



ACTION STATIONS

Per person prices are based on 100 guests, and are subject to change without notice
Price pending menu choice, number of guests and length of event
All food and beverages are to be consumed on premises
Pricing does not include tax and/or 20% Service charge

Chef Attended Carving Station **Starts at \$6.95 per Guest**

Includes and Assortment of Artisan Rolls and Applicable Embellishments

Choice of Two Carved Meats:

Top Sirloin of Beef With Cracked Pepper Demi-Glace
Louisiana Roast Pork With Mango Pine Nut Sauce
Vermont Maple Glazed Ham With Country Dijon Mustard and Apple Relish
Oven Roast Turkey Breast With Cranberry-Orange Chutney

Deluxe Carving Board **Starts at \$8.95 per Guest**

Includes and Assortment of Artisan Rolls and Applicable Embellishments

Choice of Two Carved Meats:

Roasted Leg of Lamb with Mint Aioli
Prime Rib of Beef With Rosemary Au Jus
Flat Iron Steak With Cracked Pepper Demi-Glace
Herb Encrusted Tenderloin Of Beef With a Shallot Merlot Reduction

Specialty Pasta Bar **Starts at \$9.95 per Guest**

**Includes an Assortment of Specialty Breads, Butter Rosettes
and Herb Infused Olive Oil**

Features Two of Our Chef's Gourmet Pasta Entrees and Sauces
Inquire for a Complete List of Current Features
Platter of Fresh Mozzarella with Fresh Beefsteak Tomato Platter
Drizzled with Extra Virgin Olive Oil and Fresh Basil

Mashed Potato Martini Bar
Starts at \$6.95 per Guest

Our World Famous Carnegie Potatoes and Sweet Mashed Potatoes
Served with Shredded Cheddar Cheese, Pancetta Pieces, Sour Cream,
Green Onion, Brown Sugar, Whipped Butter and Horseradish
Presented in Martini Glasses

Imperial Wok
Starting at \$6.95 per Guest

Featuring Seafood, Beef, Pork, Chicken, or Vegetarian Dishes
Accompanied by Six-Treasures Fried Rice,
Asian Noodle Salad
Fortune Cookies and Chop Sticks

Salad Cascade
Starting at \$6.95 per Guest

Italian Blend or Hand-Picked Field Greens
Embellished with an Array of Fresh Garden Vegetables,
Assorted Toppings, Honey Balsamic Vinaigrette,
Crumbly Bleu Cheese and Creamy Ranch Dressing, Garnished with Herbs
Accompanied by Crostini and Fresh Baguettes

Antipasto Salad Cascade
Starting at \$9.95 per Guest

Our Salad Cascade Embellished with an Antipasto Extravaganza of Italian Meats,
Imported Olives, Fire-Roasted Peppers, Sautéed Portobello,
Artichoke Hearts, Albacore Tuna,
Grated Asiago Cheese, Homemade Croutons, Extra Virgin Olive Oil, and Balsamic
Vinegar

South of the Border Fiesta
Starting at \$8.95 per Guest

Grilled Tequila Marinated Chicken and Skirt Steak
Guacamole, Fire Roasted Tomato Salsa, Sautéed Peppers & Onions
Shredded Cheese, Diced Jalapeno, Shredded Lettuce,
Soft Flour Tortillas and Tri-Color Tortilla Chips
Chili-Lime Black Bean, Tomato and Roasted Corn Salad
Classic Mexican Rice
Homemade Mini Cornbread Muffins with Honey Butter

Chocolate Fountain
Starting at \$5.95 per Guest

Experience the Rage and Indulge with Fresh Strawberries, Pineapple,
Marshmallows, Grapes, Pretzel Rods and Assorted Cookies,
Dipped in Belgian Milk Chocolate or White Chocolate

Viennese Mini Dessert Station

Starting at \$4.95 per Guest

A selection of Hand Crafted Cheese "Cakes", Cup "Cakes", Sweet Breads,
Bars and Squares, Cakes and Trays of Authentic Italian Cookies
And Chocolate Covered Strawberries

Gourmet Coffee Bar

Starting at \$3.95 per Guest

Hot Coffee, Decaffeinated and Tea Selection
Accoutrements include: Rock Candy, Chocolate Straws, Cinnamon Sticks,
Granulated and Sugar in the Raw, Lemon Wedges,
Flavored Syrups and Cream

Additional Feature Ideas

French Bistro

Mardis Gras

Seafood or Raw Bar

Greek Isles

Hawaiian Luau

**Typical Action Stations menus are priced between \$29.95 and \$49.95
plus tax and gratuity pending event size and specific menu selections**