

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

### GRILLED BEEF TENDERLOIN

Served with appropriate condiments and sliced rolls

### 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, Italian 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