

SMALL PLATE STATIONS

Prices are per person and based on a minimum of 30 guests; a surcharge may apply to smaller parties.
Choose a minimum of 3 stations or add any number of stations to a buffet.



Stations with this icon require a dedicated Action Station chef.

When the food matters

MAC & CHEESE STATION - \$9

Macaroni & Cheddar, Garlic Herb Breadcrumbs
Campanelle & Northwest Mushrooms, Olive Oil, Italian Parsley
Orecchiette & Blue Cheese, Tomato Gin Sauce
Condiments: Peperoncini, Chili Flakes, Parmesan, Garlic Bread

SPAETZLE STATION - \$7

Traditional Swiss Spaetzle, Cooked-to-Order
Toppings: Ham, Chicken Confit, Mushrooms, Bell Peppers, Tomatoes, Spinach, Seasonal Vegetables, Herbs,
Caramelized Onions, Gruyere and Parmesan

MASHED POTATO MARTINI BAR - \$9

Three Varieties of Mashed Potatoes, Served in Martini Glasses *(gf)*
Garlic Red Skin, Buttermilk Russet, and Maple Vanilla Sweet Potatoes
Toppings: Pulled Pork, Chicken, Caramelized Onions, Sour Cream, Green Onions, Cheddar, Blue Cheese,
Arugula Pesto, Roasted Red Bell Pepper, Olives

ASIAN DUMPLING STATION - \$10

Asian BBQ Pork Hum Bao, Plum Sauce, Pickled Cabbage *(1 per person)*
Prawn & Red Snapper Wontons, Peanut Coconut Curry *(2 per person)*
Salmon & Daikon Shumai, Soy Sesame Broth *(2 per person)*

MR. POTATO HEAD STATION - \$9

Mini Yukon Gold Baked Potatoes *(gf)*
Garlic Russet Mashed Potatoes *(gf)*
Roasted New Red Skin Potatoes *(gf)*
Toppings: Chicken Chile Verde, Beef Short Rib Bolognese, Creamed Corn, Sour Cream, Green Onions,
Pepper Jack

RISOTTO STATION - \$9

Italian Risotto, Cooked-to-Order *(gf)*
Toppings: Prawns, Salmon, Chicken, Prosciutto, Mushrooms, Bell Peppers, Spinach, Smoked Tomatoes,
Parmesan, Red Pepper Flakes, Seasonal Vegetables

PACIFIC RIM NOODLE BOWL STATION - \$9

Chicken and Vegetarian Broths with Rice Noodles
Toppings: Chicken, Beef, Bok Choy, Tofu, Hard Boiled Eggs, Bean Sprouts, Basil, Cilantro, Mushrooms, Hoisin,
Sriracha, Lime, Carrots



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ASIAN ROLL STATION - \$12

Vietnamese Vegetable & Rice Noodle Spring Rolls, Miso Aioli *(2 per person)*

Spicy Chicken & Rice Firecrackers, Sweet & Sour Sauce *(2 per person)*

Salmon and Vegetarian Sushi Rolls, Wasabi, Pickled Ginger, Tamari *(2 per person)*

LUCKY FRIED RICE STATION - \$8

Wok-Fried Rice, Served in Mini Asian Takeout Boxes *(gf)*

Ingredients: BBQ Pork, Chicken, Ham, Shrimp, Tofu, Eggs, Carrots, Cabbage, Red Bell Peppers, Mushrooms, Bean Sprouts, Green Onions, Broccoli, Peas

Vegetarian Option Will Be Available

SALAD STATIONS - \$10

Select any 4 salads for a Buffet Salad Station.

Iceberg Wedge, Bacon, Blue Cheese Dressing *(gf)*

Artisan Romaine Caesar Salad, Focaccia Croutons, Parmesan

Spinach, Tortilla Strips, Goat Cheese, Honey Mustard Dressing *(gf)*

Tomato, Mozzarella & Basil Salad, White Balsamic Vinaigrette *(gf)*

Organic Greens, Fuji Apples, Curried Cashews, Vanilla Citrus Dressing *(gf, v)*

Baby Bok Choy, Bean Sprouts, Peanuts, Miso Dressing

Select 3 of the below salads for a Martini Salad Station with salads served in martini glasses.

Southwest Chopped Salad, Tomatoes, Beans, Peppers, Corn, Cheese Curds, Tortillas, Honey Cilantro Vinaigrette *(gf)*

Greek Vegetable Salad, Cucumbers, Tomatoes, Feta, Olives, Lemon Olive Oil Vinaigrette *(gf)*

Soba Noodle Salad, Snow Peas, Mushrooms, Soy Ginger Dressing *(v)*

BLT Salad, Garlic Croutons, Smoked Tomato Cream Dressing

Roasted Pike Market Vegetables, Tarragon Vinaigrette *(gf, v)*

Arugula, Beluga Lentils, Fingerling Potatoes, Grain Mustard Dressing *(gf)*

ALOHA STATION - \$11

Kahlua Pork, Served in Banana Leaves *(gf)*

Wild Salmon & Avocado Poke Bowl* *(gf)*

Hawaiian Macaroni Salad

Pineapple Cabbage Slaw

Sticky Rice *(gf, v)*

PAELLA STATION - \$11

Traditional Spanish Paella with Sofrito & Saffron Rice, Chicken, Sausage, Prawns, Mussels, Calamari *(gf)*

Vegetarian Option Will Be Available

BARCELONA TAPAS STATION - \$11

Red Snapper Escabeche, Thyme, Onions, Carrots, Sherry Vinaigrette *(gf)*

Garlic Prawns, Peppers, Capers *(gf)*

Tortas with Potatoes, Manchego, Spinach, Pickled Red Onion

Chorizo Croquettes, Saffron Rice, Shishito Peppers

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OKTOBERFEST STATION— ANYTIME OF THE YEAR! - \$10

Traditional German Bratwurst, Weisswurst and Vegetarian Sausages *(gf)*
 Rolls, Sauerkraut, House-Made Mustards, Traditional Condiments
 Soft Warm Pretzels, Beer Cheese Sauce
 Potato Salad *(gf)*

GREEK ISLAND STATION - \$14

Carved Leg of Lamb, Lemon, Thyme, Marjoram
 Dolmas with Brown Rice, Raisins, Feta, Lemon *(gf)*
 Spanakopita Pies with Spinach, Kasseri Cheese
 Pita Bread, Tzatziki, Hummus

NEW ORLEANS MARDI GRAS STATION - \$11

Jambalaya with Shrimp, Chicken, Mussels, Andouille Sausage *(gf)*
 Chef's Famous Gumbo with Red Snapper, Shrimp, Rice *(gf)*
 Three-Meat Muffaletta Wrap with Provolone, Olive Relish

MEXICAN STATION - \$11

Chile Citrus Braised Beef Tacos with Corn Tortillas, Pico de Gallo, Red Cabbage Slaw *(gf)*
 Steamed Chicken Tamales, Tomatillo Salsa *(gf)*
 Chiles Rellenos with Rice, Pepper Jack Cheese *(gf)*
 Black Beans and Rice *(gf, v)*
 House-Made Hot Sauces

SEATTLE STATION - \$15

Applewood Smoked Wild Salmon, Cream Cheese, Capers, Lemon, Crispy Lavash*
 Northwest Seafood Chowder with Bacon, Potato, Fennel
 Oysters on the Half Shell, Smoky Cocktail Sauce, Shallot & Red Wine Mignonette* *(gf) (1 per person)*
 Beef Tenderloin Skewers, Black Peppercorn Coffee Rub *(gf)*
 Jackson Street Firecrackers with Chicken, Rice, Coconut Curry Dip
 Bruschetta with Roasted Northwest Mushrooms, Beecher's Marco Polo Cheese

INDIAN STATION - \$15

Chicken Tikka Masala or Lamb Curry *(gf)*
 Paneer & Spinach Pakoras
 Three-Lentil & Seasonal Vegetable Daal *(gf, v)*
 Steamed Cardamom Basmati Rice *(gf, v)*
 House-Made Naan & Papadum
 Chutney Trio: Coconut Tomato, Mint Cilantro, Mango *(gf, v)*
 Seasonal Fruit Lassi *(gf)*