



## **Chef stations menu 2024**

**Pricing & info:** \$1500 event minimum plus travel fee depending on location and \$40-45/hr for event staff. Most hot food stations require heating equipment on site like ovens or grills, but we can also rent them for you.

**Grill parties** - We arrive with all the prep done and ready to go! Just show us to your grill and we will take care of the rest. All the food is cooked fresh to order by your chef. Two to three hour setup time, grill required close to service area.

### **Classic summertime grill - \$35 per person.**

**Mains:** Double patty burgers, hot dogs, BBQ chicken.

**Sides:** Grilled yellow zucchini, corn on the cob, watermelon.

**Extras:** Potato rolls and hot dog buns, ketchup, mustard, aioli, hot sauce, BBQ sauce, lime zest butter, white onion, bibb lettuce, pickles, american cheese, cheddar cheese, potato chips.

### **Fancy summertime grill - \$65 per person.**

**Mains:** Prime rib steaks, steakhouse burgers, cedar plank salmon.

**Sides:** Grilled white asparagus, yellow zucchini, corn on the cob, watermelon.

**Extras:** Brioche buns, ketchup, mustard, aioli, hot sauce, herbed butter, red onion, bibb lettuce, pickles, cheddar cheese, truffle goat cheese, fresh truffles, potato chips.

**BBQ parties** - We have a unique method of smoking our meats with oakwood on our wood pellet grill, then cooking it in our sous vide tanks overnight at low temperature. The meat is then transported hot in its sous vide bag before being crisped up on site. Good for any type of event, indoor or outdoor. Two hour setup time, oven required.

### **Classic BBQ - \$35 per person**

**Mains:** Bone in pulled pork, St. Louis style pork ribs.

**Sides:** Rainbow vinegar based coleslaw.

**Extras:** Potato rolls, pickles, potato chips, BBQ sauce, hot sauce, bibb lettuce, ranch.

### **Fancy BBQ - \$65 per person**

**Mains:** Porchetta, no skin with pork cracklings on side. Beef prime rib roast, bone in and carved live.

**Sides:** Salad with rainbow tomatoes, carrots, radishes, cucumber, bibb lettuce.

**Extras:** Rosemary focaccia bread, honey mustard dressing, herbed compound butter, BBQ and hot sauce.

**Speciality stations** - Over many years we have perfected these food stations based upon our travels around the world. Because off site catering can be challenging, our method is to simplify and focus on great flavours and textures to achieve authentic quality.

**Italian pasta station - \$35 per person** - Full stove top range required.

**Mains:** Pick two - Rigatoni, bow ties, fettuccine, penne, baked lasagna, spinach and cheese ravioli, or lobster ravioli (+5).

**Sauce:** Pick two - Marinara, pesto, alfredo, arrabbiata, meatballs in sauce, vodka sauce, bolognese, or frutti de mare (+5).

**Sides:** Romaine lettuce with caesar dressing, croutons, and white anchovies on side. Filone and focaccia breads.

**Extras:** Parmesan, fresh mozzarella, ricotta, olive oil, fresh basil.

**Taco party - \$35 per person** - Oven required. Salmon and shrimp cooked on site, BBQ cooked overnight.

**Mains:** Pick two - Pulled pork, birria, salmon, shrimp, mushrooms, Chilean sea bass (\$5 extra) or prime rib (\$10 extra).

**Sides:** Fresh guacamole, shredded cabbage salad, flakey flour tortillas, hard shell corn tortillas.

**Extras:** Sliced radishes, green and red salsas, tortilla chips, three types of hot sauce, microgreens, sour cream, limes.

**Pizza party - \$35 per person** - Oven required. We cook our pizzas on metal screens that work in conventional ovens.

**Mains:** Four different pies. NYC style pizza with sauce and cheese, Italian style margarita with san marzano tomatoes, fresh mozzarella, and basil, meat lovers with sausage and pepperoni, and a vegetarian pie with artichoke hearts, mushrooms, lemon zest, olives, onions, and peppers.

**Sides:** Our rainbow house salad with carrots, tomatoes, cucumber, bib lettuce, and balsamic vinaigrette.

**Extras:** With our many toppings we can make custom requests, as well as calzones.

**Greek party - \$55 per person** - Grill, oven, and full stove top range required.

**Mains:** Whole branzino stuffed with lemons and fresh herbs, slow cooked lamb shanks.

**Sides:** Greek lemon potatoes, homemade spinach feta pies, Greek salad.

**Extras:** Tzatziki, feta cheese, hummus, grape leaves, marinated olives, olive sourdough bread, olive oil, lemons.

**Cold sandwich station - \$25 per person** - Sandwiches made on site.

Choose two sandwiches: 1) French ham and brie 2) Curry chicken salad 3) Egg salad 4) Tuna salad 5) Roast beef with cheddar 6) The Vegan-ator 7) Italian grinder 8) Avocado BLT 9) Muffuletta 10) Chicken caesar wraps 11) Buffalo chicken blue cheese wraps 12) Petit fillet steak sandwich 13) NYC lox bagel 14) Caprese 15) Fillet mignon steak sandwich (+15) 16) Lobster rolls (+Market price)

**Brunch party - \$35 per person** - Oven and full range required.

**Mains:** Soft scrambled eggs, baked maple bacon, breakfast sausages, smoked salmon.

**Sides:** Baked three colour sweet potato cubed hash, fresh cut fruits.

**Extras:** Sourdough bread, butter, jam, muffins, doughnuts, croissants, bagels, cream cheese, tomatoes, onions.

**Additions** - These can be added to any package.

- + \$5 Smoked and balsamic marinated portobello mushroom caps. Good for veggie burgers.
- + \$10 Smoked firm tofu with spicy peanut satay sauce, scallions, lemongrass, and ginger. Chilli crunch oil.
- + \$15 Sous vide herbed chicken breast with pesto, tomato, basil, balsamic glaze, and fresh mozzarella.
- + \$20 Peruvian ceviche with whitefish, shrimp, jalapeno, radish, sweet potato, lime, corn nuts, and corn chips.
- + \$20 Oakwood grilled whole salmon sides, teriyaki glaze with seaweed salad and furikake seasoning OR lemon honey mustard glazed with green olives, artichoke hearts, and fresh dill.
- + \$250 - \$550 Premium sturgeon caviar per 500 grams. Custom ice block, mini pancakes, chives, creme fraiche.
- + Market price - Wild hunted local deer, rabbit, or fish. Must order one month in advance or more.

### **Looking for more?**

We offer more recipes from our travels around the world depending on the chef who is available like: Japanese, Indian, Dominican, Southern (American), Spanish, Mexican, Thai, Austrian, Peruvian, Middle Eastern, Moroccan, or Hawaiian.

**Desserts** - We offer custom desserts like massive rainbow tower cakes, mille feuille, or strawberry shortcakes assembled in front of your guests! For everything else like custom macaroons, wedding cakes, french patisserie, or pastry towers we work with the top bakeries in NYC to bring you the absolute best of what this city has to offer!

**Beverages** - Ice, delivery fee, bartender, and rentals not included. We are happy to add chilling tubs or other rental items to your rental order if needed. Delivery fee will be time per hour for a staff member to carry and set up beverages, and to purchase ice from a local store. For larger events we can place an ice delivery order.

### **Basic beverages - \$10 per person.**

Bottled water, assorted flavoured seltzers, assorted soft drinks.

### **Beer and beverages - \$20 per person.**

Bottled water, assorted flavoured seltzers, assorted soft drinks, IPA, lager, and one other choice of beer.

### **Beer and wine - \$40 per person.**

Bottled water, assorted flavoured seltzers, assorted soft drinks, IPA, lager, one other choice of beer, white and red wine.

### **Beer, wine, and basic cocktails - \$60 per person.**

The above package plus whiskey, vodka, rum, gin, vermouth, tequila, bitters, lemons, oranges, and limes.

**Premium bar packages** - We are partnered with the amazing @cupbearer team! For mixology, and more amazing bar experiences we can work seamlessly together to make it easy for you. Feel free to contact them directly or let us know what you need and we can get you a quote, we won't charge you any commission!