

# Action Stations

## Carving Station

*Chef Carved On-Site or Carved Meat Display (Choose One, Two or Three):*

**Bourbon Beef Tenderloin, Marinated Pork Tenderloin,  
Honey Pineapple Glazed Ham, Smoked Turkey Breast,**

**Tender Roast Round of Beef or Apple Stuffing Rolled Chicken**

*All Accompanied by Whole Grain Mustard, Horseradish, Herbed Mayonnaise  
and Assorted Gourmet Split Rolls*

## Charleston Shrimp and Grits Station

*Sautéed to Order by Chef:*

**Fresh Shrimp with Garlic, Butter, Parsley and  
Bacon OR Tasso Ham (Spicy) served over Southern Grits**

## Crepe Station

*Cooked to Order by Chef:*

**Diced Chicken and Broccoli with a Sour Cream Mushroom Sauce,  
Strips of Tender Beef and Broccoli with Creamy Demi-Glaze Sauce,**

**Banana Foster topped with Whipped Cream or  
Mixed Berries with Cinnamon Sugar and Whipped Cream**

## Fajita Station

**Assorted Tortilla Wraps and Taco Shells**

**Seasoned Beef, Diced Grilled Chicken, Sautéed Bell Peppers with Onions,  
Sour Cream, Shredded Lettuce, Diced Tomatoes, Shredded Cheese,  
Salsa and Guacamole**

**Refried Beans with Asiago Cheese**

**Fiesta Rice**

**Tortilla Chips with Salsa and Guacamole**

**Phone: 336.632.0550 | Fax: 336.232.9745**

**[www.culinaryvisions.com](http://www.culinaryvisions.com) | [Info@culinaryvisions.com](mailto:Info@culinaryvisions.com)**

# *Action Stations*

## **Gourmet Salad Bar**

*Fresh Romaine and Green Leaf Lettuce Mixture*

**Toppings: Diced Ham, Bacon Bits, Shredded Cheddar Cheese, Julienne Red Onion, Mandarin Oranges, Cherry Tomatoes, Diced Eggs, Black Olives, Cucumbers, Dried Cranberries, Mini Corn, Broccoli and Croutons served with your Choice of Three Dressings and Gourmet Crackers**

## **Grilled Kabob Station**

*Grilled by Chef On-Site or Prepared Off-Site*

**Seasoned Chicken and Vegetables, Beef Tips and Vegetables, Shrimp and Vegetables, Fruit Only and/or Vegetable Only Kabobs**  
*All Accompanied with Appropriate Sauces and Condiments*

## **Mashed Potato Martini Bar**

*Mashed Potatoes and/or Sweet Potatoes*

**Toppings: Beef Gravy, Seasoned Ground Beef, Diced Italian Sausage, Sautéed Onions and Peppers, Whipped and/or Cinnamon Butter, Chives, Green Onions, Shredded Cheddar Cheese, Sour Cream, Bacon Bits, Jalapenos and Salsa served in Martini Glasses**

## **Mini Slider Station**

*Grilled On-Site by Chef or Off-Site*

**BBQ Chicken, Pulled Pork BBQ, Gourmet Cheeseburgers on Assorted Buns, Grilled Sausages on Fresh Hoagies**  
**Condiments: Lexington Style BBQ Sauce, Ketchup, Mustard, Mayonnaise, Tomato, Lettuce, Red Onion and Grilled Peppers and Onions**

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## Pasta Station

*Cooked to Order by Chef or the Chef Will Prepare Two Different Pasta Dishes for Guests to Choose From:*

*Two Sauces: Alfredo and Marinara*

*Two Pastas: Cheese Tortellini and Bow Tie*

*Ingredients: Diced Grilled Chicken, Italian Sausage, Garlic, Onion, Mushrooms, Green Peppers, Fresh Diced Tomatoes, Squash, Zucchini and Artichokes*

## Scampi Station

*Cooked to Order by Chef:*

**Shrimp Scampi sautéed in Garlic, Butter, Parsley and White Wine served over Angel Hair Pasta OR Parmesan Risotto**

## Southwestern Mini Corncake Station

*Cooked to Order by Chef:*

**Condiments: Fresh Diced Tomatoes, Salsa, Sour Cream, Green Onion, Crispy Bacon, Jalapenos, Hot Sauce and Your Choice of Southwestern Beef, Seasoned Chicken OR NC Pork BBQ**

## Stir Fry or Tempura Station

*Cooked to Order by Chef, Served with Steamed White Rice*

*Ingredients: Marinated Flank Steak, Diced Grilled Chicken,*

**Shrimp, Scallops, Broccoli, Artichokes, Mushrooms, Bamboo Shoots, Water Chestnuts, Onions, Bell Peppers, Slivered Almonds and Baby Corn**  
*(Tempura Station would be battered and fried before sautéing ingredients)*

*Chef Fees Apply to All Stations (Not Bars) \$25.00 Per Hour Each*

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