

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 \$21 per guest

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

Herb-Crusted Pork Loin \$17.50 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



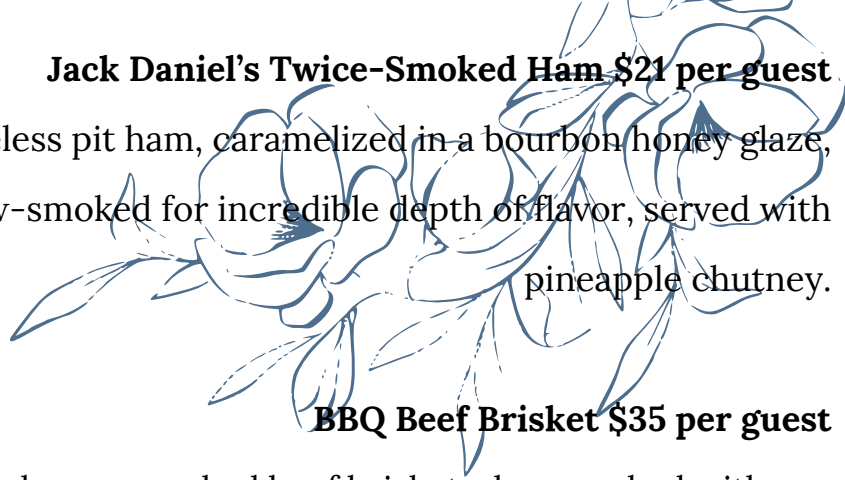
Flaming Tomahawk Station



Shredded Brisket Tacos Station

Jack Daniel's Twice-Smoked Ham \$21 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 \$35 per guest

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

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.

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.

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.

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 with Cheese Wheel



Pasta with Handmade Meatballs

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 \$21 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 - \$4.50 per guest

Vodka Cream Sauce or Creamy Basil Pesto Sauce - \$1.75 per guest

Handmade Italian Meatballs with San Marzano Marinara - \$2.25 per guest

Upgrade to a Parmesan Cheese Wheel Experience - \$110 each.

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

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.

Smashburger & Fries Station

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

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.

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.

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 - \$4.50 per guest
- Chicken Fajitas - \$4.50 per guest
- Steak Fajitas - \$9 per guest
- Guacamole - \$2.25 per guest



Lemonade Stand



Quesadilla Station