

# Action Station Menu

Our chef-manned Action Stations bring excitement to any event, transforming dining into an interactive experience. Whether it's the thrill of a flamethrower-seared steak, the melty goodness of a gourmet grilled cheese, or the fun of having a slider delivered down a custom-built slide, our Action Stations guarantee an unforgettable culinary experience.

## Carving Station

An elegant, chef-attended station featuring premium, slow-roasted meats carved to order.

### Slow Roasted Prime Rib (Market Price)

Black Angus choice prime rib, crusted with rosemary, black peppercorns, and fresh garlic, slow-roasted to perfection. Served with horseradish cream and rosemary-infused au jus. Available in 8 oz. or 10 oz. portions.

### Roasted Beef Tenderloin (Market Price)

Black Angus choice beef tenderloin, pan-seared and slow-roasted to tender, medium-rare perfection. Served with a white wine mushroom reduction and au jus. Available in 6 oz. or 8 oz. portions.

### Orange Rosemary Brined Turkey Breast \$19 per guest

Juicy, herb-brined turkey infused with fresh citrus and rosemary, served with a vibrant orange cranberry chutney.

### Herb-Crusted Pork Loin \$16 per guest

Slow-roasted, herb-crusted pork loin, served with pan jus for a rich, comforting flavor.



Slow Roasted Prime Rib Carving Station



BBQ Beef Brisket



Flaming Tomahawk Station



Shredded Brisket Tacos Station

### **Jack Daniel's Twice-Smoked Ham \$19 per guest**

Boneless pit ham, caramelized in a bourbon honey glaze, slow-smoked for incredible depth of flavor, served with pineapple chutney.

### **BBQ Beef Brisket \$32 per guest**

Tender, house-smoked beef brisket, slow-cooked with our signature BBQ rub, and served with a variety of house-made BBQ sauces.

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## *Flaming Tomahawk Station*

A show-stopping experience where our chefs use flamethrowers to sear hanging tomahawk ribeye steaks before carving them fresh for your guests.

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## *Street Tacos Station*

An interactive taco station where guests choose up to three kinds of tacos, served with a buffet featuring two sides, warm queso dip, and fresh-made salsa.

### **Traditional Street Tacos**

**Shredded Brisket** – Topped with cilantro lime slaw, fresh pico de gallo, and cotija cheese.

**Pork Carnitas** – Finished with fresh chimichurri sauce.

**Pollo Asado** – Citrus-marinated grilled chicken, topped with cilantro lime slaw, pico de gallo, and cotija cheese.

## Fusion Tacos

**Bulgogi Tacos** – Korean-style BBQ beef with a sweet and savory glaze, topped with Asian slaw.

**Mediterranean Chicken Tacos** – Feta, cucumber, tomato, onion, and tahini tzatziki sauce.

**Cajun Shrimp Tacos** – Topped with Bayou Bengal Sauce and lime slaw.

**Sticky Asian Pork Belly Tacos** – Crispy pork belly tossed in a sweet and savory glaze, served with Asian slaw.

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## Pizza Station

We fire up our portable pizza ovens and bake fresh, artisan pizzas on-site, creating a fun and customizable experience for your guests.

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## Cheesesteak & Fry Bar

### Philly Cheesesteak Sandwiches

Shaved Black Angus prime strip steak, pan-seared with fresh bell peppers and onions, served on a toasted hoagie roll with jalapeño cheese sauce and a side of rosemary au jus.

### French Fry Bar

Golden crispy fries served with a selection of toppings, including Parmesan garlic seasoning, rosemary sea salt, chipotle ketchup, and house-made ranch.



Pizza Station



Philly Cheesesteak Station

# Pasta Station

A live-action pasta station where chefs prepare fresh, made-to-order pasta.

## Includes:

Choice of one side, garden salad, and warm garlic bread.

### Grilled Chicken Alfredo & Pasta Ragu \$19 per guest

**Grilled Chicken Alfredo** – Creamy, rich Alfredo sauce over al dente pasta.

**Pasta Ragu** – Slow-braised beef and Italian sausage in a bold San Marzano tomato sauce.

## Add-ons:

Sautéed Shrimp - \$4 per guest

Vodka Cream Sauce or Creamy Basil Pesto Sauce - \$1.50 per guest

Handmade Italian Meatballs with San Marzano Marinara - \$2 per guest

### Upgrade to a Parmesan Cheese Wheel Experience - \$100 each.

Chefs flambé and toss warm pasta in a hollowed-out wheel of Parmesan cheese, creating a dramatic and decadent presentation.



Pasta Station with Cheese Wheel



Pasta with Handmade Meatballs

# Chicken & Waffle Station

Crispy, seasoned fried chicken atop fluffy waffles, finished with maple syrup and bourbon butter sauce.

Upgrade to Nashville Hot Chicken for an extra kick.

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# Smashburger & Fries Station

Grilled double-stacked smashburgers with American cheese, served with crispy shoestring fries and a selection of toppings.

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# Slider Station

A fun and interactive station where sliders are delivered down a custom-built slider ramp to delighted guests.

## Choose Two Sliders:

**BBQ Brisket Slider** – Slow-smoked brisket on a soft bun with creamy slaw and house BBQ sauces.

**Bacon Cheeseburger Slider** – Sharp cheddar cheese and applewood-smoked bacon.

**Blackened Chicken Slider** – Cajun aioli and pepper jack cheese.

**Ham & Cheese Slider on Garlic Cheddar Biscuit** – Smoked ham and melted American cheese on a freshly baked garlic cheddar biscuit.

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# Salad Bar

A fully stocked, customizable salad bar with a variety of fresh ingredients, dressings, and toppings. Available in a 6-foot or 12-foot setup to suit your event size.

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# Fresh Mozzarella Station

Our chefs handcraft fresh mozzarella at this interactive station, serving it on toasted bruschetta or in a classic caprese salad with heirloom tomatoes, basil pesto, and balsamic glaze.



Chicken and Waffles Station



Fresh Mozzarella Station

# Soup & Grilled Cheese Station

Warm, melty grilled cheese sandwiches, paired with rich, comforting soups, made fresh for your guests.

## Choose Your Soup:

**Minestrone** – A hearty Italian soup with fresh vegetables, pasta, and traditional herbs.

**Broccoli Cheese** – A rich, velvety soup made with fresh broccoli and aged cheddar.

**Cheesy Baked Potato** – Yukon Gold potatoes in a creamy cheese broth, finished with green onions.

**Tomato Bisque** – A creamy tomato soup with applewood-smoked bacon, a mirepoix of carrots, celery, onions, and red ripe tomatoes pureed with a touch of cream.

**Chicken Tortilla** – A tomato-based broth with white meat chicken, mild green chiles, black beans, and sweet corn.

## Choose Your Grilled Cheese:

**Grown-Up Grilled Cheese** – Swiss and Muenster cheese with basil pesto on sourdough.

**Mushroom & Caramelized Onion Grilled Cheese** – Portobello mushrooms, caramelized onions, and Gouda.

**Classic Grilled Cheese** – A nostalgic favorite made with American cheese on buttery toasted white bread.

# Ramen Noodle Bar

A fully customizable ramen experience where guests choose from pan-seared steak or chicken, fresh vegetables, and a rich, savory broth.



Grilled Cheese & Soup Station



Ramen Noodle Station

# Lemonade Stand

A refreshing, nostalgic throwback where guests can choose from fresh strawberry, watermelon, peach, and spiced lemonade.

# Quesadilla Station

Our chefs prepare made-to-order quesadillas right in front of your guests, creating a warm, melty, and flavorful experience.

## Choose One of the Following:

**Quesabirria** – Slow-braised birria-style beef with mozzarella, onions, and cilantro, served with a rich, flavorful dipping sauce.

**Fajita Chicken** – Grilled fajita chicken with cheddar and mozzarella, colorful bell peppers, and onions.

**Vegetable** – Sautéed peppers, onions, black beans, and corn with a gooey cheese blend.

# Nacho Station

A fun, interactive station where guests create their own loaded nachos with a variety of flavorful toppings.

## Crispy Tortilla Chips Topped with House-Made Cheese Sauce

### Guests' Choice of Toppings:

- Sour Cream
- Pico de Gallo
- Green Onions
- Sliced Jalapeños
- Black Beans
- Whole Kernel Corn

### Add-ons:

- Seasoned Taco Meat - \$4 per guest
- Chicken Fajitas - \$4 per guest
- Steak Fajitas - \$8 per guest
- Guacamole - \$2 per guest



Lemonade Stand



Quesadilla Station