

# STATIONS



Reception Stations are a stylish accompaniment or alternative to Hors D'oeuvres. By selecting a variety from our displays, carveries or chef action stations, you are offering your guests the opportunity to sample different global cuisines while providing a cool talking point.

## DISPLAY STATIONS

### BREADS & SPREADS ~ \$3.95 per person

A selection of gourmet breads featuring sea salt & pepper ciabatta, buttery sundried tomato focaccia and French style baguettes drizzled with truffle oil. Breads are accompanied with a rich cheddar pimento spread, an Applewood bacon & green house chive spread and a spinach & artichoke goat cheese spread

### GARDEN VEGETABLE CRUDITÉS ~ \$3.95 per person

An assortment of crudities featuring baby carrots, celery, tri-colored peppers, cauliflower, broccoli, tear drop tomatoes, hot house cucumbers and accompanied with dips of roasted garlic hummus, buttermilk ranch and chipotle herb

### TRIO FARMERS MARKET SAMPLER ~ \$4.95 per person

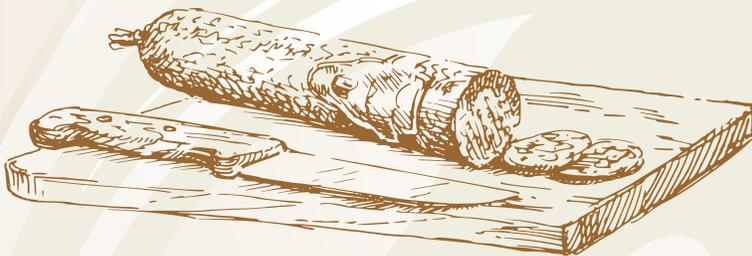
Platter of domestic cheeses, fresh sliced fruit and vegetable crudities, accompanied with buttermilk ranch dip, baked buttery crostinis and traditional accompaniments

### BAKED SEAFOOD DIP ~ \$5.45 per person

Black tiger shrimp, lump blue crab, caramelized onions and Applewood smoked bacon baked in an iron skillet with a rich cheese sauce and accompanied with fried pita chips

### GOURMET CHEESE BOARD ~ \$6.45 per person

Domestic and international cheeses featuring rich cheddar, creamy smoked gouda, garlic & herb boursin, imported manchego, red wax fontina, sharp Swiss, Habanero pepper jack and a wheel of brie. Accompanied with toppings of sundried fruit, banana chips, mango, cantaloupe, seasonal berries, crackers and garlic infused crostinis



## ACTION STATIONS

### BEER BATTERED FISH TACOS ~ \$9.95 per person

Dark ale battered fresh Pacific cod, served with pickled Napa cabbage, charred salsa fresca, grated white cheddar and topped with cilantro avocado aioli in a warm flour tortilla

### MASHED POTATO BAR ~ \$9.95 per person

Roasted garlic mash and sweet potato mash served in a martini glass and accompanied with bacon bits, buffalo chicken bits, crumbled blue cheese, sharp cheddar, fried onion straws, sour cream, brown sugar, cinnamon, whipped butter and fresh whipped topping

### SHRIMP & GRITS ~ \$11.95 per person

Creamy slow cooked grits, sautéed shrimp, ham & bacon gravy and fried leeks, served in a martini glass

### CAROLINA SMOKEHOUSE ~ \$11.95 per person

Smoked beef short rib served atop homemade apple slaw with fat back baked beans and smoked gouda mac & cheese muffins

## CARVING STATIONS

### GOLDEN FRIED TURKEY ~ \$6.95 per person

Sweet brined and golden fried turkey breast, served with rich turkey pan gravy, cranberry aioli, whole grain mustard and freshly baked yeast rolls

### ROUND OF BEEF ~ \$7.95 per person

Caramelized inside round of beef, infused with garlic and fresh herbs and accompanied with bleu cheese aioli, whole grain mustard and freshly baked yeast rolls

### GLAZED PIT HAM ~ \$8.45 per person

Slow cooked pit ham, glazed with brown sugar and honey, and served with chipotle aioli, whole grain mustard and freshly baked yeast rolls

### STUFFED PORK LOIN ~ \$8.95 per person

Seasoned pork loin, stuffed with braised collard greens, roasted heirloom tomatoes and smokey provolone. Served with a pinot grigio pork volute and freshly baked yeast rolls

Due to the nature of our industry, prices are subject to change.  
Prices exclude a 20% service charge and a 10% sales tax.

**RIVERBANKS**  
ZOO & GARDEN  
— Events and Hospitality —