Food Stations

All stations have a minimum of 20 guest required.

Please note, food stations are designed as an add on only, to accompany to your current menu.

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

Pasta Station: \$15pp

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 Italian Breads & Rolls

Mac n Cheese Station: \$12pp

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 \$9.00 per person Pork Tenderloin with Mango Salsa \$10.00 per person Spiral Ham with Pineapple Chutney \$9.00 per person Rosemary & Thyme Filet of Beef with Sautéed Cremini \$15.00 per person Flank Steak Caramelized Onions \$13.00 per person

Slider Station: \$15pp

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: \$19pp

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 \$12pp

Sweet; Strawberries, Blueberries, Banana Nutella, Whipped Cream, Walnuts Savory: Chicken, Sautéed Mushrooms, Onions, Beef, White Cheese Sauce, Fresh Herbs

Food Stations

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

Potato Station: \$8 pp

Choose: Baked, Mashed, Roasted, sweet, or mashed cauliflower Toppings: Sour cream, Scallion, Bacon, Cheddar

Smores Station: \$10pp

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

Taco Bar: \$15pp

Small Flour Tortillas, Corn Tortillas

Choose 2 Meats: Seasoned Ground Beef, Fajita Style Grilled Chicken, Shrimp (Shrimp Additional \$1 pp) Toppings: Shredded Cheddar, Chopped Tomato & Onion, Black Beans, lettuce Jalapeno Slices, Lime Slices Dips: Red Salsa, Guacamole, Sour Cream & Hot Sauce

Satay Station: \$14

Assorted satays to include chicken beef, veggie, shrimp & Vegetarian.

Anti-Pasta Station: \$12pp

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: \$12pp

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