Hors d'Oeuvres Stations

Each menu is customized just for your event. This is a sample only.

Sushi Station
Sushi Chefs Preparing Sushi and Sashimi to Order

Display Chefs carving to order on Sweet Corn Fritters:
Homemade Tequila marinated Gravlax, Tri Pepper and Dill Gravlax
Served with Vegetable Relish, Mustard Dill Sauce and buttered Pumpernickel and Capers

Tuna Tartar in Mini Sesame Cones
Crispy Rice with Avocado

Presentation of Caviar and Vodka on Crushed Ice
With Toast Points and Condiments

Display of Salads in Martini Glasses to Include:
Smoked Chicken and Papaya Salad with toasted Wontons and Bitter Greens
Dips and Vegetables in Mini Smoothies

Asian Dim Sum Station
Assortment of Spring Rolls, Potstickers & Noodles
Served in Bamboo Steamer Baskets

Gingered Beef & Scallion Dumpling
Fried Chicken & Snap Pea Potsticker

Salmon Tartar in a Sesame Cone with Caviar
Sesame Noodles
Sweet Potato, Asparagus & Zucchini Tempura

Presentation of Grilled Vegetables
With Selection of Sauces
Seabass Station

Display Chefs preparing:
Seabass sautéed with Lemon Caper Sauce, Wild Mushrooms, Artichoke Hearts and Potato
Served over Wilted Spinach

Carvery Station & Slider Station

Display Chefs carving to order:
Carved Corned Beef and Pastrami with Mustards and Warm Sauerkraut
Roast Beef with Horseradish Mousse
Tongue

and

Display Chefs Grilling
Brisket and Beef Sliders Presented in Mini Dollar Rolls
With Assorted Toppings of Chimichurri, Basil Aloi,
Texas Sauce and Tomato Chutney, Grilled Red Onions and Papaya Salsa
Franks in Puff Pastry with Ketchup
Dijon Chicken Skewers with Guacamole

Grilled Sausages & Salad Station

Stunning Display of Salads presented on Tiered Tables & Wooden Risers

Traditional Caesar with Croutons
Marinated Hearts of Palm with Snipped Chives, Edamame & Avocado
Sundried Tomato Antipasta with Crimini Mushrooms

Display Chefs Preparing on Yakatori Grills
Italian, Lamb Merguez & Veal Sausages
In Mini Buns
Assorted Mustards, Sauerkraut & Relish
Mexican Station

Tortillas, Mexican Rice Pilaf
Chili in Ramekins with Onion & Cilantro served with Tortilla Chips
Mini Chicken and Lamb Tacos
Shredded Lettuce, Chopped Onions, Guacamole and Salsa
Chicken and Beef Fajitas, Grilled Bell Peppers and Onions with Roasted Cabbage & Grilled Red Onions
Roasted Corn, Black Beans, Carrots and Jicama Salad with Crispy Tortilla Strips

Chefs hand making fresh guacamole in large stone
authentic “Molcajete” stone mortar and pestles

Salsa & Chips Bar