## SIGNATURE STATIONS MENU

Includes pre-set water with self-serve beverage station including regular and decaffeinated coffee, iced and hot tea, china, flatware and full service staff

## DISPLAY SELECTIONS

Choice of Two

### SPINACH AND ARTICHOKE FONDUE V

Warm, creamy dip with spinach, tender artichokes and melted cheeses, served with pita bread

### **BUFFALO CHICKEN DIP**

Hot, creamy and decadent, served with salty, crisp corn tortilla chips

### DOMESTIC CHEESE BOARD >

Featuring gorgonzola, cheddar, swiss, provolone, pepper jack, smoked gouda and muenster, garnished with walnuts, cranberries and grapes; with gourmet crackers

### CHIPS AND DIP DISPLAY W 🔮

Served with crispy corn tortilla chips, hummus, black bean & roasted corn salsa, tomato salsa, and guacamole

### FR FSH FRUIT DISPLAY 🔰 💖

Fresh seasonal fruit served with strawberry cream cheese dip

## HORS D'OEUVRES

Choice of Four

### COCKTAIL MEATBALLS

House-made perfectly balanced blend of beef and pork baked meatballs served with marinara or barbecue sauce

### SPINACH RISOTTO STUFFED MUSHROOMS >

Mushroom caps delicately filled with rich, creamy risotto lightly dusted with romano cheese

### BACON WRAPPED WATER CHESTNUTS

Lightly glazed with honey cracked pepper sauce

## MINI CHEESEBURGERS

House-made all beef patties on mini brioche buns with thinly sliced red onions and dill pickle slices

### PETITE CAPRESE

Fresh buffalo mozzarella, tomato and basil drizzled in aged balsamic vinegar glaze served in a ceramic spoon

### BAMBOO SKEWER CHICKEN SATAY

Marinated chicken on a bamboo skewer served in a shot glass with your choice of Thai peanut or Asian dipping sauce

## MINI BEEF WELLINGTONS

Perfectly portioned bite size beef wrapped in a flaky puff pastry

### LOADED POTATO CUPS (9)

Petite red skins stuffed with sharp cheddar, crispy bacon, fresh scallions, sour cream and lightly sprinkled with sea salt

### CRUDITE CUPS W 🔮

An individual serving of fresh seasonal vegetables served with choice of ranch or roasted red pepper dip

### SHRIMP SHOOTERS (9)

Two large Gulf shrimp served with vodka cocktail sauce and lemon wedge

### SCOOP OF FRUIT W, W IF KABOBS

Fresh seasonal fruit anchored in creme anglaise served in a sweet waffle cone

### SOUP AND SANDWICH SHOOTERS **W**

Lightly toasted grilled cheese triangles with smoked cheddar and monterey jack served with hearty tomato basil soup

### BRUSCHETTA DISPLAY W

Beautifully displayed parmesan crusted ciabatta bread served with basil marinated tomatoes

### CHARCUTERIE

A selection of cured meats including but not limited to prosciutto, soppresetta, chorizo and artisanal cheeses; fontina and gruyere, olives, red peppers, roasted garlic and seasoned flat bread

### ASSORTED FLAT BREAD PIZZA

Fresh mozzarella, balsamic vinegar, tomato and basil Caramelized onion with bacon & gruyere Prosciutto, pear & olive oil Spicy sausage and fontina cheese

## CHICKEN & WAFFLES

Bite sized breaded chicken and belgian waffle drizzled in maple syrup

### CHEESE BALL

Combination of our house-made cheese blend, including cream cheese and cheddar cheese, paprika, garlic and chives rolled in our bacon crumble



# SIGNATURE STATIONS MENU CONT'D

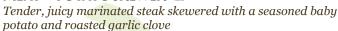
### RAVIOLI SPOONS

Our specialty cheese-filled ravioli served on a bed of housemade marinara sauce in an individualized ceramic spoon

### NAKED BLT CHEESEBURGER

100% ground beef petite patty skewered with cheese, bacon, lettuce and tomato

### MEAT & POTATO SKEWER (9)



### SMOKED SALMON PINWHEEL

with dill cream cheese on a sea salt flatbread \*People's choice award winnder at "Taste of New Albany"\*

### SEAFOOD CEVICHE

with scallops, shrimp, tuna and salmon marinated in extra virgin olive oil, lime juice and Italian parsley

### SHRIMP AND GRITS

Seasoned Shrimp on warm cheddar grits served in individual ramekins

#### TUNA POKE

Raw tuna salad with soy sauce, scallions, cucumber and sesame seeds on a sea salt flatbread

## FISH TACOS

Tender seasoned cod, pico de gallo and lettuce in a crisp tortilla shell with spicy bistro sauce

### LAMB SATAY

Featuring Ohio grown tomatoes with cous cous in a saffron broth served in a shot glass

### POLENTA CAKE

with shallot and garlic chevre porcini mushroom duxcell

### **DUCK CONFIT**

BBQ duck seasoned with herbs, slow cooked, topped with a jicama radish slaw served on a corn cake

### ASIAN NOODLES 🔰

Individual ceramic spoons with delicate noodles topped with ginger, carrot and Asian balsamic caviar

### TORTILLA CHIPS

with homemade guacamole and shrimp

## **STATIONS**

Choice of One

### MARTINI MASHED POTATO STATION

Mashed potatoes, whipped butter, sour cream, shredded cheddar cheese, bacon bits, scallions and house-made salsa served in martini glass

### **BAKED POTATO STATION**

Seasoned baked potatoes served with whipped butter, sour cream, shredded cheddar cheese, bacon bits and scallions, house-made salsa and mixed green salad

### TACO STATION

Soft tortillas served with seasoned ground beef, grilled chicken, tortilla chips, fresh lettuce, onions, tomatoes, salsa, shredded cheddar cheese, sour cream, taco sauce, jalapenos, mexican style rice and refried beans

### CHEF MANNED PASTA STATION

Choice of two pastas; ziti, penne, linguini or cheese tortellini served with alfredo and marinara sauce, diced chicken and choice of meatballs or italian sausage, onions, peppers, mushrooms, tomatoes, olives, parmesan cheese, caesar salad and garlic bread

### TAC AND GUAC STATION

Fish or chicken tacos, fresh made guacamole, black bean and mango salsa, lettuce, shredded cheddar cheese, sour cream and house made crispy corn tortilla chips

### CARVER SANDWICH STATION

Served with select bread and buns, toppings and sauces

Choice of one

HONEY HAM

ROASTED TURKEY BREAST

PORK TENDERLOIN

ROAST BEEF

PRIME RIB additional 2 pp



