

Food Stations

All stations are an add-on for larger full-service events and have a minimum of 50 guests.

Chef Action Stations (require minimum 2 chefs per station not included)

Pasta Station: \$9pp Add on: Italian Breads & Rolls (\$1)

Pasta (pick two) : Penne, Bow Tie & Cheese Tortellini

Sauce (pick two): Vodka, Marinara, Bolognese

Vegetables (pick two) : Peppers, Tomato & Onion

Meats: (pick two) Mini Italian Meatballs & Sweet Sausage, Sliced Grilled Chicken Breast

Mac n Cheese Station: \$9pp

Our Talented Chefs will sauté your macaroni to order with your choice of cheese and toppings:

Cheeses: Bleu, Cheddar, Fontina, Pimento

Toppings: Apple-wood Smoked Bacon, Caramelized Onions, Scallions, & Pickled Jalapenos

Carving Station:

Roast Turkey Breast with Cranberry Chutney \$7.00 per person

Pork Tenderloin with Mango Salsa \$8.00 per person

Spiral Ham with Pineapple Chutney \$7.00 per person

Rosemary & Thyme Filet of Beef with Sautéed Cremini \$12.00 per person

Flank Steak Caramelized Onions \$10.00 per person

Slider Station: \$9.75pp

Sirloin Beef, Grilled Chicken, Pulled Pork, Philly cheese or Grilled Vegetable (pick three)

Cheeses: Cheddar, American and Swiss

Condiments: Mushroom, Grilled Onions, Lettuce, Tomato & Bacon

Sushi Station: \$12pp

Rolls: Philadelphia Roll, Salmon & Cream Cheese, Spicy Tuna Roll, Eel Cucumber Roll, Shrimp & Avocado Roll, Spicy Salmon Roll, Avocado & Cucumber Roll, & California Roll

Also includes Extra pieces of sashimi for a la carte orders, Choice of Brown & White Rice

Crepe Station: Sweet or Savory \$7pp

Sweet: Strawberries, Blueberries, Banana Nutella, Whipped Cream, Walnuts

Savory: Chicken, Sautéed Mushrooms, Onions, Beef, White Cheese Sauce, Fresh Herbs

Self Serve Stations (no chef required additional waitstaff may be needed)

Potato Station: \$5pp

Choose: Baked, Mashed, Roasted, sweet, or mashed cauliflower

Toppings: Sour cream, Scallion, Bacon, Cheddar

Chocolate Fountain: \$7pp

Either dark, milk & white chocolate with fruits and sweets

Smores Station: \$6pp

Toast your own marshmallow with chocolate and graham crackers, White Chocolate, Milk Chocolate and Dark Chocolate

Taco Bar: \$9pp

Small Flour Tortillas, Corn Tortillas

Choose 2 Meats: Seasoned Ground Beef, Fajita Style Grilled Chicken, Shrimp (Shrimp Additional \$1 per person.)

Toppings: Shredded Cheddar, Chopped Tomato, Black Beans, lettuce Jalapeno Slices, Lime Slices

Dips: Red Salsa, Guacamole & Hot Sauce, Sour Cream

Satay Station:

Assorted satays to include chicken beef, veggie, shrimp.

Anti-Pasta Station: \$9pp

Meats: Classic Italian Dry Cured Salami, Mortadella, Prosciutto

Cheeses: Asiago, Aged Provolone, Homemade Fresh Mozzarella

Marinated Vegetables: Pepperoncini, Roasted Bell Peppers, Mushrooms, Country Marinated Olives, & Artichoke Hearts

Breads & Flat Breads: Rustic Italian, Plain Crisp, Parmesan Crisp, Rosemary Focaccia

Accompanied with Rosemary & Garlic Infused Olive Oil

Seasonal Berries & Cheese Station: \$9pp

Seasonal Berries, Grapes & Dried Fruits, Pepper Jack, Cheddar, Havarti, Brie, Smoked Gouda, Boursin & Goat Cheese.

With Gourmet Crackers & Flat Breads

Artisan cheeses with crackers fruits and dried fruits

Hors d oeuvre & Drink Pairing Station (client must provide all alcoholic beverages) Pricing TBD

example a mini taco with a margarita, slider with a mini beer, potato pierogi with an infused vodka shot

- Some stations may require equipment rental that is not included in the pricing,
- disposable ware not included
- Service Fees & Sales Tax Not included

