



WestMichiganCaterer.com

Food Stations  
MENU I

**Pasta Station:**

Penne pasta and bowtie pasta, or fettuccini (choice of 2) with a choice of three sauces:

Seafood Vodka Sauce

Alfredo sauce

Classic marinara sauce with mushrooms, peppers, onions, sausage and ground beef

Sun dried tomato and mushroom cream sauce

Served with rolls and fresh grated parmesan and Romano cheese

**Seafood Station:**

Whole smoked salmon display – with traditional accoutrements: capers, cooked egg, and diced red onion

Hot crab, artichoke cream cheese spread – served with bagel chips

Seafood Medley served in phyla shells

**Carving Station:**

A choice of two:

Herb roast pork loin with a mango chutney

Honey baked spiral ham

Herb roasted round of beef with a rich Au jus

**Salad Stations:**

Assorted mixed greens – with iceberg, leaf, romaine lettuce, and spring mix. Choice of two dressings.

Greek salad – with olives, cucumbers, tomatoes, red onion, beets, peppercini peppers and feta cheese, tossed with a fresh Greek dressing

Tomato bruschetta – roma tomatoes, fresh buffalo mozzarella cheese, marinated in balsamic vinaigrette, served on toasted French bread or Mushroom bruschetta served with a chipolte aioli

Cheese display – selection of imported cheese and spreads, with assorted crackers

**Dessert, Coffee and Water Station:**

Cookies, brownies, and chocolate covered strawberries, along with a coffee and ice water station

Served on nice plastic products, silverware, and paper napkins.

China plates, real silverware and all tables with linens, add \$4.00 per person extra

All food stations will be clothed and skirted.

100-199 people \$26.50 per person

Over 200 people \$25.50 per person

Not available for groups under 100 people.

A 20% gratuity and 6% sales tax will be added to your final bill.



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Food Stations  
MENU II

**Pasta Station:**

Two types of pasta with three sauces:

Vodka Seafood Sauce

Alfredo sauce

Marinara sauce with mushrooms, peppers, onions, sausage and ground beef

Sun dried tomato and pesto cream sauce with grilled sliced chicken strips

Served with rolls and fresh grated parmesan and Romano cheeses

**Seafood Station:**

Whole smoked salmon display – with traditional accoutrements: capers, cooked egg and diced red onion

Shrimp cocktail, Cajun shrimp or marinated grilled shrimp

Seafood medley served in phyllo shells

Crab cakes – with roasted chipolte aioli, or hot crab and artichoke dip

**Carving Station:**

Choice of two:

Herb roast pork with a mango chutney

Herb roasted prime rib

Tenderloin with a bordelaise or béarnaise sauce

Boneless white meat turkey with a pineapple salsa

**Salad Station:**

Classic Caesar salad – with fresh grated parmesan cheese and croutons

Greek Salad

Antipasto tray – cascading with marinated artichokes, mushrooms, roma tomatoes and fresh buffalo mozzarella cheese, provolone cheese, thin sliced prosciutto ham, capricolla ham, Genoa salami and olives

Cherry tomatoes stuffed with a whipped boursin cream center or Tomato Basil Bruschetta

**Mashed Potato Bar:**

Garlic or gorgonzola mashed and served with grated cheddar cheese, scallions, sour cream, bacon, butter and a rich mushroom gravy

**Dessert, Coffee and Water Station:**

An assortment of mini-desserts, including homemade chocolate truffles, chocolate covered strawberries, assorted cheesecakes and tortes, along with a coffee and ice water station

Served on clear plastic products, silverware, and paper napkins.

China plates, real silverware and all tables with linens, add \$4.00 per person extra

All food stations will be clothed and skirted.

100-199 people \$38.50 per person

Over 200 people \$36.50 per person

Not available for groups under 100 people.

A 20% gratuity and 6% sales tax will be added to your final bill.