking station where our chef creates your perfect macaroni and cheese bowl with your favorite ingredients

- Smoked Gouda, Ghost Pepper Cheese, Maple Glazed Ham, Applewood Smoked Bacon, Broccoli and Peas, Buffalo Chicken Bites
- Surf & Turf Add-On (Marinated steak and jumbo lump crab meat) additional \$5 per person

TUSCAN PASTA BAR

An interactive cooking station where guests can choose their own pasta and toppings

Pasta Selections (Choose Two)

- Tri Color Tortellini, Mezzi Rigatoni, Cavatappi, Farfalle Gemelli, Mushroom Ravioli

Sauce Selections (Choose Three)

- Hearty Marinara, Puttanesca, Bolognese, Creamy Alfredo, Vodka, Aglio e Olio

Toppings

- Broccoli, Zucchini and Squash, Peas and Mushrooms, Sun Dried Tomatoes, Bacon, Asiago, Aged Parmesan and Mozzarella Cheeses

ARTISAN FLATBREAD TABLE

An assortment of delicious oven baked flatbreads. **(Choose Three)**

- Bacon jam, arugula, crumbled goat cheese and shaved prosciutto

- Fresh mozzarella, tomato sauce and basil

- Applewood smoked bacon, breaded chicken, buttermilk ranch aioli, shredded mozzarella and smoked provolone

- Fire roasted bell peppers, chopped baby spinach, shaved red onion, baby bella mushrooms, hearty marinara and aged asiago cheese

- Hot spicy chicken, white barbecue sauce, pickle chips and shredded mozzarella cheese

- Honey garlic buffalo sauce, braised chicken, crumbled ghost pepper cheese, sliced jalapenos and a chipotle drizzle

- Mild Italian sausage, sliced portabella mushrooms, diced yellow onions, chunky tomato sauce and mozzarella cheese

MASHED POTATO BAR

An interactive station with mashed potatoes served warm in a classic martini glass with a selection of toppings and gravy

- Whipped White Potatoes, New York Mild Cheddar Cheese, Applewood Smoked Blue Cheese Crumbles, Maple Peppered Pork Bacon, Roasted Broccoli, Caramelized Onions, Brown Gravy, Chive Butter

OKTOBERFEST STATION

A smörgåsbord of fun authentic German cuisine presented in a mouth-watering display

- Beer Braised Bratwurst, Sauerkraut, Jumbo Soft Pretzels with Spicy Mustard, Potato Pancakes with Sour Cream and Dill, Roasted Lemon Thyme Chicken, Warm German Potato Salad

C
SELECT ONE

SMOKEHOUSE SLIDER BAR

An interactive station where our chef will help your guests create a delicious slider with their choice of in-house smoked meats

- Shredded Turkey Breast, Pulled Pork Shoulder, Sliced Beef Brisket, Tangy Barbecue Sauce, Pickled Cabbage, Fried Onion Petals, Deep Fried Potato Skins, Horseradish Mayo, Bread and Butter Pickles

SOUTH OF THE BORDER TACO BAR

An interactive station where guests can create their own perfect taco from a selection of delicious fresh ingredients

- Tinga de Pollo (slow braised chicken), Al Pastor (pork), Tacos de Pescado (fish), Guacamole, Salsa Rojo, Salsa Verde, Red Cabbage, Shaved Radishes, Cilantro, Cotija cheese, Fresh Limes

CHINESE TAKEOUT STATION

A blend of familiar Chinese flavors where guests can build their own mini takeout box

- Lo Mein Noodles, Sweet and Sour Chicken, Sesame Pork Stir Fry, Spring Rolls

TAJ MAHAL STATION

A variety of classic Indian flavors where guests can build their own plates

- Bombay Potatoes, Vegetarian Samosas, Chicken Tika Masala, Chana Masala, Spinach Paneer, Baked Garlic Naan, Crispy Poppadoms, Mango Lassi Shooters

