



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**

