

# ACTION STATIONS

Minimum of 100 guests. 3 stations are recommended for the action station style dinner service.  
Stations can be added to any dinner package or offered as a late-night bite.



## Street Taco Station

Warm flour or corn tortillas, coal grilled chili-lime chicken slow-roasted pork carnitas.

Toppings:

Fresh pico de gallo, fire-roasted tomato salsa

salsa verde, sour cream, homemade guacamole, cotija cheese

Upgrade: Carne asada or baja fish

## Nacho Bar

Crisp tortilla chips, nacho cheese, shredded chicken refried beans, fresh pico de gallo, pickled and fresh jalapeños olives, sour cream, fire-roasted salsa, homemade guacamole

Upgrades: carne asada or lump crab meat

## Elote Station

Roasted corn, queso fresco, limes, chili salt, chicharrones bacon, cilantro, valentina hot sauce, chipotle aioli

## Spanish Paella Station

Chef prepared in a giant paella pan.

Toppings:

Fresh peas, asparagus, Parmigiano-Reggiano

sautéed garlic shrimp, chicken, chorizo sausage

## Poke Station

Ahi and Salmon

Accompaniments:

Asian calrose sticky rice

Toppings:

Masago, pickled ginger, chopped scallions, fukujinzuke (sweet pickled radish) furikake flakes

(traditional Japanese seasoning) crispy wonton chips

assorted Pacific rim & domestic condiments

served in bamboo bowls with bamboo eating utensils.

## Gourmet Sliders

Choices include mini burgers, fresh brioche rolls:

+Kobe Beef with caramelized onions, truffle aioli chile-garlic aioli, smoky ketchup and dijon mustard

+Crispy Buffalo Chicken with hot sauce and bleu cheese aioli

+Applewood Smoked Pulled Pork with BBQ sauce green apple celery root slaw and pickled red onion

+Upgrade: Five Spice Salmon Cake with minted cucumber and sweet corn aioli

## Salad-Tini Station

Our mixologist will “shake” crisp greens in a martini shaker with your choice of balsamic vinaigrette, classic Caesar and our homemade ranch dressing then poured

served in a martini glass

Toppings:

Crisp bacon crumbles, grape tomatoes, English cucumbers

shaved red onion, sweet peppers, shredded carrots

assorted cheeses

## Southern Style Shrimp & Grits

Grilled jumbo shrimp, smoked applewood bacon white cheddar cheese, hot sauce butter, scallions served in a martini glass

## Mac and Cheese Bar

Macaroni tossed with truffle and 3 cheese fondue

Toppings:

Crispy pancetta, buffalo chicken, wild mushrooms scallions and parmesan

Upgrade: Lump crab or lobster tail

## Wok-Fired Korean Bulgogi

Sesame soba noodles. Thinly shaved marinated ribeye or chicken wok-fired with scallions, bell peppers carrots and kimchi trio

## Ramen Soup Station

Shoyu seasoned broth served from hot tea siphons.

Toppings:

Ramen noodles, crispy pork belly, julienne chicken shredded ginger, scallions, bean sprouts, mushrooms

Hoisin, gochujang and sriracha sauces

## Southern Fried Chicken Wings Bar

BBQ, hot, green chile mango, ranch sauces

bleu cheese dressing, crisp celery, carrot sticks

Southern-style biscuits

## French Fry Station

Rosemary scented and served in a cone. Offered with chile-garlic aioli, sriracha mayo, smoky ketchup, vodka dijon mustard

## Mashed Potato Bar

Whipped Yukon gold and sweet potatoes

Toppings:

Smoked applewood bacon, sour cream, scallions

and assorted cheese, scooped elegantly in a martini glass.

Upgrade: Shredded Pork or Beef Bourguignon

# CARVING, DISPLAY & DESSERT STATIONS

Minimums apply.



## Carving Stations

### Sake Plank Salmon Display

Whole shoyu glazed salmon roasted on a sake soaked cedar plank served with wakame salad, sunomono cucumbers, pickled ginger, nori squares

### Peppercorn Crusted Beef Tenderloin

Whipped chipotle horseradish and dried cherry au jus

### Herb Roasted Prime Rib

Red wine au jus and freshly whipped horseradish cream

### Togarashi Seared Ahi

Pickled ginger, sriracha aioli, wasabi, tobiko soy reduction, nori squares

### Steamship Round Carving Station

Whipped ancho horseradish sauce, rosemary au jus

## Displays

### Fresh Fruit Display

Chef's selection of seasonal fruit

### Vegetable Crudités

Fresh farmer's market seasonal cut vegetables served with herb ranch dip

### Bacon Station

Bleu cheese-stuffed, bacon-wrapped dates  
chocolate bacon, candied bacon, bacon cheddar biscuits

### Charcuterie and Cheese Board

Chef's selection of Stilton bleu, sharp cheddar, double cream brie manchego cheeses, Artisan cured meats, peppered salami prosciutto, soppressata, pepperoni, grained Dijon, local honey cornichons nuts, grape garnish Artisan crackers and bread

### Artisan Cheese Boards

Chef's selection of Stilton bleu, sharp cheddar, double cream brie manchego cheeses, grained Dijon, local honey, nuts, dried fruits and Artisan crackers

### Bavarian Pretzel Station

Beer cheese, honey mustard, chocolate dipping sauces

## Crostini Station Options

Choose 3

### Peppercorn Beef Tenderloin Crostini

Whipped bleu cheese aioli, with freshly grated truffle

### Smoked Salmon Lavash Crostini

Whipped cream cheese, American paddlefish roe, crème fraîche, crispy capers

### Bruschetta Crostini

Oven-dried grape tomato, red onion, garlic, evoo, white balsamic, micro basil

### Roasted Red Pepper Hummus

Feta, olive medley

### Eggplant Caponata Crostini

Whipped chèvre, roasted sweet peppers herbs

### The Fig Crostini

Whipped goat cheese, fresh fig, and local honey drizzle

### Avocado Crostini

Roasted serrano pico, pickled radish and cotija cheese

### The Spanish Crostini

Crumbled chorizo, sliced avocado, cotija cheese

## Dessert Stations

### Mini Southern Hits

Assorted mini cheesecakes, tiramisu, vanilla crème brûlée with fresh berries, mini pecan pie, mini fruit tarts or mini bread pudding with bourbon sauce

### Peanut Butter S'mores

Flambéed to order with peanut butter mousse  
warm chocolate ganache, graham cracker crumble  
marshmallow served in a shot glass

### Ice Cream Station

Chocolate and vanilla ice cream scooped into mini croissants.  
Toppings include: Toasted nuts, coconut flakes, chocolate sprinkles crushed oreos, fruit, whipped cream

### Donut Station

Freshly made Donuts displayed on our custom Donut Wall and served with warm glaze, chocolate sauce, sprinkles, coconut flakes, nuts, powdered sugar, cinnamon and sugar for dipping

### Macaron Medley

vanilla, pistachio, coffee raspberry, lemon and chocolate

### Cookies by the dozen

Choice of three:

Macadamia nut, Oatmeal raisin,

Fudge, Chocolate chip,

Sugar cookies

(Specialty cookies are available at an additional cost)

## Shooters

### Strawberry Short Cake

### Candy Cane Shooters

Fresh whipped cream, Thai basil

### Dark Chocolate Mousse

Black cherry jam, whipped cream

Subject to change without prior notice, 8.25% sales tax, 18% service fee

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