



Action Stations

All "Action Stations" are Chef attended, Chef Fee \$100.00 per Chef per station

GRILLED BEEF TENDERLOIN

Served with appropriate condiments and sliced rolls
(one tenderloin serves approximately 20 guests)

BLUE MARLIN SIGNATURE CATERING SHRIMP AND GRITS

ORIENTAL SOUP BAR

Soba noodles, lo mein noodles, crispy pork belly, chipotle chicken thigh, scallions, sliced mushrooms, red and green bell peppers, and alfalfa sprouts

18 HOUR SLOW ROASTED BBQ

Hand pulled and served with
slider buns and three sauces

CARVING STATION

Your choice of ham, roasted turkey breast, pork loin or top round

MASHED POTATO BAR

Served with shredded cheddar cheese,
bacon bits, butter balls, and sour cream

HAMBURGER SLIDERS, BUFFALO CHICKEN SLIDERS, OR SHORT RIB SLIDERS

Served with appropriate condiments

PASTA BAR

Two types of pasta, alfredo and marinara
sauces, sautéed vegetables and
your choice of chicken OR beef

FAJITA STATION

Featuring beef, chicken, soft shell tortillas,
salsa, red and green bell peppers, onions,
guacamole and all appropriate condiments

GRITS STATION

Shredded cheddar cheese,
jalapeños, butter balls, bacon bits, and diced tomatoes

SOUTHERN FAVORITES

OYSTER ROAST

Cooked on site with all the fixin's

CHICKEN BOG

Pilaf dish made with rice,
chicken, smoked sausage, and onion

SOUTHERN BISCUIT TOWER

Buttermilk Biscuit stuffed with a
fried green tomato and fried buffalo chicken patty
(Fried on site)

BEAUFORT STEW

Cooked on site – steamed jumbo shrimp,
smoked sausage, chopped onions,
red-skinned potatoes and corn on the cob

MINI CROISSANTS

Stuffed with a seared scallop,
Roma tomato with a lemon aioli