

sample stations menu

COOK, LEARN, FEAST



ACTION STATION MENU

requires a minimum of 20 guests and a dedicated chef

Poke Bar

includes: mixed greens, steamed rice, cucumber, edamame, sliced jalapeño, pickled ginger, seaweed salad, avocado, furikake, spicy mayo, ponzu sauce, sriracha

select 2 protein options: tuna, spicy tuna, salmon, crab salad, tempeh with Asian sticky sauce, or Korean BBQ-style “beef” tips

Additional protein available for upgraded cost

Sushi Bar

Chef's choice: variety of Sushi rolls

includes: steamed rice, pickled ginger, seaweed salad, ponzu and soy sauce, wasabi

Pasta Bar

includes fettuccine/rotini/bow ties, two sauces, grilled Chik'n, toppings (ie bell peppers, mushrooms, broccoli, zucchini, spinach), grated Parmesan, chili flakes, breadsticks

Sauce Options:

marinara
vegetable ragu
pesto
alfredo

Add Ons +\$3pp

Choice of:

Italian garlic and fennel vegetarian sausage
sautéed shrimp
seared “beef” tips

Pizza Bar

includes homemade pesto and marinara sauces plus variety of toppings; Caprese Skewers, gf (heirloom tomatoes/mozzarella pearls/basil/balsamic glaze); and choice of Classic Caesar Salad with Herb Croutons or Fresh Garden Salad, gf (mixed greens/cherry tomatoes/cucumber/carrots/ranch or balsamic vinaigrette). *Suggested add-on for dessert:* Italian cannoli (options: cannoli bar action station or pre-assembled cannoli)

Taco bar (2 hours service; 2 protein options)

3 tacos per person (includes Spanish rice, beans, corn and flour tortillas, onion and cilantro, lime, shredded cheese, sour cream, red and green salsa)

protein options: veg carne asada, Chimichurri “beef” tips, seasoned ground “beef”, chik'n fajita, and black bean and sweet potatoes

side options: Mexican Caesar Salad, Street Corn Pasta Salad w/cilantro dressing or Grilled Corn Salad

quesadillas, \$3 extra pp; guacamole, \$1 extra pp

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Waffle Bar

Freshly made waffles w/self-serve toppings:

Spreads: Nutella, peanut butter (alt options: almond, sunflower), fruit jam

Syrups: maple syrup, chocolate

Sprinkles: berries, nuts, sprinkles

Whipped cream

Chef-Driven, Table-side Oyster Bar

a unique tasting experience w/a variety of oysters and Signature Mignonettes

Brunch Menu

Chef-driven omelette station

Fruit plate

Baked berry or peanut butter French toast

Sweet potato crusted quiche

Vegetarian Breakfast sausage

Custom meal requests available: vegan, gluten free, meat-based options, etc.

Package pricing does not include taxes, production fees or gratuity.

Please note that due to availability of ingredients, substitutions may occur.