



PERFORMANCE STATIONS

PORTOBELLO bar



ABOUT The portobello is said to be the filet mignon of the mushroom family. We've taken this regal mushroom to a new dimension with this sauté station. Hand selected portobellos are gently sautéed with garlic, shallots and extra virgin olive oil.

CUISINE

Fresh baked sourdough is grilled side by side with the mushrooms. The grilled sourdough toast is brushed with our creamy roasted garlic sauce, topped with aged romano and parmesan cheeses and then topped again with a generous slice of portobello. Served warm from the grill to your awaiting guests.

CELEBRATION IDEAS

Combine the portobello with our Salad Shaker or Skewers on the Rocks Performance Stations and à la carte appetizers to create a perfect hors d'oeuvres reception or after hours business gathering. For more substantial fare, add carved meat and cheese platters along with market breads.

