

All "Action Stations" are Chef attended, Chef Fee \$100.00 per Chef per station

### GRILLED BEEF TENDERLOIN

Served with appropriate condiments and sliced rolls  
(one tenderloin serves approximately 20 guests)

### BEEF WELLINGTON

### BLUE MARLIN SIGNATURE CATERING SHRIMP AND GRITS

### ORIENTAL SOUP BAR

Soba noodles, lo mein noodles, crispy pork belly,  
chipotle chicken thigh, scallions, sliced  
mushrooms, red and green bell  
peppers, and alfalfa sprouts

### 18 HOUR SLOW ROASTED BBQ

Hand pulled and served with  
slider buns and three sauces

### CARVING STATION

Your choice of ham, roasted turkey breast,  
pork loin or top round

### MASHED POTATO BAR

Served with shredded cheddar cheese,  
bacon bits, butter balls, and sour cream

### HAMBURGER SLIDERS, BUFFALO CHICKEN SLIDERS, OR SHORT RIB SLIDERS

Served with appropriate condiments

### PASTA BAR

Two types of pasta, alfredo and marinara  
sauces, sautéed vegetables and  
your choice of chicken **OR** beef

### FAJITA STATION

Featuring beef, chicken, soft shell tortillas,  
salsa, red and green bell peppers, onions,  
guacamole and all appropriate condiments

### GRITS STATION

Shredded cheddar cheese,  
jalapeños, butter balls, bacon bits, and diced  
tomatoes

## SOUTHERN FAVORITES

### OYSTER ROAST

Cooked on site with all the fixin's

### CHICKEN BOG

Pilaf dish made with rice,  
chicken, smoked sausage, and onion

### SOUTHERN BISCUIT TOWER

Buttermilk Biscuit stuffed with a  
fried green tomato and fried buffalo chicken patty  
(Fried on site)

### BEAUFORT STEW

Cooked on site – steamed jumbo shrimp,  
smoked sausage, chopped onions,  
red-skinned potatoes and corn on the cob

### MINI CROISSANTS

Stuffed with a seared Scallop,  
Roma Tomato with a lemon aioli