

Food Station Selections

Chef Attended Action Stations

All stations are served with artisanal breads.

Asian Stir Fry

Cashews, mushrooms, savory cabbage, snow peas, bean sprouts, water chestnuts, bell peppers, broccoli, soba noodles or basmati rice stir fried in a sesame soy sauce

***Add Chicken, Pork, Shrimp or Beef as an upgrade to this station**

Shrimp & Polenta

Sautéed shrimp, grape tomato, fresh basil, corn ragu, shredded Parmesan, toasted pine nuts, soft brie polenta

Risotto

Arborio rice simmered in a wild mushroom stock with sautéed spinach, roasted peppers, wild mushrooms & fontina cheese, balsamic glaze, fresh basil pesto

***Add Chicken or Shrimp as an upgrade to this station**

Paella

Saffron rice with chorizo sausage, mussels, chicken, shrimp & scallops sautéed in a garlic white wine & tomato broth

Pasta Station

Choice of Pasta with Chef Sean's appropriate sauces & condiments

Sample 1: Smoked Gouda Raviolis with a Pine Nut Brown Butter Sauce

Sample 2: Penne pasta in a tomato basil Cream Sauce with grilled Chicken, roasted mushrooms, spinach & roasted Peppers

Jambalaya

Spicy Tomato broth, white rice, Andouille sausage, chicken, shrimp, roasted peppers & onions

Chef Attended Carving Stations

All stations are served with artisanal breads.

Cinnamon & Clove Glazed Ham

Sweet Potatoes, whole grain mustard, pineapple mango chutney & honey mustard aioli

Garlic & Rosemary Roasted Prime Rib

Horseradish mashed potatoes, roasted garlic au jus, Dijon mustard, tarragon mayonnaise & horseradish sauce

Garlic & Sage Roasted Turkey Breast

Cornbread dressing, honey mustard aioli, apple cranberry chutney & pineapple mango chutney

Maple & Fennel Roasted Pork Loin

Rice pilaf, Dijon mustard, pineapple mango chutney & honey mustard aioli

Garlic & Rosemary Roasted Top Round Beef

Roasted pepper mashed potatoes, tarragon mayonnaise & horseradish sauce

Herb Encrusted Tenderloin of Beef

Brie polenta, roasted shallot port wine sauce, whole grain mustard, tarragon mayonnaise & horseradish sauce

Peppercorn Encrusted Roasted NY Strip

Caramelized onion mashed potatoes, roasted shallot port wine sauce, Dijon mustard, tarragon mayonnaise & horseradish sauce

Harrisa Rubbed Roasted Boneless Leg of Lamb

Israeli couscous, Mediterranean chutney & mint & lemon scented aioli

Custom Menus are available! Let Chef Sean create a signature dish to meet dietary needs, family favorites or specific themes. All cooking oils are trans-fat free.

dailyDish *catering*

Display Stations

Puff Pastry Baked Brie

Accompanied by strawberries, grapes, caramelized onions, apple cranberry chutney, served with oven baked crostinis, basil pesto & olive tapenade

Seasonal Fruit & Cheese Display

Sliced melons, grapes & berries accompanied by imported and domestic cheeses, artisanal crackers & oven baked crostinis

Sesame encrusted Salmon

Served with an orange glaze, pineapple salsa, chow mien noodles, wasabi pickled ginger & fresh wonton crisps

Grilled Vegetable Antipasto

Asparagus, squash, roasted bell peppers grilled with a lemon infused olive oil accompanied by basil pesto, olive tapenade, roasted garlic, cashew hummus & assorted artisanal crackers & pita chips

Smoked Salmon Display

Served with brunoise of red onion, grape tomatoes, chopped eggs, capers, smoked corn remoulade & crostinis

Specialty Dip Station

Hot queso dip, hot shrimp & spinach dip, caramelized onion dip, maple cheddar pecan dip, black eye pea salsa, roasted garlic & cashew hummus, gorgonzola & walnut dip, pita chips, oven baked crostinis & artisanal crackers

Almond Encrusted Goat Cheese Salad Display

Mangos, strawberries & spice almonds on a bed of mixed greens with dried cherry vinaigrette

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