

# Chef STATIONS &

Food and Wine  
Pairing Menus



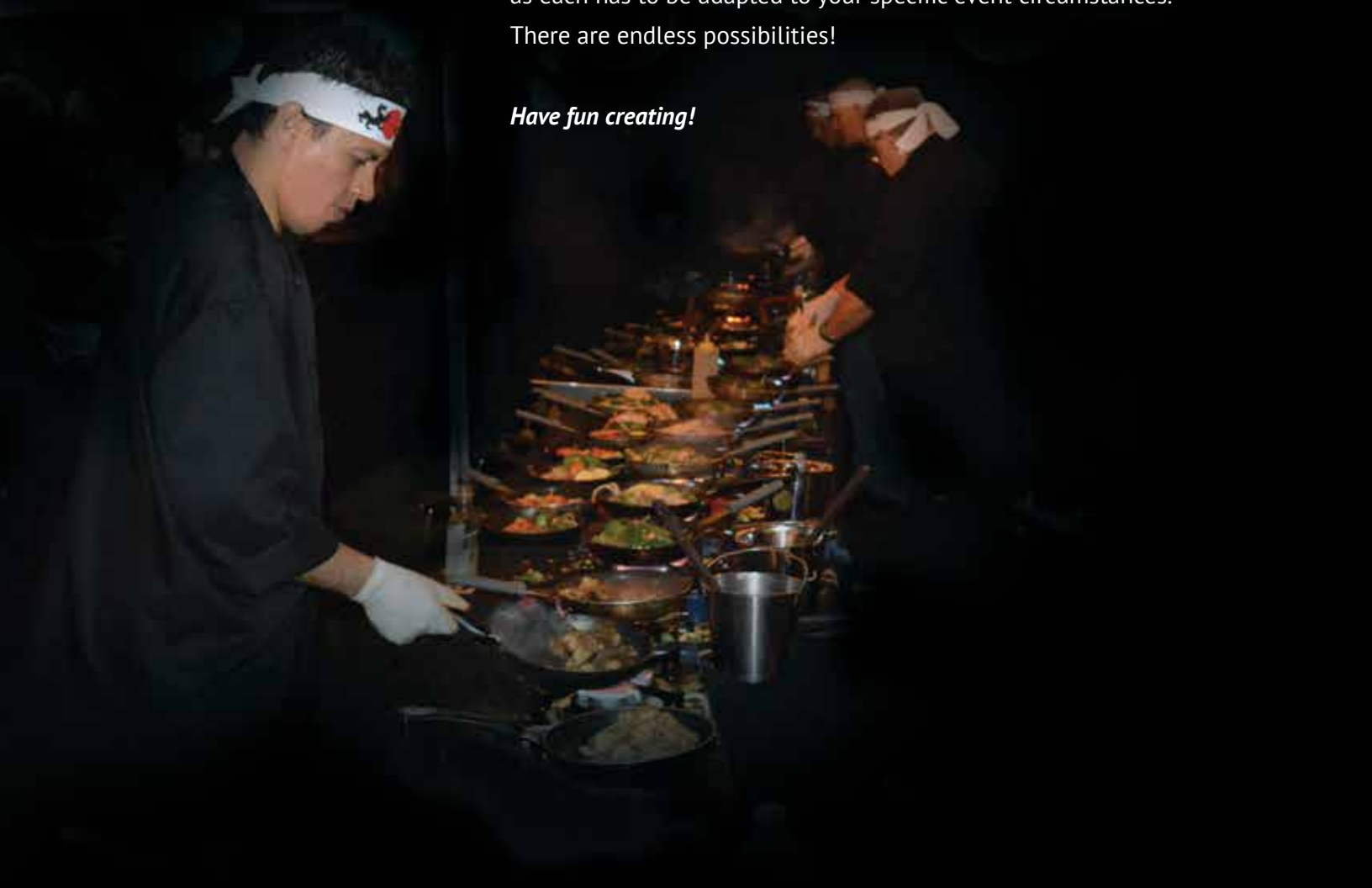
# Chef STATIONS

Chef Stations (or food stations...or menu stations) are an exciting and entertaining way to add entertainment value to the food displays at your event. They can be themed by cuisine type, preparation system, time period, or some other commonality among the products you are planning...but random/eclectic can work too. There are no hard and fast rules.

Many stations are planned to have one or more chefs preparing food items in guest view...often interacting with the guests as they work their magic. Others are designed to be static displays.

The station concepts presented here are simply meant to be thought starters, and not as fixed menus. None of these are priced, as each has to be adapted to your specific event circumstances. There are endless possibilities!

*Have fun creating!*



## MEXICAN

- Beef Charita Bites
- Chicken Charita Bites
- Citrus Grilled Shrimp
- Flautas
- Gourmet Quesadillas (cooked on site)
- Sauces and Condiments
- Mushroom and Red Pepper Fundido with Jicama and Squash Bastons

## BUILD YOUR OWN FAJITAS

- Chicken Fajita Meat
- Spicy Ground Beef
- Flame Roasted Veggies including Onions, Peppers, and Roasted Corn
- Flour Tortillas
- Chile con Queso
- Tortilla Chips
- Salsa and Condiments

## GOURMET QUESADILLA VARIETY

- Flour with Pulled Pork, Monterey Jack, Tomatoes, Green Onions, Peppercorn Sauce
- Whole Wheat with Salmon, Wilted Spinach, Feta, Buttercream Sauce
- Spinach with Sautéed Onions, Peppers, Corn, Zucchini, Rice, Feta, Ancho Butter Cream Sauce

## STREET TACOS

- Carnita
- Chicken
- Beef
- Grilled Shrimp
- White Fish
- Petite Corn and Flour Tortillas
- Corzo Slaw
- Pico de Gallo
- Salsa
- Tomatillo Salsa
- Sour Cream

## ASIAN STIR-FRY

- Beef with Broccoli, Onions, Bamboo shoots, Peppers, and Ginger Soy Sauce
- Chicken with Cashews, Onions, Sprouts, Water Chestnuts, Carrots, Celery, and Szechuan Sauce
- Vegetarian - All veggies listed above with Teriyaki Sauce
- Fried Rice, Chinese Wheat Noodles



## GO-NOODLE STIR-FRY

- Stir-fried vegetables – Broccoli, Snow Peas, Onions, Peppers, Cashews, Celery
- Pad Thai Noodles
- Savory and Tangy Sauce
- Served in a Chinese Take-out box with Chop Sticks

## POKE

- Steamed Rice, Seasonal Greens
- Sashimi Grade Yellowfin Tuna, Chicken, Shrimp
- Onion, Cucumber, Ginger, Fried Onions, Seaweed Salad, Sesame Seeds
- Sauce Variety

## MONGOLIAN BBQ

- Meats Variety -Chicken, Beef, Shrimp, Ahi Tuna
- Vegetables - Onions, Peppers, Hot Peppers, Bamboo Shoots, Water Chestnuts, Carrots, Bean Sprouts
- Sauces - Ginger Soy, Teriyaki, Spicy Asian BBQ
- Steamed Rice
- Crunchy Noodles

## JIAOZI TIĀNTÁNG (Potsticker Paradise)

### Pan Fried/Steamed with sauce variety

- Pork
- Vegetable

## BULGOGI (Korean BBQ)

### Guests grill their own marinated meats at the Bulgogi Bar

- Beef, marinated and thinly sliced
- Chicken, marinated and thinly sliced

### Guests then move to an assembly table where they build a Bulgogi wrap

- Lettuce Leaves (for wrapping)
- Rice, Grilled Scallions, Grilled Carrot Sticks, Kimchi, Jalapenos, Cucumbers, Sriracha Sauce, Sweet and Sour Sauce, Ginger Soy Sauce

## SUSHI

- California Roll
- Philadelphia Roll
- Vegetable
- Spicy Tuna
- Spicy Salmon
- Crab Roll

...and many more



## CARIBBEAN

- Petite Pork Sandwiches with Mojo Mayo Sauce
- Jerk Chicken Skewers
- Black Bean, Mango, and Avocado Salsa with Lime-Salted Tortilla Chips and Plantain Chips
- Coconut Shrimp
- Corn and Black Bean Fritters
- Deviled Eggs with Bacon and Smoked Pepper Cream Sauce

## CARIBBEAN SAUTÉ

- **Choice of Meats**- Jerk Chicken, Shredded Pork, Grilled Shrimp, Firecracker Chicken
- **Choice of Vegetables/Fruits** - Spinach, Tomatoes, Onions, Peppers, Okra, Roasted Corn, Black Beans, Jicama, Peas, Carrots, Mango, Pineapple
- **Choice of Sauces** - Brandy Cream Sauce, Creole Cream, Firecracker BBQ, Chimichurri
- **Choice of Starch** - Yellow Rice, Seasoned White Rice, Coo-coo (similar to Polenta)
- **Island Salad** with Mixed Greens, Candied Almonds, Feta Cheese, Red Onion, Avocados, Pineapple, and Strawberries in a lightly Sweetened Vinaigrette

## SOUTH AMERICAN I

- Gazpacho Shooters with Shrimp and Avocado
- Shredded Pork Empanadas with Tropical Salsa
- Paella with Tomato Guiso
- Fried Wheat Bread
- Fruit Skewers

## SOUTH AMERICAN II

- Gazpacho Shooters with Shrimp and Avocado
- South American Flatbreads
- Chilean Salad
- Fruit Skewers

## CAJUN AND CREOLE

- Tomato Bisque Shooters
- Jalapeno Cheese Grits with Blackened Chicken
- Creole Cream Pasta with Blackened Shrimp
- Jambalaya

## CAJUN BOIL POT

- Mudbugs
- Peel n' Eat Shrimp
- New Potatoes
- Corn on the Cob
- Onions

## OYSTER BAR

- Fresh Shucked Chesapeake Bay Oysters
- Peel n' Eat Shrimp or Shrimp Cocktail
- Smoked Salmon with Cucumber Scales and Garnishes





## CREOLE PASTA SAUTÉ

- **Farfalle**
- **Meats Variety** - Blackened Chicken, Cajun Shrimp, Salmon, Spicy Sausage
- **Vegetables** - Green Onions, Peppers, Mushrooms, Squash, Zucchini, Spinach, Diced Tomatoes
- **Sauces** - New Orleans Butter Cream, Creole Cream (medium spicy), Creole (very spicy)
- **Shredded Parmesan Cheese**
- **Mixed Field Greens** - with Roma Tomatoes, Feta Cheese, Pecans, Red Onion, and Avocado in a light Raspberry Vinaigrette

## ITALIAN PASTA SAUTÉ

- **Farfalle**
- **Meats Variety** - Grilled Chicken, Shrimp, Salmon, Spicy Sausage, Pork Tenderloin
- **Vegetables** - Sautéed Onions, Peppers, Egg Plant, Squash, Zucchini, Spinach, Tomatoes
- **Sauces** - Alfredo, Creamy Marinara, Pistou
- **Shredded Parmesan Cheese**
- **Italian Salad** with Mixed Greens, Roma Tomatoes, Feta Cheese, Almonds, Red Onion, and Artichoke Hearts in a light Italian Vinaigrette



## FLATBREAD PIZZA

- Maple Bacon, Tomato, Basil, and Mozzarella
- Spinach, Feta, Roasted Chicken, and Red Onion
- Three Cheese with Grilled Squash, Zucchini, and Mushrooms



## CARVING STATION

- Carving Station with Buns and Sauces
- Beef Tenderloin
- Prime Rib
- Grilled Beef Medallions
- French Cut Turkey Breast
- Pork Tenderloin
- Roasted Pork Belly

## SALADS

### Salad assortment

- Blue Moon Salad
- Fall Salad
- Caesar Salad
- Caprese Salad
- Corn and Black Bean Salad
- Cut Fruit Salad
- Pasta Salad

### Build Your Own

- Lettuce Variety
- Meat Variety
- Veggie and Garnish Variety
- Dressing Variety





## LECHON (WHOLE ROAST PIG)

- Whole Roast Pig (Chef attended)
- Brioche Buns and Mojo Mayo Sauce (BYO sandwiches)
- Tropical Salad - Field Greens with Roma Tomatoes, Feta Cheese, Avocado, Mango, Mandarin Oranges, and Red Onion, in a lightly sweetened Vinaigrette
- Grilled Chicken and Shrimp Skewers with Pineapple, Red Onion, and Mushrooms
- Rice with Cilantro and Mango

## CREPES

- Grilled Chicken and Asparagus in New Orleans Buttercream Sauce
- Thinly Sliced Grilled Beef with Onions, Red Peppers, & Julienne Broccoli in a Balsamic Glaze
- Mushrooms, Spinach, and Artichoke Hearts in blended Cheeses
- Seasonal Greens with Sugared Walnuts, Feta Cheese, Red Onion, Grape Tomatoes, and Dried Cranberries in Balsamic Vinaigrette

## LANA'S SCOOPY STATION

### Things to Scoop

- Hummus
- Guacamole
- Baba Ganoush
- Refried Beans
- Spinach Artichoke Dip
- Mango and Avocado Salsa
- Spicy Pimento Cheese
- Chili con Queso
- Parmesan Ranch
- Seafood Salad
- Chicken Salad
- Ham Salad
- Tuna Tartar

### Things to Scoop with

- Pita Chips
- Pita Bread
- Zucchini Bastons
- Squash Rounds
- Jicama Bastons
- Celery
- Cauliflower
- Crispy Wonton Points
- Lahvosh
- Crackers
- Tortilla Chips - White, Corn, Red Flour, Whole Wheat

## MASHED POTATOES/GRITS

- Mashed Potatoes or Grits
- Meats - Crumbled Sausage, Blackened Chicken, Bacon, Spicy Ground Beef
- Vegetables - Green Onions, Peppers, Squash, Zucchini, Spinach, Diced Tomatoes
- Cheese, Sauces, Butter, Sour Cream





## PETITE SANDWICH FACTORY

- Assorted Petite Buns with appropriate sauces
- Shaved Cold Beef
- Pulled Pork
- Chicken salad
- Grilled Salmon
- Silvia's Wicked Pasta Salad

## GRILLED CHEESE SAFARI

- Grilled Cheese Sandwiches, made to order  
Breads Variety - White, Wheat, Rye, Sourdough
- Cheeses Variety - American, Cheddar, Swiss, Provolone, Gruyere
- Meats Variety - Grilled Chicken, Ham, Bacon, Salmon, Spicy Sausage
- Vegetables - Green Onions, Spinach, Diced Tomatoes, Green Apples, Jalapenos, Avocado, Pickles
- Sauces - Texas Petal, Chipotle Mayo, Hot and Sweet Mustard
- Tomato Bisque
- Blue Moon Salad

## MAC N CHEESE

- Macaroni with Cheese
- Meats - Cocktail Meatballs, Hot Link Bites, Fried Chicken Bites, Popcorn Shrimp, Bacon
- Vegetables - Green Onions, Peppers, Diced Tomatoes
- Garnishes - Shredded Cheese, Sour Cream

## AMERICAN CARNIVAL

- Sliders
- Hot Dogs
- Miniature Corn Dogs
- Macaroni and Cheese Squares
- Funnel Cakes

## BBQ

- Little Buns
- Brisket
- Pulled Pork
- Hot Link Bites
- Baked Bean Shooters





## SEAFOOD SAUTÉ

- Petite Crab Cakes with Remoulade Sauce
- Seared Ahi Tuna with Wasabi
- Cocktail Shrimp
- Frog Legs

## CHICKEN AND WAFFLES STATION

### Savory Side

- Skewered Chicken and Waffle Bites - Belgian Waffles, Petite Chicken Bites, Praline Bacon Garnish, with Maple Gravy (on the side)

### Sweet Side (just for fun)

- Belgian Waffle Quarters
- Whipped Butter
- Syrup
- Powdered Sugar

## CHARCUTERIE BOARD

- Artisanal Cheeses – Gouda, Gorgonzola, Gruyere, Goat, Port Salut, Brie
- Meats - Salami, Pate, Prosciutto
- Crackers, Crisps, Baguette Slices
- Marcona Almonds
- Olive Variety
- Pickled Vegetables
- Fruits – Grapes, Apples, Blackberries, Figs
- Spreads, Sauces

## DEEP SOUTH STATION

- BBQ Pulled Pork stuffed Sweet Cornbread Muffins
- Fried Green Tomatoes with Tarragon Sauce and Minced Turnip Green Garnish
- Deviled Eggs with Chopped Celery, and Crisp Bacon Crumbles Garnish
- Citrus Grilled Salmon on Sweet Potato Crisps with Lime Dill Sauce
- Cucumber Cups with Guacamole and Black Eyed Peas
- Blackened Catfish Sliders with Remoulade Sauce
- Mac n Cheese Muffins
- Country Ham Biscuits with Red Eye Gravy

## GRILLED CORN ON THE COB... or...DEVILED EGGS

- |                        |                    |
|------------------------|--------------------|
| • Kosher Salt          | • Bacon            |
| • Course Black Pepper  | • Chives           |
| • Black Sesame Seeds   | • Minced Jalapenos |
| • Butter               | • Paprika          |
| • Crème Fraiche        | • Caviar           |
| • Bleu Cheese crumbles |                    |



## OMELETTES

- Two egg omelettes made-to-order
- Meats Variety -Shrimp, Bacon, Sausage, Ham
- Vegetables - Onions, Peppers, Spinach, Diced Tomatoes, Mushrooms
- Cheese, Salsa, Sour Cream, and Tabasco

## EGGS BENEDICT

Traditional Eggs Benedict is fabulous...or change it up a bit with:

- Spinach
- Tomato
- Avocado
- Salmon
- Artichoke Hearts
- Asparagus
- Lobster

## WAFFLES

- Belgian Waffles
- Sauces, Fruits, Nuts, Powdered Sugar, Syrup

## FLAMING DESSERTS

- Crepes Suzette
- Bananas Foster
- Peach Flambé
- Cherries Jubilee

## S'MORES

- Graham Crackers
- Hershey's Chocolate Candy Bars
- Marshmallow Variety
  - Classic
  - Strawberry
  - Swirl
  - Coconut



## ICE CREAM SUNDAE

BMC scoops Vanilla Ice Cream in to a Waffle Cup...

### Guests finish with

- Strawberries, Oreo crumbles, Miniature M&M's, Butterfinger pieces, Pecans, Sprinkles, Chocolate Syrup, Caramel, Whipped Topping

## HOT CHOCOLATE

### Guests finish with

- Whipped Topping
- Mini Marshmallows
- Peppermint Chips
- Pirouettes
- Chocolate Shavings
- Graham Cracker Crumbs
- Peppermint Sticks
- Sprinkles
- Cinnamon Sticks

# WINE & FOOD PAIRINGS

Wine and Food pairings are a sophisticated, entertaining, and delicious way to entertain for small to medium size groups. Pairings can be done with a plated Tapas-style presentation for seated guests, or as a stations approach in a cocktail party atmosphere. Either way works very well, and guests love these events. Here are four sample menus.

## MENU #1

*(this menu is best served Tapas-style)*

### **COURSE #1 - Dry White**

#### **Pinot Grigio or Sauvignon Blanc**

- Seasonal Greens with Sugared Walnuts, Feta Cheese, Red Onion, Grape Tomatoes, and Dried Cranberries in a Balsamic Vinaigrette
- Grilled Baguette Slices with Parmesan

### **COURSE #2 - Rich White**

#### **Chardonnay**

- Grilled Red Snapper on Rice with Smoked Pepper Cream Sauce

### **COURSE #3 - Light/Medium Red**

#### **Pinot Noir or Merlot**

- Grilled Sesame Chicken Skewers with Pan Asian Sauce
- Sautéed Petite Green Beans

### **COURSE #4 - Big Red**

#### **Cabernet Sauvignon or Claret**

- Grilled Flank Steak with a Balsamic Glaze
- Roasted Fingerling Potatoes with Bleu Cheese Aioli

## MENU #2

### **COURSE #1 - Dry White**

#### **Sauvignon Blanc**

- Seared Sea Scallop with Pan Asian Sauce
- Grilled Zucchini Rollup with Herbed Cheeses, Pine Nuts, and Crudités
- Petite Caprese Salad

### **COURSE #2 - Rich White**

#### **Chardonnay**

- Petite Crab Cake with Remoulade Sauce
- Roasted Fingerling Potato with Bleu Cheese Aioli
- Spicy Raspberry Chicken on Endive

### **COURSE #3 - Light/Medium Red**

#### **Pinot Noir or Merlot**

- Grilled Salmon on a Sweet Potato Crisp w/Smoked Pepper Cream Sauce
- Butternut Squash Rosti Cake with Fire Roasted Tomatoes and Feta Cheese
- Grilled Baby Artichoke with Jalapeno Cheese Grits and Blackened Chicken Stuffing

### **COURSE #4 - Big Red**

#### **Cabernet Sauvignon or Claret**

- Beef Tenderloin Bruschetta with Tarragon Sauce and Parmesan Frico
- Mushroom Cap with Blended Cheeses and Walnuts
- Seared Ahi Tuna with Wasabi Cream Sauce





# MENU #3

## **COURSE #1 - Dry White**

### **Pinot Grigio or Sauvignon Blanc**

- Seared Sea Scallops with Pan Asian Sauce
- Grilled Zucchini Rollups with Herbed Cheeses, Pine Nuts, and Crudités
- Honeydew Cylinder with Goat Cheese, Walnuts, Honey, and a Balsamic Reduction

## **COURSE #2 - Rich White**

### **Chardonnay**

- Petite Crab Cakes with Remoulade Sauce
- Spicy Raspberry Chicken on Endive
- Roasted Fingerling Potatoes with Bleu Cheese Aioli

## **COURSE #3 - Light Red**

### **Pinot Noir**

- Grilled Salmon on a Sweet Potato Crisp w/Smoked Pepper Cream Sauce
- Flatbread Pizza with Tomatoes, Feta, Roasted Chicken, and Red Onion
- Duck Confit on a Polenta Square with a Cherry Compote

## **COURSE #4 - Medium Red**

### **Merlot**

- Bacon Wrapped Almond Stuffed Dates
- Grilled Baby Artichokes with a Shrimp stuffing
- Butternut Squash Rosti Cake with Fire Roasted Tomatoes and Feta Cheese

## **COURSE #5 - Big Red**

### **Cabernet Sauvignon or Claret**

- Beef Tenderloin Bruschetta with Tarragon Sauce and Parmesan Frico
- Mushroom Caps with Blended Cheeses and Walnuts
- Tiny Skewered Lamb Bites with Tzatziki Sauce

## **COURSE #6 - Dessert**

### **Sauterne or Asti Spumante**

- Cheesecake Bites with a Raspberry Swirl
- Chocolate Covered Strawberries
- Key Lime Tartlets
- Crème Brulee in a petite Chocolate Cup

# MENU #4

## **COURSE #1 - Dry White**

### **Pinot Grigio or Sauvignon Blanc**

- Caesar Salad Cups
- Pan Seared Sea Scallops with Pan Asian Sauce
- Fire Roasted Tomatoes and Feta on Zucchini Rounds

## **COURSE #2 - Rich White**

### **Chardonnay**

- Grilled Salmon on a Sweet Potato Crisp w/Smoked Pepper Cream Sauce
- Roasted Fingerling Potatoes with Bleu Cheese Aioli
- Jalapeno Cheese Grits with Blackened Chicken on Spoons



## **COURSE #3 - Light/Medium Red**

### **Pinot Noir or Merlot**

- Grilled Sesame Chicken Skewers with Teriyaki Glaze
- Bacon Wrapped Almond Stuffed Dates
- Sautéed Vegetable Cheese Cup

## **COURSE #4 - Big Red**

### **Cabernet Sauvignon or Claret**

- Beef Tenderloin Bruschetta with Tarragon Sauce and Parmesan Frico
- Mushroom Cap with Blended Cheeses and Walnuts
- Seared Ahi Tuna with Wasabi Cream Sauce

# TAPAS

(designed to be served on small plates in courses)

Tapas is a service system where small portions of interesting foods are served on plates to seated guests with numerous eclectic courses that together make a meal. First made popular in urban bars in Spain, these have emigrated to the US, and are often called Small Plates in sophisticated restaurants that serve these as an alternate to a more traditional three course meal. Here are some tapas to get you started:

- Gazpacho with Scallops and Avocado
- Baby Spinach with Blue Cheese, Roasted Pine Nuts, Red Onion and warm Bacon Balsamic Vinaigrette
- Seared Spice-Crusted Ahi Tuna with Wasabi
- Sautéed Artichoke Hearts and Asparagus
- Grilled Beef Skewers with Horseradish Cream Sauce and Chives
- Crisp Pan Seared Pasta with Pistou, Wilted Spinach, and Feta cheese
- Citrus Grilled Shrimp with Smoked Pepper Cream Sauce
- Mushroom Caps with Walnuts, Blended Cheeses, and Spinach
- Endive with Chilean salad
- Grilled Beef Medallions with Sauce Trio
- Paella con Guiso de Tomate
- Citrus Grilled Salmon with Creamed Spinach and Roasted Pine Nuts
- Blackened Salmon with Smoked Pepper Cream Sauce
- Citrus Grilled Salmon with wilted Spinach and Gorgonzola
- Sautéed Squash and Zucchini
- Sautéed Asparagus
- Shrimp Brochettes with BBQ
- Shrimp Trio - Citrus Grilled, Butterflied, BBQ
- Pan Seared Scallops
- Caprese Salad
- Petite Crab Cakes with Remoulade Sauce
- Jalapeno Cheese Grits with Grilled Chicken
- Grilled flatbread with Spicy Sausage, Feta, Caramelized Onions, and Pepper Cream Sauce
- Grilled Bacon Wrapped Shrimp in Spicy BBQ sauce



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