

Interactive Stations

Made-to-order small plates prepared by our uniformed Chef right before your guests

Sauté Station

Zatar Salmon Medallions

Organic Faroe Island salmon flash-sautéed and served over quinoa pilaf

Seared Beef Tenderloin

Grass-fed filet morsels in a wild mushroom Marsala sauce, served over fresh farro

Shrimp Scampi

Jumbo shrimp sautéed in garlic and herb infused butter, finished with a splash of white wine and served over farfalle

Seared Pork Tenderloin

Tender morsels of Korean marinated pork sautéed and served over sesame sticky rice

Pan Seared Crab Cakes

Seasoned lump crabmeat expertly seared and served with a spicy remoulade

Pasta Station

Gemelli Pesto Pollo

Italian herb marinated chicken breast and Gemelli pasta sautéed with bacon, caramelized onions and pesto, finished with grated Parmesan cheese.

Penne Primavera Alfredo

Penne pasta, creamy rich alfredo sauce tossed with fresh primavera vegetables.

Wild Mushroom Farfalle

Wild mushroom ragout and farfalle pasta sautéed in cold pressed olive oil, deglazed with a Marsala wine demiglace and fresh chives.

Tortellini Fresco

Roma tomatoes, tri color tortellini, sweet red peppers, and roasted garlic sautéed in cold pressed olive oil deglazed with white wine, finished with a chiffonade of fresh basil.

Pasta Pulito

Penne pasta tossed with cold pressed olive oil, fresh herbs, garlic, baby spinach, roasted red peppers, artichokes, mushrooms topped with fresh grated Parmesan cheese.