



Live Action Stations

(minimum headcount of 50)

Live Action Station | \$18 per guest + \$250 per station

Chef-attended station where dishes are prepared, finished, or assembled fresh for each guest.

We recommend a cocktail hour add-on, late night or choosing 3-4 different Stations. (Client is responsible for providing one forward-facing service table and one back bar table for each station.)

What is a Live Action Station?

A live action station brings the kitchen to your event.

Guests enjoy their food made to order, with our team cooking, carving, or assembling each dish on-site for a more interactive and memorable experience.

Asian Rice Bowls

- Basmati Rice
- Choice of Two Proteins
 - Honey Garlic Salmon
 - Korean Glazed Chicken
 - Asian Braised Beef
- Toppings include pickled cucumbers, daikon radish kimchi, green onions, carrot salad, napa cabbage slaw, korean sauce & Thai Aioli

Mediterranean Bowls

- Rice, Couscous, or Mixed Greens
- Marinated Chicken, Beef Kofta Style Meatball & Roasted Chickpeas
- Toppings include Tzatziki, citrus aioli, herb salad, olive tapenade, marinated cucumber & tomatoes, feta & hummus

Loaded Mashed Potato Bar

- Yukon Gold Mashed Potatoes
- Choice of Two Proteins
 - Braised Beef with Gravy
 - Bison Chili
 - Bacon Lardons
- Toppings include a variety of grated sharp cheddar, Sour cream, green onions, crispy onions, butter & horseradish cream sauce

Loaded Macaroni and Cheese

- House 5 Cheese Macaroni and Cheese
- Pulled Pork
- Buffalo Chicken
- Toppings include a variety of grated/crumbled cheese and Mexican street corn & bruschetta

Italian Pasta bar

- 2 types of pasta (spaghetti, linguini, cavatappi)
- Herb Roasted Chicken
- Gluten Free Beef Meatballs
- Add garlic butter shrimp as a third protein for an additional \$5/head
- Three Sauces, all house made: Pesto, Marinara and Alfredo (on the side for guests to choose from)
- Italian Vegetable Medley

Taco Bowl Bar

- Your Choice of Two Proteins from the following:
 - Carne Asada
 - Smoked pulled pork
 - Garlic lime marinated chicken
 - Blackened Shrimp
- Your Choice of Traditional Spanish Rice or Cilantro Lime Rice
- House pinto beans or seasoned black beans (please let us know if you have vegetarians/vegans in your group)
- Mexican Street Corn
- Toppings to include: shredded lettuce, salsa, sour cream, diced green onions, cilantro, grated cheese
- Corn & Flour Tortillas included
- Mexican Cabbage Slaw
- Guacamole available for an additional \$3/head
- Chips available for an additional \$2/head

Chef's Paella Experience

A live, chef-driven paella station prepared fresh for your guests, designed around your preferred flavor profile.

Available as a live action station only. Inquire for customization

***A travel fee will apply as follows: \$50 for weddings within Kalispell, \$150 for locations within a 25-mile radius of Kalispell in the surrounding Flathead Valley, and \$300 for locations between 25 and 45 miles from Kalispell. Any distance beyond 45 miles will incur an additional travel fee.**

***The price includes all necessary serveware, such as chafing dishes, platters, and serving utensils.**

***An 18% gratuity and a 7% administrative fee will be added to the total**

