

## Stations

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**CRU SHRIMP & GRITS** fontina, mozzarella, cheddar, pepper jack  
garlic seared shrimp, andouille sausage, apple smoked bacon,  
tomato, peppers, white wine butter sauce

**MAC & CHEESE** award winning four cheese macaroni  
fontina, cheddar, monterey jack, mozzarella  
with apple smoked bacon & scallions  
upgrade your station with the following additional toppings:  
lobster meat, jumbo crab meat, bay scallops, fried chicken bites

**BAJA STATION** select from the following tacos:  
citrus marinated local fish with shredded cabbage & chipotle sour cream  
rioja braised short rib with jicama-papaya salsa & lime-habanero crème fraîche  
pork al pastor with chimichurri & granny smith apple slaw

**HAND-ROLLED SUSHI** spicy tuna roll, california roll, dragon roll, vegetarian roll  
edamame & carrot salad  
pickled ginger, wasabi, soy sauce

**HOUSEMADE PIZZA** all pizzas are prepared with fontina & mozzarella cheeses:  
italian sausage, roma tomato, asiago cheese, basil  
housemade smoked salmon, chives, caramelized onions, dill crème fraîche  
pancetta, shiitake mushrooms, sweet peppers, parmesan  
spicy chicken, spinach, ricotta, tomato, oregano

**OYSTER ROAST** steamed market oysters, saltine crackers, hot sauce, cocktail sauce, and lemon wedges

**HIBACHI ACTION STATION** select from the following proteins: chicken, shrimp, beef, tofu  
with fried rice, sauteed zucchini, squash, onions, baby corn, & snow peas  
japanese aioli, ginger glaze, toasted sesame seeds

**SLIDERS** select from the following options:  
mini angus hamburger, cheddar, ketchup, mustard, pickle  
fried green tomato, roasted jalapeño pimento cheese  
pulled short rib, smoked gouda, king's hawaiian roll  
pulled adobo pork, apple slaw, sc & nc vinegar  
southern fried chicken & waffles, maple-bacon aioli, waffle bread  
open-faced crab cake slider, caper rémoulade

**LOWCOUNTRY BOIL** shrimp, corn, red potato, smoked sausage  
jalapeño corn muffins and tahini butter

**TRADITIONAL SPANISH PAELLA** local shrimp, mussels, clams, sausage, chicken,  
saffron rice with parsley, chives, oregano

**PIG ROAST** smoked suckling pig  
nc vinegar, sc mustard, and honey bourbon bbq sauce  
select from the following: stewed okra & tomatoes, lowcountry coleslaw, baked beans  
cornbread bites, rolls, whipped butter

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**RISOTTO CHEF STATION** select from the following made-to-order risotto:

white wine & parmesan with english peas, mushrooms, lardons

cajun shrimp & housemade andouille sausage with peppers & onions

butternut squash & sage with lamb bacon

lobster & asparagus with melted leeks & lemon zest

**SOUP TASTING** wisconsin beer cheese soup with soft pretzel bites

tomato soup with cheese straws

charleston she crab soup with biscuits

**TASTE OF THE CARIBBEAN** curried chicken thighs, coconut jasmine rice, golden raisins, conch fritters, fried plantains, jerk aioli, grilled pineapple

## Carving Chef Station:

### PROTEIN

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pepper seared  
tenderloin of beef

grilled marinated  
shoulderloin of beef

new york strip steak

roasted rosemary  
leg of lamb

stuffed pork tenderloin

bone-in duroc pork  
chop

smoked cajun  
turkey breast

maple & brown  
sugar glazed ham

smoked pork belly

### SAUCES

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green peppercorn jus

horseradish crème  
fraiche

cognac roasted vidalia  
hollandaise

caramelized onion  
zinfandel demi glace

honey dijon jus

chimichurri

creole glaze

morel butter

vidalia onion soubise

### SIDES

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four cheese macaroni

parmesan whipped  
potatoes

roasted garlic whipped  
potatoes

farro & baby kale

grilled vegetable platter

crispy brussels sprouts

roasted garlic haricot  
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roasted corn succotash

inquire about seasonal  
sides

### BREADS

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rustic rolls & baguette

buttermilk biscuits

or cornbread