

## 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 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

**SUSHI TRAIN STATION\*** a selection of hand-rolled sushi, tuna and salmon nigiri, pork belly bao buns,  
shrimp bao buns, soy sauce, teriyaki sauce, sriracha aioli, yum yum sauce, yuzu, pickled and fresh ginger,  
wasabi, eel sauce, wakame salad, on a running train

**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, sautéed 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** shrimp, mussels, clams, sausage, chicken,  
saffron rice with parsley, chives, oregano

*\*Contains ingredients that are raw or undercooked. Consuming raw or undercooked meats, poultry, seafood, shellfish, or eggs may increase your risk of foodborne illness.*

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### PIG ROAST

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

### RISOTTO CHEF STATION

select from the following risotto:  
white wine & parmesan with english peas, mushrooms, applewood smoked bacon lardons  
cajun shrimp & housemade andouille sausage with peppers & onions  
butternut squash & sage with pancetta lardons  
lobster & asparagus with melted leeks & lemon zest

### FLAME-FIRED TOMAHAWK STATION\*

bone-in ribeye flame-seared and carved to order,  
peruvian garlic whipped potatoes, butternut squash and roasted mushroom sauté, port wine demi

### ULTIMATE POKE BAR\*

guest choices include tuna, salmon, or marinated tofu | rice or mixed greens  
topped with cucumber, jalapeños, scallions, mango, edamame, avocado, sesame seeds,  
mixed vegetables, soy sauce, ginger vinaigrette, spicy aioli, wasabi cream, lotus root chips

### RIVER ROCK SEARED SCALLOPS AND CRISPY PORK BELLY

cucumber, watermelon radish, carrot,  
ginger salad, and a sesame chili glaze -or- sweet potato purée, roasted brussels sprouts, smoked tomato caramel

### HUMMUS BOWL STATION

selection of roasted garlic, beetroot, black-eyed pea, and roasted red pepper hummus  
accompanied by a selection of roasted vegetables, crudité, tzatziki sauce, pita chips, grilled and toasted flatbreads

### TASTE OF THE CARIBBEAN

curried and grilled chicken thighs, coconut jasmine rice with golden raisins,  
conch fritters, yellow curry sauce, grilled pineapple, jerk aioli, plantain chips

### BURRATA ACTION BAR

fresh mozzarella and burrata made to order, carved leg of prosciutto, marinated tomatoes,  
artichokes, honey-roasted pears, pesto, romesco, flavored olive oils, garlic and herb focaccia

### BRUSCHETTA BAR

toasted crostini, focaccia, and lavash, topped with marinated tomatoes, olive tapenade,  
diced artichokes, roasted red peppers, mushroom duxelles, spicy pickled peppers, toasted pistachios,  
roasted garlic aioli, pesto, cannellini bean purée, white truffle oil, local honey, flavored oils  
option to add cured meats

### ROASTED WHOLE PIG TACO BAR

pastor-brined and smoked whole pig, tortillas pressed and grilled to order,  
chimichurri sauce, chipotle sour cream, guacamole, chopped onions and cilantro, lime wedges, red cabbage

### PORK BELLY CORNDOG STATION

confit pork belly dipped in corndog batter and fried to order,  
warm honey mustard cream, smoked tomato caramel, spicy green curry sauce cascading down an art canvas

## Carving Chef Station:

### PROTEIN

pepper seared  
tenderloin of beef\*

grilled marinated  
center cut sirloin\*

roasted rosemary  
leg of lamb\*

grilled pork tenderloin\*

bone-in duroc pork  
chop\*

smoked turkey breast

maple & brown  
sugar glazed ham

smoked pork belly

herb grilled  
rack of lamb\*

### SAUCES

green peppercorn jus

horseradish crème  
fraîche

cognac roasted vidalia  
hollandaise

caramelized onion  
zinfandel demi glace

honey dijon jus

chimichurri

morel butter

vidalia onion soubise

au poivre cream

white truffle aioli

port wine demi-glace

### SIDES

four cheese macaroni

parmesan whipped  
potatoes

roasted garlic whipped  
potatoes

farro & baby kale

grilled vegetable platter

crispy brussels sprouts

roasted garlic haricot  
verts

roasted corn succotash

inquire about seasonal  
sides

### BREADS

rustic rolls & baguette

buttermilk biscuits

cornbread

garlic & rosemary  
focaccia

brioche rolls