

# ACTION STATIONS

**Minimums apply. 3 stations are recommended for action station dinner service.**  
**Individual stations can be added to any dinner package.**

## 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

## HOUSTON STREET CORN 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. Saffron flavored rice with sautéed garlic shrimp, fresh mussels, chicken, chorizo, asparagus, fresh peas. Served with fresh artisan bread.

## 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 sushi, wasabi and soy sauces

served in bamboo bowls with bamboo eating utensils.

## GOURMET SLIDERS BAR

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.

Toppings:

Crisp bacon crumbles, grape tomatoes, English cucumbers shaved red onion, sweet peppers, shredded carrots assorted cheeses

## SOUTHERN STYLE SHRIMP & GRITS BAR

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 STATION

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

## 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



## ACTION STATIONS CONTINUED

### MASHED POTATO BAR

Whipped Yukon gold potatoes

Toppings:

Smoked applewood bacon, sour cream, scallions  
and assorted cheese, scooped elegantly in a martini glass.

Upgrade: Shredded Pork or Beef Bourguignon

### PO' BOY

Mini po' boy served on a buttered brioche roll:

+Shrimp with shredded lettuce with cocktail or tartar sauce  
+Chicken with shredded lettuce, tomato and cajun aioli  
+Lobster Roll with minced celery and drawn butter  
+Muffaletta with Italian charcuterie and creole olive tapenade

### PASTA STATION

Fettucine or penne pasta, with choice of homemade  
marinara and Alfredo, grilled chicken or Italian sausage

Toppings:

Sautéed spinach, mushrooms, shaved cheese

### AVOCADO BAR

Perfectly ripe avocado halves topped with bacon crumbles, sour  
cream, habanero crema, pico de gallo.

### RAVIOLI BAR

Locally artisan ravioli served with homemade spicy marinara, Alfredo or  
pesto sauce with freshly grated parmesan and mozzarella cheese.

Choice of 2:

Four Cheese Ravioli

Spinach Ravioli

Italian Sausage Ravioli

### CHARLIE

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

## CARVING STATIONS

### 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

## DISPLAY STATIONS

### 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

### GOURMET POPCORN BAR

Choice of 2: Butter, salt & cracked pepper, cheddar cheese,  
white chocolate & caramel drizzle, cinnamon

Toppings:

Assorted candies

Assorted popcorn seasonings

