

Torched Tuna

-fresh Ahi Tuna blessed with rice wine vinegar,
mustard oil, sesame seeds, honey, Nori

Chef will sear with a fiery blow torch while guests look on.
Served on a bed of Sesame Seaweed Salad in individual Asian spoons



Salad "Bar"

-this is anything but your typical salad bar. Guests approach what looks like a typical beverage bar with back bar filled with martini and margarita glasses. They are offered a menu of three salads to choose from:

The Saki

Japanese soba noodles, Thai peanut Saki dressing, Asian vegetables and duck confit

The Cosmo

Baby filed greens, dried cranberries, haystack mountain goat cheese, roasted sweet corn, sugared almonds and Absolut Cranberry Vodka vinaigrette

The Margarita

Tabasco and tequila chicken breast shredded romaine, roasted red peppers, lime pepper tortilla straw, tomato concasse and cilantro lime vinaigrette

Our Bartender will put the ingredients with the appropriate dressing into a martini shaker, shake it up and then pour it into either a martini or margarita glass. This is as much fun to watch as it is to eat.
This station is always "shaken, not stirred"!



Herb Risotto Martini Bar

-a cross between a traditional pasta bar and our smashed potato bar. Our chefs will combine a rich herb risotto (Arborio rice) with condiments chosen by your guests, to create their own personal work of art. Below are the ingredients they will have to choose from:

Grilled Chicken

Mushrooms

Pine Nuts

Artichoke Hearts

Sun Dried Tomatoes

Fresh Minced Garlic

Julienne Vegetables

Black Olives

Crumbled Bacon

Jalapeno Peppers

Bleu Cheese

Cracked Pepper

Dancing Dessert Buffet

-this one of a kind buffet will mesmerize your guests as it is in constant motion. The acrylic shelves of this four tier tower move in opposite directions creating a waving motion from left to right.

An assortment of sweets are displayed on these shelves and guests help themselves to these “in motion” confections:

*Chocolate Irish Cream
Butter Cream Delight,
Chocolate Peanut Butter Decadence
Cappuccino Mocha
Carmel Oatmeal Fingers
Goey Coconut Chocolate Chip Bars
Luscious Lemon Layers
Chocolate Dipped Macaroons
Chocolate Dipped Strawberries
(actual assortment may vary)*



Turkeytini

We start with an elegant martini glass, add one shot of homemade sage dressing, one shot of roast turkey and gravy and finish with a toothpick of cranberries as a garnish. The perfect comfort cocktail!



Sushi Station

-Our Chef will hand roll fresh Sushi as your guests look on and serve with a sweet soy dipping sauce, pickled ginger and traditional Wasabi

California Rolls

-all vegetable

Una-Q

-cucumber and crab

Alaskan Rolls

-Maguro tuna and avocado

Spicy Shrimp Rolls

-black tiger shrimp with Hawaiian spices

Tekka Rolls

-Maguro tuna and pickled ginger

Negi-hama

-Salmon and scallions



Tenderloin Sate Masterpiece

-an artistic masterpiece, skewered pieces of tenderloin marinated with soy and Asian spices, and encrusted with white and black sesame seeds, are stuck in the center of a gilded framed picture and served vertically on the buffet as the centerpiece to this truly unique station!



Gourmet Grilled Cheese Station

Brie Cheese and Walnuts on Cinnamon Raisin Bread

Colby Cheese and Sliced Pear on Brioche

Smoked Gouda Cheese on Calamata Olive Bread

A “Comfort Food” station with a touch of class! On a flat grill, our chef will sear these delightful sandwiches, to order, at the buffet and cut into manageable petite pieces.

Grilled Bison Burgers

-grilled by our chef as your guests look on this unique station offers real bison burgers topped with Gruyere cheese on a miniature brioche, offered with our home made spicy ketchup and Dijon mustard.



Savory Cheesecake Station

-a savory version of an old classic. A blend of gourmet cheeses combined with different savory ingredients creates a cheesecake not to be approached by any sweet tooth. Each cake offers its own special taste sensation. Offered with a variety of crostini and flat breads.

Smoked Salmon and Asparagus

*Prosciutto and Spinach
with Italian Olives*

*Marscapone
and Sun Dried Tomato Pesto*



Smashed Martini Bar

-guests are given a choice of the following toppings to add to their garlic smashed potatoes as our chef prepares individual orders at the buffet and serves them in an elegant martini glass!

Cheddar Cheese

Crumbled Bacon

Chives

Jalapeno Peppers

Sun Dried Tomatoes

Bleu Cheese

Sour Cream

Horseradish

Cracked Pepper

Mini Cheese Burgers in Paradise

-prepared by our chef as your guests look on, served on miniature buns with a wide variety of condiments so your guests can create their own customized burger:

American and Swiss Cheeses
Guacamole
Bacon Bits
Sliced Tomatoes
Sliced Pickles
Jalapeno Peppers
Mustard, Mayonnaise, Ketchup,
Home Made BBQ Sauce
Dijon Mustard

Shrimp Margarita Bar

As your guests approach this truly unique station, our chef will start with a margarita glass rimmed in lime and fresh chopped cilantro. He will add a dollop of corn and black bean salsa that is then topped with fried tortilla ribbons. The final touch is added to the rim of the glass, two jumbo shrimp that have been marinated in special southwestern seasonings, grilled and chilled to lock in the wonderful flavor.

Wrap Station

-our chef will assist your guests in creating their own masterpiece with a their choice of a sun dried tomato, spinach or corn tortilla as the canvas. They choose the ingredients from the following and our chef rolls it into the perfect personal wrap

Grilled Chicken

Bacon

Honey Cured Ham

Julienne Vegetables

Sun Dried Tomato Pesto

Shredded Cheddar Cheese

Lettuce

Tomatoes

Onions

Mayonnaise

Durkey's Sauce

Jalapeno Peppers

Red and Black Beans

Guacamole

Fresh Salsa

Sour Cream

Szechwan Lobster Stir Fry

-our chef will stir fry to order tender chunks of Maine Lobster combined with oriental vegetables in a light ginger sauce and served over Jasmine rice in traditional Chinese carryout containers with chopsticks.

Also available with chicken or plain vegetable



Orlando's Pasta Station

-our chef will offer "made to order" pastas with your choice of cavatelli, penne, and bow tie pasta mixed with your choice of olive oil basil pesto, white Alfredo or rich Marinara sauce and tossed with your choice of the following ingredients

Mushrooms

Pine Nuts

Artichoke Hearts

Sun Dried Tomatoes

Fresh Minced Garlic

Julienne Vegetables

Black Olives

Grilled Chicken

Parmesan Cheese

Bacon Bits

Salad Station

Mixed Field Green Salad

-a mixture of wild greens, apple honey vinaigrette and garnished with candied walnuts

Oriental Spinach Salad

-fresh spinach tossed with crumbled egg, bean sprouts and a light sesame dijon vinaigrette

Traditional Caesar Salad

-tossed with a traditional anchovy based dressing, fresh parmesan cheese and garnished with homemade garlic croutons

Greek Tomato Salad

-quartered tomatoes, cucumber and imported feta cheese tossed in a zesty Greek dressing

"Sweet Dreams"

Assorted Bite Size Pastry Bars:

Luscious Lemon

Chocolate Raspberry Tango

Pecan Chocolate Derby

Coconut Melt-away

Chocolate Dipped Macaroons

*Miniature White Chocolate
Cheese Cakes*

Tropical Glazed Fruit Tarts

Chocolate Strawberries

*White Chocolate Macadamia Nut
Cookies*

Chocolate Chunk Cookies