

Up Scale Stations

Passed Hors d' Oeuvres-(select four)

- Tequila Grilled Shrimp Skewers with Lemon Wedge
- Smoked Chicken Breast with Guacamole Served on Petite Blue Corn Tostada
- Wild Mushroom Croustades
- Shrimp Martini Ceviche with Chili-Cumin Chips
- Smoked Salmon and Avocado Cream Cheese Terrines



Station #1

This station combines an elaborate tablescape of fruits, fresh baked breads and a variety of cheeses to compliment the wines featured. Roasted pecan spinach dip is served on toasted baguettes.

Display includes assorted fresh berries, sliced melons, baked brie en croute (Topped with sliced Apples, Apricots or Southwestern Salsa) assorted wafers, colorful vegetable crudités, and delicious cheeses

Suggested Wine: Riesling





Station #2

This Station features an oyster bar with fresh horseradish cocktail sauce, mignonette sauce, and lemon crème displayed atop a carved ice basket. Cucumber wheels topped with crab mousse are displayed on mirrored trays. (Pricing includes 2.5 oysters per guest)

Suggested Wine: White Burgundy



Station #3

Carving Station (Chef Attended)

Prime Rib will be Chef Carved with Au Jus
Elegant Bread Display

Suggested Wine: Shiraz, Merlot,

Station #4

This station features sizzling skewered shrimp, Skewered pork tenderloin and chicken wrapped in apple wood smoked



Station #5

Martini Mashed Potato Bar

Traditional Mashed, Roasted Garlic Mashed & Southern Sweet Potatoes served with a variety of colorful toppings - Sharp Cheddar, Chives, Bacon Bits, Flavored Butters, Diced Chile, Sour Cream, Sun-dried Tomato

Salad Station

Greek Salad, Mixed Greens, Feta Cheese, Olives, Pepperoncini, Tomatoes, Cucumbers, Onions, and our own Greek Dressing