## The Country Club at The Highlands

### ~Chef Attended Action Stations~

1.5 hour duration; \$75 Fee for all Chef Attendant Stations

#### Pasta Station

Choice of 2 Pastas — Bow Tie, Penne, Linguini, Angel Hair, Fettuccini, Spaghetti
Choice of 2 Sauces — Marinara, Pesto Cream, Sundried Tomato Cream Sauce,
Parmesan Cream Sauce, Vodka Basil Sauce
Diced Bell Peppers, onions, green onions, spinach, Kalamata olives, mushrooms, diced tomatoes, house made meatballs, mild Italian sausage, marinated grilled chicken,
Parmesan cheese and garlic bread
\$16.00 per person

### Shrimp and Grits Station

Shrimp, Ashland, VA stoned ground cheese grits, Tasso ham gravy, VA Country ham, Green Onions
\$16.00 per person

### Creamy Risotto Station

Wild Mushroom Risotto with mushrooms, stock, cream, butter and Parmesan cheese \$8.00 per person

Asparagus and Mascarpone Cheese Risotto Chicken stock, cream butter garnished with Parmesan Cheese \$7.00 per person

Shrimp or Lobster Risotto

Shrimp or lobster stock, Parmesan Cheese, cream and butter

\$Market Price

# The Country Club at The Highlands -Chef Attended Action Stations Continued~

### Low Country Boil Station

White Shrimp, Andouille sausage, fresh corn, red potatoes \$16.00 per person

### Oyster Roast Station

Local Oysters fire roasted served with Oyster Crackers, lemons, hot sauce and cocktail sauce

## The Country Club at The Highlands

### Chef Attended Carving Stations

Includes warm rolls and appropriate condiments
1.5 hour duration; \$75 per chef

Herb Encrusted Grilled Tenderloin of Beef \$16.00 per person

> Slow Roasted Prime Rib of Beef \$14.00 per person

Marinated Pork Tenderloin \$10.00 per person

Rosemary Encrusted Leg of Lamb \$14.00 per person

> Smoked Virginia Ham \$9.00 per person

Dijon Glazed Roasted Pork Loin \$9.00 per person

Bourbon Glazed Flank Steak \$10.00 per person

> Brined Turkey Breast \$8.00 per person

\*\*\*Prices do not reflect 5.3% Sales tax or 20% Service Charge\*\*\*

\*\*\*Prices are Subject to Change\*\*\*