



## **Action Stations**

Interactive food stations will add excitement and movement to your event. Stations allow your guests to mingle and interact with our culinary specialists. Whether a cocktail party or wedding reception, your guests will enjoy the opportunity to participate in the action of their food being prepared *right in front of their eyes!* The freshest ingredients, prepared to order by our trained culinary staff will be sure to please all your guests. One or two stations may be added to a traditional buffet to enhance a theme or to provide for dietary restrictions such as vegan or gluten-free diets.

B With a Twist Catering's action stations are designed for a minimum of 50 guests. Groups larger than 150 guests can be accommodated by an increased number of stations and/or locations of stations.

Want something that you don't see in our stations menu? Just ask your event planner for love to create new menus and dining experiences – just for you!

### **Loaded Mashed Potato Station**

Garlic or Regular Mashed Potatoes served in disposable martini glasses . Steaming mashed potatoes topped with sour cream, Toppings include bacon, cheese, sour cream, ham, chives, and mushrooms. A true comfort classic the topping selections are endless. Need we say more?  
*Add Sweet mashed potatoes for \$1.25 extra*

### **Slider Station burgers – pick 2 flavors**

- Beef hamburgers with artisan cheeses and a host of other toppings
- BBQ pulled pork with hand cut slaw on brioche roll
- Braised shortrib with horseradish crème, sautéed mushrooms on a pretzel roll
- Crispy Buffalo Chicken - Ranch, Tomato on Hawaiian Sweet Roll
- Grilled Buffalo Chicken Breast- Blue Cheese, Tomato on Brioche
- Black Bean Slider – Bermuda Onion, Chipotle Hummus, Sprouts, Tomato, Brioche
- Turkey Burger- for a healthier crowd
- Crab cake sliders with authentic remoulade,
- Miniature gourmet Chicago style hotdogs with custom relish

Accented with house-made kettle chips!



### **Mac 'N Cheese Station** – pick 3 flavors

Picture gooey cheesy goodness in a variety of flavor profiles. “New” Fashioned Macaroni and Cheese:

- **Classic** Just the way you remember it as a kid, but better! Nostalgia at its finest - a tasty blend of American & Cheddar cheeses, doubled baked!
- **Parisian Mac-** Mac-n-Cheese for the "upper crust". Creamy Brie, gruyere, roasted figs, and roasted shiitake mushrooms; Herbs de Provence in a creamy white wine sauce. It's addictive!
- **Greek Mac-** Be swept away to the Mediterranean Sea - Feta cheese, sautéed spinach, kalamata olives, and roasted garlic.
- **Kickin' Mac-** Cheddar & American cheeses with boneless chicken pieces, buffalo wing sauce, and bacon pieces. We'll even top it off with crumbled blue cheese if you'd like!
- **Antipasto Mac & Cheese-** Italian cheeses, fresh basil, olives, sundried tomatoes, salami, and pepperoni all nestled together in one glorious gooey pasta.
- **Tex-Mexi Mac-** Spicy chicken, roasted corn, black beans, asiago cheese, hatch chilies, and Mexican stewed tomatoes. Includes a side of sour cream & salsa.
- **Costal Mac-** Clusters of fresh crab meat, bites sweet of roasted corn, gruyere, and havarti cheese in a gooey Chardonnay sauce. You can almost feel the breeze from the water...

**Choice of Toppings:** Apple smoked bacon, chopped green onions, buttered bread crumbs and cheddar, feta, and asiago cheeses grilled and Roasted Seasonal Vegetables, everything our chefs can dream up!

### **Salad shaker station** – Choose 3

All salads include display chef crafted dressings and vinaigrettes uniquely displayed for your personalized enjoyment. They are shaken in front of your eyes with a uniquely easy way to eat your greens!

- Mixed Green Salad - Tomatoes, Cucumbers and Carrots
- Romaine and Red Leaf Salad - Avocado, Cherry Tomatoes, Red Onions, Bacon, Gorgonzola
- Baby Spinach Salad –Mushroom, Chopped Egg, Mandarin Oranges, Toasted Walnuts and Bacon



- Southwest Salad – Sweet peppers, Monterey jack cheese, mixed Green, Smoky Cumin roasted Corn, tomatoes, Grilled Chicken, and Cilantro
- Cobb Salad – Spring Greens, Bacon, Hardboiled egg, Shredded cheese, Tomatoes, Grilled chicken, and ham
- Chopped Greek Salad – Feta Cheese, Field Greens, Olives

### **Corn Cake Station**

*Made to order Corn Cakes with add ons like house crafted tomato salsa, green onions, bacon, sour cream, mango salsa, pico de gallo salsa, and tomatillo salsa*

### **Chicken Finger Station** Choose 2 *(onsite deep fryer highly recommended)*

- Chicken Tenders – Crunchy battered chicken strips
- Nuggets- just as you remember them from childhood
- Natural Grilled Chicken Strips- for the healthy guest
- Sesame Chicken- Tender strips of chicken breast marinated in sesame oil and coated with sesame seeds
- Pecan chicken tenders- A juicy chicken tender dipped in a pecan batter and rolled in toasted pecan pieces

*Assorted Dipping Sauces such as Ranch, Mustard, Sweet and Sour, Marinara.*

### **Table to Farm Meatballs–** Choose 3

*chefs will present handmade gourmet meatballs, served in mini cups or savory waffle cones*

- The Cow- beef meatballs, marinara, balsamic onion sauce, ricotta, micro basil
- The Turkey- buffalo chicken meatball, crispy ranch coleslaw, celery bleu cheese salad, micro celery
- The Pig – Jack Daniels Whiskey BBQ sauce
- The Spicy Lamb- parmesan oregano dipping sauce
- The Chicken- creamy mushroom sauce
- The Vegetarian- Asian sauce with Pickled Carrot and Daikon

### **Egg Roll Station-** Choose 3 *(onsite deep fryer highly recommended)*

- Buffalo Chicken- buffalo style spicy combination of tender chicken breast, carrots and celery. Seasoned with hot sauce and a hint of garlic.



Upscale Comfort Food, With a Twist!

- Southwest- Tender bits of smoked chicken are blended with crushed tomatoes, jalapenos and fresh cilantro
- Vegetarian- A light mixture of Chinese vegetables tossed with soy sauce, sesame oil and a touch of fresh ginger wrapped in a mini eggroll wrapper
- Thai Style- A large shrimp is marinated in a hot and spicy ground chili paste with hints of red curry, sauteed leeks and coconut cream.
- Vietnamese Style- Fresh spring vegetables, black mushrooms, chicken and glass noodles combined
- Lumpia – Filipino Style juicy pork
- Peking Duck - Crisp vegetables mixed with Oriental seasoned duck combined with classic Hoisin sauce
- Cashew Chicken- A wonderful combination of chicken, cashews and julienne Chinese vegetables seasoned with a peanut sauce

with a selection of dipping sauces

### **Gazpacho Station**

Tri-color heirloom tomato gazpacho with spicy avocado, fire charred tomato gazpacho, and golden peach gazpacho with roasted yellow peppers. Add ons include cucumber, green pepper, yellow tomatoes, lump crab, diced grilled shrimp, chives, olives and sour cream. A server will serve the gazpacho.

### **Rice Table**

An elegant display of toppings to accompany warm rice timbales. Guests will choose among:

- Coconut Curry Chicken
- Moroccan Vegetable Tagine, vegetables, raisins, almonds, warm spices, Eggplant, roasted garlic, tomato sauce
- North African Braised Beef, carrot stew

### **Street Tacos**

Our chefs create tacos using fresh corn tortillas

- Fish Taco - seared tilapia, cabbage, sliced radish, chipotle crema, diced tomato, white corn tortilla
- Korean Short Rib Taco- braised short rib, black garlic, kimchi, chili soy vinaigrette, cilantro green onion lime relish, shredded romaine, blended corn flour tortilla
- Veggie Taco- roasted peppers, tomatoes, grilled eggplant, grilled seasonal squash, roasted carrots



- Traditional Carnitas taco- shredded juicy pork  
Enjoy three savory flavors from our gourmet salsa bar accompanied with chips, cilantro rice, and beans.

### **Gritini Potato Action Station**

Southern Style grits served in disposable martini glasses  
Toppings include bacon, cheese, sour cream, ham, and chives. Low-Country Shrimp Creole Ragout or Wild Mushroom Ragout.

**Thai salad boxes:** Bean sprouts, Napa cabbage, shredded red cabbage, cucumber, crispy julienned carrots  
Add your own topping such as shelled edamame, toasted coconut, roasted peanuts, green onions, chili flakes, fresh peas, cilantro, sesame seeds, crunchy noodles.  
Select your own dressing: cilantro lime, ginger peanut, or orange whiskey

### **Nacho Bar Action Station**

Sonora-Style Shredded Beef, Spicy Mesquite Chicken, Shredded Cheddar and Pepper Jack Cheeses; Mild and Hot! Salsas, Scallions, Sliced Black Olives, Lettuce, and Cilantro Sour Cream accompanying Blue and Yellow Corn Chips with Salsa

**Savory Biscuit Bar** flaky housemade biscuits, made to order, served open faced or as a sandwich

- Roasted Chicken Biscuit basil pesto, brie, cayenne aioli
- Braised Short Rib Biscuit smoked cheddar sauce, crispy shallots
- BBLT- Tender Belly bacon, shredded iceberg lettuce, tomato & mayo
- 14 hour-smoked pulled pork, BBQ sauce, fried onions, coleslaw & housemade pickles

### **Perogie Station**

Variety of perogies stuffed with mashed potatoes, cheddar or feta.  
Toppings such as bacon bits, sour cream, and chives.

### **Risotto Bar**

Rich, creamy risotto topped any way you want it. Sautéed mushrooms, pesto, sun-dried tomatoes, shaved Parmesan, Italian sausage, tapenade,



herbed ricotta, Gorgonzola, Roma tomatoes, or marinated artichoke - anything your heart desires.

### **Crostini Bar**

- Ricotta with local honey & pear compote
- Bacon tomato chutney
- Beef tenderloin on Tuscan Toast with horseradish crème
- Salmon, crème fraiche, cucumbers, capers

### **Skewer Station**– pick 3 flavors

- Cucuina Chicken - Parmesan garlic sauce
- Bulgogi Beef – Kimchi, Korean Whiskey BBQ sauce
- Shrimp Skewers with sweet chili sauce
- Marinated mushrooms and vegetables- Marinara Sauce
- Caprese- tomatoes, fresh mozzarella, basil
- Herbed Scallop
- Salmon and Pineapple with Chile Glaze
- Fruit skewers

### **Grilled & Fried Corn**

As an exciting performance station for your guests' enjoyment. Fresh grilled corn with delicious dusts, garnishes, and accents such as: toasted garlic butter, garlic & old bay butter, cheddar and bacon crust, or a Mexican street corn version! Also a fresh tempura fried corn on a stick.

### **Artisan Pasta Station**

Fresh pastas, authentic sauces and a wide range of toss-in options from organic vegetables to olives, pine nuts to gourmet cheeses make this vegetarian chef attended station a hit at any reception.

### **Gourmet French Fry Bar**

Fresh hot fries served in paper cones with specialty seasoning blends, and “must haves” like ketchup or malt vinegar. Sweet potato fries too with cinnamon-sugar “dust” & marshmallow crème!

### **Popcorn Bar Station**

Sweet and Savory flavors such as buffalo, parmesan garlic, s'mores, cinnamon toast & Las Vegas Distillery Whiskey



### **Sushi Station**

Fresh sushi display including sushi & sashimi. Free form Maki Sushi includes crispy rock shrimp, sweet chili, tuna with Japanese rice pearls. Washi and pickled ginger. (add \$10 pp)

### **Seafood Station**

Crab legs & claws, shrimp display, clams, chilled marinated mussels, oysters & smoked salmon on blini with caviar display. Served with lime-cilantro remoulade, mustard sauce, Louie sauce and traditional cocktail sauce

### **Ceviche Station**

Guests are able to put together their own delicious seafood cocktails, with choices of fish (shrimp, lobster, tuna, halibut, or snapper), three sauces and a variety of herbs and veggies (scallions, peppers, red onions, diced mango, jicama, edamame, jalapeño). A chef/server tosses the guest's chosen ingredients in a small, shiny stainless steel bowl, and then puts it into the serving vessel, often a large martini glass. Next, guests can top their concoction with "crunch" that ranges from tiny purple potato chips to toasted shards of coconut, pepitas, plantain chips, shredded wonton chips or sesame seeds.

### **Antipasto Station**

Display of Imported and Domestic Italian Delights. Prociutto, Salami, Mortadella and Roast Beef Cuts, variety of imported and domestic cheeses such as Parmigiano-Reggiano, Buffalo Mozzarella, Provolone, Asiago, marinated artichokes, sundried tomato, variety of olives, flavored oils and vinegars, Bread Sticks, Fresh Artisan Rolls and Breads