

# STATIONS

## HVH STATIONS

### Antipasti Salad Station

Italian Cheese Display  
Marinated and Grilled Vegetable Platter  
Mixed Greens with Gorgonzola, Sliced Green Apples and Candied Pecans with Balsamic Vinaigrette  
Classic Caesar Salad with Shaved Parmesan and Garlic Croutons  
Roasted Tomato, Fresh Mozzarella and Grilled Artichoke drizzled with Balsamic and Basil Vinaigrette  
Charcuterie Platter of Imported Cured Meats with Mediterranean Olives, Gourmet Mustards and Pesto  
Sliced Rustic Breads and Gourmet Crackers

\$17 per guest

### Pasta Station

Cheese Tortellini with Roasted Tomatoes and Basil Pesto  
Penne Pasta with Mild Italian Sausage, Sweet Bell Peppers, Onions and Marinara  
Farfalle Pasta with Shrimp, Lobster, Fresh Spinach and White Wine Cream Sauce  
Freshly Grated Parmesan Cheese and Focaccia Sticks

\$18 per guest for two pastas

\$20 per guest for three pastas

*chef fee applies or set as chaffer station*

### Retro Pasta Station

ZuZu Mac + Cheese  
Beef Stroganoff with Butter Noodles and Sour Cream  
Rigatoni with a Classic Red Sauce and Meat Balls served on the Side  
Shaved Parmesan and Focaccia Bread

\$18 per guest for two pastas

\$20 per guest for three pastas

*set as chaffer station*

### Baked or Martini Masher Bar

Client Selects Bakers or Whipped Yukon Gold Potatoes  
Applewood Smoked Bacon, Caramelized Onions, Maytag Blue Cheese, Tillamook Cheddar Cheese, Chives, Sour Cream, Butter and Mushroom Gravy

\$14 per guest

### Skewer Station

Balinese Chicken with Roasted Mushrooms and Green Peppers  
Hoisin Marinated Beef with Zucchini and Red Onion  
Rosemary Scented Lamb with Roasted Shallots and Artichoke Hearts  
Orange and Ginger Pork Loin with Apples and Roasted Fennel  
Pesto Rubbed Eggplant with Cherry Tomatoes and Yellow Squash  
Served with Coconut Scented Rice

\$18 per guest for two skewers

\$20 per guest for three skewers

*chef fee applies or set as chaffer station*

### Asian Station

Fried Wontons with Spicy Mustard Dipping Sauce  
Crispy Asian Slaw with Red Bell Pepper, Napa Cabbage, Red Onion and Cilantro in a Pineapple Sesame Dressing  
Shrimp Fried Rice with Snap Peas, Carrots, Water Chestnuts, Bean Sprouts and Green Onion  
Orange Peel Beef with Onions, Peppers and Water Chestnuts

\$20 per guest

*set as chaffer station*

### Slider Station

Angus Beef Sliders with Cheddar, Pickle Chips and Chipotle Ketchup  
Ground Chicken Sliders with Whole Grain Mustard Sauce, Roasted Onions and Fontina Cheese  
BBQ Pork Sliders with Pickled Onion Slaw and Grilled Pineapple  
Grilled Portobello Sliders with Grilled Zucchini, Tomato Compote and Avocado Aioli  
All Sliders on Fresh Rolls

\$16 per guest\*; *chef fee applies, select three options*

*slider chaffered \$5 each, minimum of 25 per item ordered*

### Nacho Bar

House Made Blue and Yellow Corn Tortilla Chips with Shredded Chicken

Chef's Choice of Two Salsas, Guacamole, Warm Con Queso, Black Beans, Diced Tomatoes and Pickled Jalapenos

\$14 per guest

### Butler Passed Tacos

Marinated Shredded Chicken and Lettuce with Fresh Tomato Salsa  
Pulled Pork Carnitas and Queso Fresco with Salsa Verde  
Grilled Shrimp with Pineapple Slaw  
White Fish and Crunchy Cabbage Slaw with Baja Sauce

\$5 per piece

*minimum 25 pieces per selection*

### Station Service:

*1 hour of service with small plates and reception style seating.*

*Minimum of 25 guests for the stations and based on full guarantee.*

*\*Chef Fee of \$125 per 75 guests on applicable stations and carver stations.*

22% service charge + 8.95% tax applies (current tax). Menu selections are subject to price changes.

