



Hot Stand

MAKE YOUR OWN FAJITA & TACO BAR

Choice of grilled julienne chicken or seasoned ground beef, sautéed onions and bell peppers, shredded lettuce, diced tomatoes, jalapeños, black olives, shredded cheddar cheese, sour cream and black bean & traditional salsa

MASHED POTATO MARTINI BAR

Roasted red pepper, roasted garlic & parmesan and pesto whipped mashed potatoes piped into a martini glass. Your guests select from the following toppings; Sautéed mushrooms in a burgundy wine reduction, gorgonzola cheese, cheddar cheese, caramelized onions, fire roasted red peppers, smoked bacon, sour cream, whipped butter and fresh chives

BEEF TENDERLOIN PLATTER

Whole beef tenderloin marinated, grilled then sliced, presented on a garnished platter with sautéed mushrooms, caramelized onions, creamy horseradish spread and accompanied by fresh baked roll



All Hot Station food is prepared to order and served with fresh rolls and butter
Ask about our combination pricing



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BOWTIE PASTA IN AN ITALIAN SAUSAGE, PLUM
TOMATO CREAM SAUCE

THREE CHEESE RAVIOLI WITH A CHAMPAGNE
LOBSTER CREAM SAUCE

PENNE PASTA AND JULIENNE VEGETABLES
TOSSED IN AN HERBED WINE SAUCE

PENNE PASTA WITH GRILLED CHICKEN,
ANDOUILLE SAUSAGE AND SHRIMP IN A ROASTED
RED PEPPER CREAM SAUCE

PENNE PASTA WITH SMOKED CHICKEN, BELL
PEPPERS AND SPINACH IN A BLEU CHEESE CREAM

LINGUINI AND ROCK SHRIMP, ROASTED GARLIC,
SUN-DRIED TOMATO AND KALAMATA OLIVES
SAUTÉED IN WHITE WINE

PENNE, FARFALLE OR LINGUINI WITH MARINARA
OR BOLOGNESE SAUCE

FETTUCCINI WITH SHRIMP, SCALLOPS AND CRAB MEAT
TOSSED WITH A CREAMY ALFREDO
OR WASABI CREAM SAUCE

ORCHIETTE WITH JULIENNE GRILLED CHICKEN,
ARTICHOKES AND ROASTED GARLIC CREAM

SAUTÉED SHRIMP, SCALLOPS AND SWEET ITALIAN
SAUSAGE TOSSED WITH ROTINI PASTA
IN A FENNEL AND SAMBUCA CREAM

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MEAT CARVING/SEARING STATION

TENDERLOIN OF BEEF WITH A CREAMY
HORSERADISH AND BURGUNDY SAUCE

TOP ROUND OF BEEF WITH A CREAMY
HORSERADISH AND BURGUNDY SAUCE

ROAST TURKEY BREAST WITH CRANBERRY
CHUTNEY AND HONEY MUSTARD

ROAST BONELESS LEG OF LAMB WITH MINT
SAUCE AND FRESH PESTO

RACK OF LAMB WITH MINT SAUCE
AND WHOLE GRAIN MUSTARD

HONEY BAKED HAM WITH ASSORTED MUSTARDS

PORK LOIN STUFFED WITH DRIED FRUITS,
GARLIC AND FRESH HERBS SERVED WITH
AN APPLE ONION MARMALADE

PORK LOIN PINWHEEL STYLE WITH ROASTED
GARLIC, PINE NUTS, ASIAGO CHEESE AND SPINACH
SERVED WITH NATURAL JUS

SESAME CRUSTED AHI TUNA WITH
A LEMON GINGER GRASS SAUCE

13 SPICE LONDON BROIL MARINATED FOR 36
HOURS IN OUR CHEFS SPECIAL BLEND

All of our meats can be traditionally carved or seared to order on a slab of
seasoned steel with infused oils

**THE
SWAN**
CATERING

