

# Sautee & Stations



*All sauté stations are sold per person and must be purchased for the entire group in attendance. Pricing is based on multiple stations (minimum of four stations) and 50 person minimum guarantee. Beverages are additional.*

## **Shrimp Scampi with Bow Tie Pasta** \$15 per person

- ❖ Garlic shrimp sautéed in butter and white wine with bow tie pasta and tomato scampi sauce

## **Medallions of Chicken Teriyaki** \$14 per person

- ❖ Scaloppini of chicken sautéed with ginger and shitake mushrooms, teriyaki master sauce with sweet and spicy udon noodles

## **Sautéed Tenderloin Steak Churraskaria Style** \$27 per person

- ❖ Sautéed planks of beef tenderloin with cilantro-garlic chimichurri sauce and tiny roasted potatoes

## **Make Your Own Fajitas** \$18 per person

- ❖ Flash sautéed marinated chicken and beef with onions, peppers, guacamole, sour cream, grated cheeses, shredded lettuce, tomatoes, olives, jalapenos and scallions. Served with warm flour tortillas, salsa and black bean spanish rice.

## **Fresh Pasta** \$18 per person

- ❖ Penne pasta with broccoli, sautéed chunks of chicken and pecorino romano cheese, farfalle pasta with basil pesto and fresh garden vegetables ricotta and asparagus ravioli with roasted vegetable marinara. Served with wild mushrooms, Italian country bread and Parmesan cheese.

## **Asian Stir Fry** \$22 per person

- ❖ Chicken and pork fried rice with cilantro and garlic sautéed pork and vegetable pot stickers. Served with ponzu sauce and broccoli tops.

## **Sautéed ChopHouse Crab Cakes** \$24 per person

- ❖ Jumbo lump and back fin crab cakes with caper remoulade, lemon and flat bread crackers

## **Risotto Three Ways** \$21 per person

- ❖ Arborio rice sautéed with vegetable broth and fresh garlic, wild mushrooms and pecorino, asparagus and gorgonzola with basil pesto

## **Paella**

- ❖ Valencia style chicken and chorizo with spanish rice \$14 per person
- ❖ Vegetarian, roasted peppers, corn, eggplant tomatoes, peas and haricot verte with spanish rice \$12 per person
- ❖ Marisco style, fresh seafood, chicken, chorizo, peppers and peas with spanish rice \$24 per person

## **Irresistible Mac 'N Cheese** \$14 per person

- ❖ Creamy Cheddar and American cheese with tiny elbow noodles and crunchy herb bread crumbs exotic Wisconsin with fresh mozzarella, garlic, sun dried tomatoes, basil and garlic butter salsa picante, pepper jack, cheddar, salsa, chicken breast and cilantro with corn tortilla crumble

## **All the Potatoes** \$13 per person

- ❖ Buttermilk mashed potatoes, garlic red skin mash, baked brown sugar-plum raisin-marshmallow sweet potatoes. Toppings include bacon, scallions, cheddar, Parmesan, salsa, guacamole, sour cream and home-style pan gravy.

## **ChopHouse Chopped Salad** \$10 per person

- ❖ Crisp lettuce, baby greens, bacon, eggs, blue cheese, tomato, cucumber with champagne Parmesan dressing

*Each station requires an attendant at a fee of \$100. Thinking gluten free, healthier alternative, lactose intolerant, vegetarian*



## COLD PRESENTATIONS

### **Smoked Salmon and Seafood** \$18 per person

- ❖ Salmon, scallops, local white fish, oysters with red onions, capers, chopped eggs and toast points

### **Artisan Cheese** \$10 per person

- ❖ Artisan domestic and imported cheeses with fresh berries, crackers and wafers

### **Salumaria** \$12 per person

- ❖ Artisan aged and cured meats with pickled vegetables, cornichones and mustards, French bread

### **Antipasto Display** \$18 per person

- ❖ Grilled vegetables, marinated tomatoes, artichokes, roasted peppers, Bocchini mozzarella and tomatoes, imported olives, salami and prosciutto

### **Fresh Fruit and Berry Display** \$8 per person

- ❖ Cubed seasonal melons, pineapple, grapes and berries

### **Vegetable Crudités** \$7 per person

- ❖ Baby carrots, jicama, English cucumber, French green beans, asparagus, seasonal tomatoes, radish, olives, buttermilk aioli and garlic hummus

*To enhance your buffet presentation, custom designed ice sculptures are available. Please ask your event manager for details.*

## CARVERY

*All items listed below are prepared to be carved in the room*

### **Roasted Sirloin of Beef** \$16 per person

- ❖ Mustards, mayonnaise, horseradish and cocktail rolls (approx. 9 lbs.)

### **Strip Loin of Beef** \$19 per person

- ❖ Wood-roasted, mustards, mayonnaise, horseradish and cocktail rolls (approx. 14 lbs.)

### **Tenderloin of Beef** \$23 per person

- ❖ Tenderloin of beef, thyme and dijon herb crust, cocktail rolls, Dijon mustards, mayonnaise, horseradish (approx. 6 lbs.)

### **Baked Ham with Brown Sugar Glaze** \$12 per person

- ❖ Dijon mustard, horseradish and cocktail rolls (approx. 18 lbs.)

### **Roasted Turkey Breast Basted in Olive Oil** \$14 per person

- ❖ Artisan rolls, honey-Dijon mustard, mayonnaise, cranberry chutney (approx. 10 lbs.)

### **Grilled Rack of Lamb** \$28 per person

- ❖ Thyme and honey glaze, pommery mustard, mint-apple chutney (approx. 2 lbs.)

### **Pancetta Wrapped Salmon** \$20 per person

- ❖ Caper relish, red onions, chopped eggs, Artisan rolls (approx. 3 lbs.)

*Carver Fee \$100.00 each. All the above prices are subject to a taxable 22% service charge & 5.5% sales tax*