

2012

# Action Station Menu

## A Tasteful Solution

To place an order, please contact Erin Lamberti at [erin@tastefulsolution.com](mailto:erin@tastefulsolution.com), phone 704-258-8294 or fax at 866-534-6039.

Please complete your Contact Information and Erin will be in touch with you.

Name:	Phone Number	Cell No
Menu Choices:		





## **Welcome to A Tasteful Solution's Action Station and Builders Menu**

Action Stations and Builders are an exciting way to incorporate food as entertainment into your next Event!

Sprinkle these Stations around for a fun, social atmosphere that gives your guests an exciting eating experience with many choices.

Action Stations are priced in addition to any menu or must be purchased at a minimum of 2 stations together.

All Stations must be 50 guests or more.  
Less guest amount please include \$3.00 additional per person.

## ACTION STATIONS – CHEF REQUIRED

### RISOTTO STATION ~

*\$8.95 in addition to Menu, \$12.95 Standalone Station*

Risotto Primavera Tossed with Your Guests Choices of Tomatoes, Basil, Parmesan Cheese, Garlic Spinach and Topped with Micro Greens

Choice of  
Tossed with Large Gulf Shrimp and a White Wine Cream Sauce

**OR**

Tossed with Roasted Beef Tender and a Red Wine Demi



### GOURMET ITALIAN PASTA ~

*\$7.95 in addition to Menu, \$10.95 Standalone Station*

Penne or Farfalle Pasta with Your Choice of Roasted Tomato Marinara or Alfredo Sauce  
Served with Chopped Sweet Tomatoes, Black Olives, Pesto, Artichoke Hearts  
Crushed Red Peppers, Fresh Basil and Shaved Parmesan Cheese.

\*\*Shrimp, Chicken or Italian Sausage (Sweet or Hot) \$2.95 per guest  
(Choice of 2 only \$3.95 per guest)

\*\*Tortellini \$1.95 extra per guest \*\*Ravioli \$2.95 extra per guest



### CARVING STATIONS ~

#### **Beef Items**

*\$6.50 per guest*

48-hour Marinated Flank Steak, Dijon Herb Encrusted Top Round,  
Cognac Infused Beef Tenderloin, **Additional \$2.50 per Guest**  
Italian Stuffed Beef Roulade **Additional \$2.50 per Guest**  
(Stuffed with Fresh Mozzarella Roasted Peppers and Prosciutto)  
Served with Horseradish Cream, Spicy Mustard Sauce and Fresh Baked Rolls



## ACTION STATIONS – CHEF REQUIRED

### Additional Carved Items

Roasted Chicken Breast wrapped in Fresh Sage and Bacon **\$3.50 per guest**

Roasted Turkey with Cranberry Compote **\$3.50 per guest**

New Zealand Lamb Rack **\$Market price per guest**

Served with Fresh Baked Rolls



### ASIAN STIR FRY STATION ~

***\$8.95 in addition to Menu, \$12.95 Standalone Station***

“Wok it Up” With Stir Fried Beef, Chicken with Baby Corn, Scallions, and Water Chestnuts

Tossed with a Sweet Ginger Hoisin or Oriental Mother Sauce

Served with Fried Rice and Mini Egg Rolls

\*\*Add Steamed Dumplings \$1.95 per guest, \*\*Add Moo Shoo Duck \$2.95 per guest

\*\*Sweet Saki Shots \$2.50 per guest



### COLD SMOKED SALMON CARVING STATION ~

***(Market Price)***

Smoked Salmon carved to order, served on Toasted Truffle Crostini's with Diced Red Onions, Chopped Hard-Boiled Egg, Capers, Diced Tomatoes, Fresh Cracked Pepper, Lemon Dill Aioli And Fresh Lemon



### NEW ZEALAND LAMB RACK ~

***(Market Price)***

Rack of Lamb Crusted with Dijon Mustard and Fresh Herbs Pan Seared to a Beautiful Medium Rare, Carved to Order. Served with Mint Demi-Glace and Braised Caraway Red Cabbage

## **BUILDERS – HAVE YOUR OWN FUN!!**

### **SMASHED POTATO BAR ~**

*\$4.95 in addition to Menu, \$6.95 Standalone Station*

Mashed Yukon Golds with a Variety of Toppings to Include Balsamic Sautéed Mushrooms, Caramelized Onion & Pepper Compote, Sour Cream, Chopped Bacon, Cheddar Jack Cheese, Port Wine Pan Sauce and Fresh Chives

**OR**

Sweet Potatoes with Brown Sugar, Shaved Parmesan Cheese with Thyme, Whipped Vanilla Butter, Chopped Pecans and Mini Marshmallows

\*\*Martini glass service is an additional \$1.00 per guest rental charge



### **GOURMET MACARONI AND CHEESE BAR ~ NEW AND DELICIOUS!**

*\$5.95 in addition to Menu, \$8.95 Standalone Station*

Cavatappi Corkscrew Pasta with a Cheese Sauce of your Choice – Creamy Cheddar Jack Cheese Sauce and Parmesan and Smoked Gouda  
Finish this off with an array of tempting toppings like Sun-Dried Tomato Relish, Parmesan Croutons, Bacon Bits and Chopped Green Onions



### **“SOUTH OF THE BORDER” Fajita and Taco Station ~**

*\$8.95 in addition to Menu, \$12.95 Standalone Station*

Featuring Warm Flour Tortillas, Tex-Mex Ground Beef, Spicy Pulled Mesquite Chicken, Cheddar and Pepper Jack Cheeses, Scallions, Guacamole, Pico de Gallo  
Shredded Lettuce and Sour Cream

Re-Fried Black Beans, Cilantro and Lime Rice, Trio of Chips Display

\*\*Add Shredded Beef Brisket and Crispy Onions \$3.50 per guest



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**BUILDERS – HAVE YOUR OWN FUN!!**

**LOW COUNTRY STATION ~**  
*(Market Price)*

Allow Guests to Build Their Own Low Country Boil - Shrimp, Sausage, Crawfish, Corn and Red Skin Potatoes Cooked in Seasoned Broth, Cast Iron Cornbread with Herb Compound Butter Red Beans and Dirty Rice



**SUSHI BAR ~**  
**CAN ALSO BE AN ACTION STATION WITH SUSHI CHEF**  
*(Market Price)*

Assorted Japanese Sushi Rolls, Priced at Market, Inquire Within,  
Build with Roe, Pickled Ginger, Wasabi and Dip with Soy

## DESSERT ACTION STATIONS!!

### **Cannoli Station ~ \$6.95**

Our Chef Attendant will fill Cannoli Shells to order for you and your guests with Your choice of Sweetened Ricotta, Semi-Sweet Chocolate Chips, Chopped Walnuts, Chopped Hazelnuts, Party Sprinkles, M&Ms, Peanut Butter Chips, Orange Zest, Shredded Coconut, Chopped Maraschino Cherries, Liqueur Laced Ricotta (Choice of Amaretto, Frangelico or Grand Marnier) . . .

And of course, all of this can be topped with fresh whipped cream!



### **“Good for You” Parfait Station ~ \$5.95**

The “healthy” sweet alternative!  
Your choice of Yogurt or Honey- enhanced Mascarpone Cheese layered in a tall glass with your choice of Fresh Berries, Granola, Chocolate Chips, Praline Pieces, Crumbled Cookies, Semi-Sweet Chocolate or Butterscotch Chips



### **Bananas Foster Station ~ \$5.95**

Truly a Favorite among Many!  
Halved Bananas Sautéed in Butter and Brown Sugar  
Then flamed with brandy and served over vanilla ice cream.

