

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

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

SPAETZLE STATION

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

MASHED POTATO MARTINI BAR

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

ASIAN DUMPLING STATION

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

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

RISOTTO STATION

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

PACIFIC RIM NOODLE BOWL STATION

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



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ASIAN ROLL STATION

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

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

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



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

Traditional Spanish Paella with Sofrito & Saffron Rice, Chicken, Sausage, Prawns, Mussels, Calamari (gf)
Vegetarian Option Will Be Available

BARCELONA TAPAS STATION



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!



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



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

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



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



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

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)*