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## *Stationed Dinner*

Sample menu with full bar  
Averaging from \$40 to \$60 per person,  
price dependent upon event location and staffing requirements.

### **Paella Station**

*Soft Olive Oil Focaccia Bread*

Traditional Paella

Shrimp | Mussels | Chicken | Spanish Chorizo  
Saffron-Cumin Broth | Saffron Rice

### **Chef Attended Small Plate**

Grilled Lambchop Small Plate

Rosemary Lambchop | Jeweled Couscous  
Parsley Mint Pesto

### **Chef Attended Carving Station**

Garlic and Herb Rubbed Beef Tenderloin  
Red Wine Demi Glace | Horseradish Cream Sauce  
Housemade Rolls | Pimento Whipped Potatoes

### **Beignet Station**

Freshly made Beignet's  
Powered Sugar | Chocolate Sauce | Caramel Sauce  
Seasonal Fruit & Berries

### **Liquor**

Jim Beam | Bourbon Beefeater Gin | Cruzan Rum  
Dewar's Scotch | Smirnoff Vodka | Seagram's Whiskey

### **Wine**

Cabernet | Sauvignon Blanc | Sparkling

### **Bottled Beer**

Budweiser | Miller Light | Local Palmetto Beer