

# *Action Stations*

All Action Stations require a minimum of 1 Chef or Attendant per station, except where noted

---

## **The Signature Shrimp and Grits**

(2023 Shrimp & Grits Festival - Judges Choice Winner)

A blend of Andouille Sausage, Tasso Ham Gravy & Coastal Shrimp all pan sauteed with our special blend of blackened seafood seasoning and served atop Columbia's own Adluh Stone-Ground Grits

## **Grilled Beef Tenderloin**

Hand-trimmed, grilled and oven finished, sliced thin and served with Dijon mustard and creamy horseradish sauce served on a slider roll

Market Price: Priced p.p.

## **Smoked Beef Brisket**

12 hour smoked and hand carved with whole grain mustard and creamy horseradish sauce and Kansas City red BBQ sauce served on a slider roll

Market Price: Priced p.p.

## **The Signature Pulled Pork BBQ**

18 hour slow roasted, hand pulled pork shoulders and butts served with Cole Slaw, Kansas City Red, Carolina Gold and Vinegar & Pepper BBQ sauces on our slider rolls

## **Herb-Roasted Pork Loin**

Slow roasted with our special bend of seasonings, sliced thin and served with Honey Garlic Sauce

## **Hardwood-Smoked Country Style Boneless Pork Ribs**

Served with Cole slaw, bacon jam and Carolina red BBQ sauce on a slider roll

## **Macaroni and Cheese Bar**

Our Signature 3 cheese blended perfectly with penne pasta

Served with bacon bits, diced tomatoes, jalapenos, scallions, crumbled Cheez-It's, hot sauce

## **Skin-On Mashed Potato Bar**

Served with shredded cheddar and mozzarella cheeses, bacon bits, butter balls, diced tomatoes, chopped scallions, sour cream

## **Sweet Potato Bar**

Served with brown sugar, honey, roasted pecans, cinnamon, raisins and butter balls

## **Duo Potato Bar**

## **Potato Skin Bar**

Served with butter, bacon, cheddar cheese and sour cream

### **Grits Station**

Columbia's own Adluh stone-ground grits served extra creamy  
Served with butter balls, shredded cheddar cheese, bacon bits, sliced jalapenos

### **Pasta Bar**

5 Cheese Stuffed Tortellini (prepared by one of Chef's on site)  
Sautéed in a pesto sauce  
(Select 2 of 3 choices below)

### **Seafood Marinara**

A blend of shrimp and scallops served in marinara sauce with penne pasta  
Pasta Primavera

A blend of fresh garden vegetables tossed in an olive oil and garlic sauce  
Blacken Chicken Alfredo with Rotini Pasta  
Grilled Chicken Sliders  
Grilled Chicken, Country Ham, Asian Slaw on a Slider Bun

### **Mini Chicken and Waffles**

Fried chicken thighs and waffles  
Served with a warm maple syrup, roasted pecans, whip cream  
(Prepared on-site behind the scenes)

### **Soup & Classic American Grilled Cheese Station**

½ grilled cheese sandwich with American cheese and a cup of soup  
(Select 1 or 2 options)

Minestrone, Tomato Florentine with Pasta, Tomato basil Bisque, Vegetable Beef Barley, Broccoli and Cheese, Vegan Garden Vegetable and Chicken Noodle  
New England Clam Chowder

### **Fried Green Tomatoes**

(Prepared on-site behind the scenes)  
Fried green tomato, pimento cheese and bacon bits

### **Oyster Roast**

Market price: Priced p.p. (Requires 2 chefs)  
The price includes oyster tables, shucking knives and towels.  
Served with hot sauce, liquid butter, lemon juice, horseradish, cocktail sauce and saltine crackers  
Add Chicken Bog to oyster roast

### **Low Country Boil**

(Requires 1 to 2 chefs on site)  
Min. 50 guests (approx. 6 shrimp p.p.)  
Large shell on shrimp, smoked sausage, new red potatoes, onions, corn on the cob and our special blend of seasonings