



PERFORMANCE STATIONS

TORCHEDstation



ABOUT Our Chefs turn up the heat with this interactive station! Small bite items from the selection below are given extra sizzle when our Chefs flame-kiss the fare with culinary torches, right before you and your guests' eyes. The last blast of heat gives the items extra flavor and transforms ordinary into amazing.

SELECTIONS

Select three items from the selection below for your Torched Station.

AHI TUNA

torch seared soy and ginger marinated ahi tuna, sesame seeds served on an edamame purée served with a wasabi dusted lotus chip

BLACK AND BLUE RIBS

porter and onion braised beef short ribs with gorgonzola crumbles served over buttered spinach with mashed black garlic potatoes

LAYER CAKE

balsamic roasted beets layered with goat cheese, toasted pistachio crust, micro fennel and a fig balsamic reduction

MAPLE AND BROWN SUGAR

maple smoked salmon with wild mushroom cream, cracked pepper and brown sugar glaze over a scalloped potato cake with micro arugula

