

A Table for Two Private Chef Service

Theme and Action Stations

Enhance your party with a unique attended station. (minimum of 20 guests please)

“Taste of Italy” Pasta Station - \$6.00 per person

Choose from a variety of pastas, sauces and toppings which will be cooked to order in front of your guests. Our offerings include penne, cheese filled tortellini, rigatoni, farfalle, mini ravioli, gnocchi, tri-color pasta shapes and others. Sauces include garden fresh marinara, Mom’s Bolognese; fresh puttanesca, alfredo and fresh basil pesto. Toppings abound - - the choices are endless; mini meatballs, hot & sweet Italian sausage, sliced grilled chicken breast, sautéed mushrooms, sweet pepper medley, pine nuts, sun-dried tomatoes, black olives, diced tomatoes, sautéed onion, artichoke hearts, hot peppers in oil and fresh shaved parmesan cheese are among our favorites.

Oriental Wok Station - \$6.50 per person

An exotic stir-fry of oriental vegetables and the guest’s choice of wok seared teriyaki flank steak, pork, chicken or shrimp. Vegetables include sliced water chestnuts, shredded bok choy, broccoli rabe, baby corn on the cob, sliced carrots, mung bean sprouts, red, yellow & green bell peppers, and purple onion. Our stir fry can be served with sticky white rice, fried rice, vegetarian fried rice, Soba noodles or lo mein noodles. A variety of accompanying sauces include traditional teriyaki, a ginger soy glaze, Thai basil dipping sauce, Hoisin plum sauce and Chinese hot pepper water.

“South of the Border” Mexican Station - \$7.00 per person for one meat

(add 2nd meat choice for \$2.00 per person, or all three meat choices for \$10.00 per person)

Made to order Mexican style fajitas of our seasoned chicken, shrimp or beef prepared for your guests with a full array of toppings accompanied by our homemade salsas and guacamole, sour cream, Mexican cheese, and your choice of wheat or regular flour tortillas. Sliced jalapenos are available for the daring and tequila shooters on the side. (add \$1.00 per person for tequila shooter)

Shanghai Station - \$7.00 per person

Moo Shoo duck sautéed to order and rolled in Chinese pancakes with Monterey Jack cheese, bamboo shoots, scallions and cilantro. A thick zesty Hoisin plum sauce is perfect for dipping. Served with a side of Chinese tea or sweet Saki.

“Vous Parlez Francais?” – \$5.00 per person

Wedges of Brie lightly breaded and sautéed to order; accompanied by spicy apple or mango chutney, tangy cranberry sauce and English wafers.

Sicilian Station - \$4.00 per person

House made herb foccacia grilled to order with assorted toppings to include: basil infused oil, white bean puree, red pepper hummus, sliced pepperoni, caramelized sweet onions, sautéed mushrooms, diced tomatoes, sautéed baby spinach with whole garlic cloves and fresh-shaved parmesan.

Carving Stations - price varies

Your choice of honey cured ham, whole roast turkey, turkey breast, beef tenderloin, marinated leg of lamb, loin of pork. Our event planners will help you add the perfect accompaniments!

Paella Station – \$10.50 per person

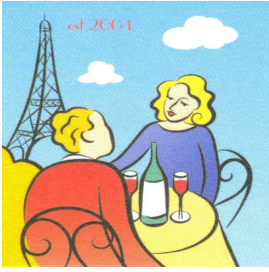
The Spanish national dish and a party in itself! Valencia’s famous aromatic saffron herb rice cooked in clam juice and chicken stock with dry white wine, coarse ground black pepper, garlic and cloves, then topped to order with the guest’s choice of ingredients to include sliced imported chorizo, jumbo grilled shrimp, littleneck clams, crab claws; grilled sea scallops, mussels, calamari rings, chunks of lobster, grilled chicken, bacon, caramelized Spanish onion, green peas, chick peas and diced pimento. Served with chopped fresh scallions, cilantro and lemon wedges to garnish.

Mashed Potato Martini Bar - \$6.50 per person

Garlic-cheddar mashed Yukon Gold potatoes, mashed sweet potatoes & smashed South American Blue potatoes with home-made gravies - - Traditional pan-stirred brown gravy, seafood gravy with bits of crab, shrimp & scallops, tangy beer & cheddar sauce. Guest’s choice toppings include real bacon bits, shredded cheddar cheese, sour cream, fresh cut chives, creamery butter & Country Crock, caramelized onion, steamed broccoli rabe and sautéed mushrooms.

Baked Potato Bar - \$6.00 per person

Over-sized Idaho potatoes baked and topped with your choice of broccoli, a variety of shredded cheeses, chili, bacon, fresh chopped chives and much more.



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Fondue Fun!

The hottest trend in parties right now!

French Riviera - \$5.00 per person

A fondue of melted Fontina cheese with a splash of Pinot Grigio and a selection of sun-dried tomatoes, chunks of fresh seasonal tomatoes, red vine-ripened, yellow and heirloom, mushrooms, roasted baby potatoes, Mediterranean olives and crusty baguette for skewering and dipping!

Tail Gater - \$6.00 per person

Beer Cheese fondue with meat balls, mini sausages, grilled chicken, fried potato wedges, pretzel rods, broccoli, and fresh baked soft pretzel bites.

El Paso - \$5.00 per person

Green chile rellenos, strips of seasoned chicken and beef, sweet red peppers, and tortilla chips for dipping or dunking in a unique blend of Monterey Jack and Chevre. Our collection of bottled hot sauces is available for those who want to "spice things up."

Southern Barbeque - \$8.00 per person

Carved barbeque chicken, braised beef brisket and pulled pork with our own zesty barbeque sauce! Accompaniments include cast iron skillet jalapeno cornbread, plantation potato salad, slow-cooked barbequed beans, fresh endive & spinach salad with tomato vinaigrette and pickled cucumber salad.

Dessert and "Grand Finale" Stations

Chocolate Fountain or Fondue - \$7.00 per person

Hot Chocolate fudge in our elegant tiered fountain or a traditional fondue with fresh strawberries, golden ripe pineapple, seasonal melon, cubes of vanilla pound cake, vanilla wafers and pretzel sticks for dipping, topping and dunking.

Dessert Crepe Station - \$6.00 per person

Crepes Suzette, Bananas Foster, Cherries Jubilee, Peach Melba and many more prepared to order in front of your guests.

Cannoli Station - \$8.50 per person

Our chef attendant will fill cannoli shells to order for you and your guests with your choice of sweetened ricotta, semi-sweet chocolate chips, chopped walnuts, chopped hazelnuts, party sprinkles, M & Ms, peanut butter chips, orange zest, shredded coconut, chopped maraschino cherries, liqueur laced ricotta (choice of Amaretto, Frangelico or Grand Marinier) . . . and of course, all of this can be topped with fresh whipped cream!

Make-Your-Own Ice Cream Sundae Bar - \$5.00 per person

For all the "kids at heart!" Start with your selection of your favorite ice cream flavor or be traditional and go with vanilla and chocolate. Top your choice with cherries, sprinkles, chopped nuts, gummy bears, M & Ms, Reese's Pieces, crushed Oreo cookies, whipped cream, chocolate syrup, hot fudge, marshmallow, caramel, butterscotch, chocolate chips and much more!

Martini Mousse Station - \$6.00 per person

Watch our chefs fill your martini glass with your choice of dark chocolate, strawberry, mocha, or mango mousse. Then request your choice of toppings including fresh fruit coulis, semi-sweet chocolate chips, white chocolate shavings, fresh berries, or a variety of housemade biscotti!