
FOOD STATIONS - "SMALL PLATES"

Priced per person, available for minimum of 75 guests with minimum of THREE (3) "food stations".

Served with china/glass plates, stainless flatware, disposable napkins (on each station)

Linens include choice of WHITE or BLACK 85x85 linens for guest tables.

6% Sales Tax and 20% Service Fee will be added to your total bill.

SALAD STATION

Select TWO (2):

GARDEN SALAD, mixed greens, cucumbers, grape tomatoes, shredded carrots, croutons, choice of two dressings

CAESAR SALAD, romaine, parmesan cheese, croutons, creamy Caesar dressing

CAPRESE SALAD TRAY, sliced tomatoes, fresh mozzarella, basil, balsamic, olive oil, salt & pepper

SPINACH, baby spinach, toasted walnuts, feta, grape tomatoes, dried cherries, French fried onions, bacon vinaigrette

GREEK SALAD, spring mix, artichoke hearts, pepperoncini, Kalamata olives, peppers, red onion, Greek dressing

FRESH FRUIT BOWL, strawberries, pineapple, melon, grapes, berries

\$7.00 per person

SEAFOOD STATION

Select THREE (3):

SUNDRIED TOMATO, CRAB, BACON & ARTICHOKE DIP, served warm with assorted crackers

COCONUT SHRIMP, with Thai Chili Sauce (1.5pc/pp)

CARIBBEAN GRILLED SHRIMP, with Coconut Cream Sauce (1.5pc/pp)

BACON WRAPPED SCALLOPS (1.5pc/pp)

CRAB CAKES, with Carrot Ginger Sauce (1.5pc/pp)

BLACKENED SALMON BITES, with Chimichurri (1.5pc/pp)

SMOKED SALMON DIP, served cold with assorted crackers

\$12.00 per person

PASTA STATION

TRI-COLOR RIGATONI or PENNE PASTA

Select TWO (2) Sauces:

ALFREDO, MARINARA, PESTO CREAM, SUNDRIED TOMATO ALFREDO, ROASTED GARLIC MARINARA

INCLUDES BREADSTICKS & GRATED PARMESAN CHEESE

Add \$2.00pp for: (each add-on)

SLICED GRILLED CHICKEN BREAST

ITALIAN MEATBALLS (beef & pork)

ITALIAN SAUSAGE WITH PEPPERS & ONIONS

BOLOGNESE SAUCE (red sauce with beef & pork)

\$9.50 per person

FAJITA STATION

Served with Spanish Rice OR Refried Beans, Tortilla Chips & Salsa

Select TWO (2) meats:

STEAK, CHICKEN, PORK CARNITA, SPICY BLACK BEAN VEGETARIAN

*with sautéed onions & peppers, shredded cheese,
tomatoes, lettuce, sour cream & warm flour tortillas*

\$12.00 per person

SLIDER STATION

Prepared on sweet Hawaiian Rolls, butter glazed, baked and served warm from the pan

SERVED WITH HOMEMADE SEASONED POTATO CHIPS & CHIP DIP

Select TWO (2): (+\$3.00 additional slider)

SMOKED TURKEY & GOUDA SLIDER

glazed with melted butter & honey mustard

BACON CHEESEBURGER SLIDER

Mini burger, crisp bacon & cheddar cheese (ketchup/mustard on the side)

glazed with garlic butter

CAPRESE SLIDER

sliced roma tomato, fresh mozzarella, pesto

glazed with melted butter, Italian seasoning & parmesan cheese (VEG)

ITALIAN SAUSAGE SUB SLIDER

*Italian sausages, onions & peppers, provolone cheese on mini sub bun
(marinara on the side)*

PEPPERONI PIZZA SLIDER

*Marinara, sliced pepperoni, mozzarella cheese,
glazed with melted butter & parmesan cheese*

HAWAIIAN HAM & SWISS SLIDER

Ham & Swiss cheese

glazed with melted butter, Worcestershire & Dijon mustard

ASIAN VEGGIE LETTUCE WRAP

Sesame ginger vegetables in lettuce leaf (VEGAN/GF)

\$9.50

LUAU STATION

BROWN RICE

Select TWO (2) Entrees:

TERIYAKI BEEF SATAYS, thinly sliced beef, threaded on skewers, finished with teriyaki glaze
POLYNESIAN MINI CHICKEN KABOBS, boneless chicken breast, pineapple wedge, green pepper,
red onion, sweet chili glaze

SWEET & SOUR MEATBALLS

SESAME GINGER VEGETABLES

\$10.50 per person

BBQ STATION

Served with HOMEMADE CORN MUFFINS & HONEY BUTTER

Select TWO (2):

CHICKEN WINGS

BABY BACK PORK RIBS

PULLED PORK

House Rub, Carolina BBQ Sauce & KC BBQ Sauce

Select ONE (1):

SMOKED GOUDA MAC & CHEESE

baked & topped with seasoned breadcrumbs

BUTTERED CORN ON THE COB

GRILLED VEGGIES

MAPLE BACON BAKED BEANS

\$11.00 per person

CARVING STATION

served with rolls & butter (flavored aioli & spicy mustard available by pre-order)

HERB ROASTED INSIDE TOP ROUND OF BEEF, au jus & Horseradish Cream Sauce

HERB BREADCRUMB CRUSTED PORK LOIN, Dijon Sauce

BONELESS TURKEY BREAST, Tarragon Veloute

HERB ROASTED BEEF TENDERLOIN, choice of Bordelaise, Béarnaise or Roasted Garlic Demi

ROASTED PRIME RIB OF BEEF, au jus & Horseradish Cream Sauce

\$ Market Price per person

MINI DESSERT & COFFEE STATION

Chef's selection of mini desserts & pastries to include: mousse shooters, mini tarts,

cheesecakes, brownies, dessert bars,

and hand dipped Belgian chocolate covered strawberries (2pc/pp)

Coffee with creamers & sweeteners

Ice Water

\$7 per person

**Notice: Consuming raw or undercooked meats, poultry, seafood, shellfish or eggs may increase your risk of food borne illness, especially if you have a medical condition.*