

STATIONS

Includes

One Hour Butler Passed or Buffet Hors D 'Oeuvres
Three Station Options
Assortment of Freshly Baked Breads and Infused Whipped Butter
Coffee and Tea Station with Coffee Treats

Hors D 'Oeuvres

Please Select Four Passed Hors D 'Oeuvres

Group One

Maximum of Two Selections from Group One

Filet Mignon Bite
Chicken Empanada
Beef Tenderloin Toast
Spicy Peach BBQ Brisket
Crab Cake with Cajun Remoulade
Jumbo Shrimp with Cocktail Sauce
Sweet Fig and Goat Cheese Crostini
Grilled Tequila Lime Shrimp Skewers
Bacon Wrapped Dates with Honey Citrus Sauce
Sesame Chicken Tenders with Orange Ginger Sauce
Chicken Kabobs with Pineapple & Green Peppers
Mini Beef Wellington with Mushroom Duxelle
Honey Sriracha Chicken Meatballs
Bacon Wrapped BBQ Pork
Mini Chicken Cordon Blue
Ricotta Pistachio Crostini
Smoked Salmon Canapé
Artichoke Beignet

Group Two

Cuban Spring Roll
Cucumber Canape
Vegetable Quesadilla Triangle
BLT Bites with Prosciutto, Lettuce, & Tomato
Sundried Tomato and Goat Cheese Pita Crisp
Steakhouse Wedge Skewer with Lettuce, Tomato, Applewood Smoked Bacon and Blue Cheese Dressing
Caprese Skewers with Fresh Mozzarella and Heirloom Tomatoes, Basil Pesto
Cocktail Meatballs with Choice of Cranberry Chili or BBQ Sauce
Chorizo Cherry Pepper Poppers
Macaroni & Cheese Bites
Korean Steak Taco Roll
Antipasto Skewers

Station Options

Select Three Stations

Salad Station

French Lettuce
Cucumber ~ Tomato ~ Shaved Red Onion ~ Mushroom ~ Mandarin Oranges
Black Olives ~ Green Olives ~ Kalamata Olives ~ Pepperoncini ~ Egg Wedges
Dried Cranberries ~ Caramelized Pecans ~ Crumbled Bacon ~ Croutons
Shredded Cheddar Cheese ~ Crumbled Blue Cheese ~ Crumbled Feta Cheese
Honey Balsamic Vinaigrette ~ Herbed Italian Vinaigrette ~ Buttermilk Ranch Dressing

Add Ons:

Grilled Chicken \$3 Additional Per Guest
Chilled Shrimp \$4 Additional Per Guest
Grilled Flank Steak \$4 Additional Per Guest

Street Taco Bar Station

Choose 3 Meats

Chipotle Chicken ~ Grilled Steak with Sauteed Onions ~ Barbacoa ~ Pork Carnitas ~ Chicken Tinga

Accompaniments

Tortilla Chips ~ Corn Tortillas ~ Tomatillo Verde Salsa ~ Pico de Gallo ~ Spicy Roasted Salsa ~
Lime Wedges Cilantro & Diced Onions ~ Queso Freso

Add Ons:

Guacamole \$3 Additional Per Guest
Mexican Street Corn \$3 Additional Per Guest
Traditional Mexican Yellow Rice \$3 Additional Per Guest

Slider Bar Station

Choose Three Sliders

All American Mini Angus Cheeseburgers with Ketchup, Yellow Mustard and Chipotle Mayo
Nashville Hot Chicken Sliders with Pepper Jack, Bacon, and Avocado Ranch
French Dip Slider with Sherried Horseradish Sauce
Blackened Tilapia Sliders, Lemon Caper Dill Sauce
Portabella Mushroom Sliders with Roasted Red Pepper, Smoked Gouda, and Garlic Pesto
Eggplant Parmesan Slider

Add Ons:

House-Made Chips & Caramelized Onion Dip \$3 Additional Per Guest

Gourmet Mac and Cheese Station

Traditional Yellow & Four Cheese Macaroni

Toppings:

Bacon ~ Tri Pepper Bacon Sausage ~ Sautéed Mushrooms ~ Pepper Jack Cheese ~ Jalapenos
Crispy Onion Strings ~ Roasted Red Peppers ~ Cholula Hot Sauce

Add Ons:

BBQ Pork \$4 Additional Per Guest
Lump Crab \$5 Additional Per Guest

Chicken Pot Pie Station

Diced Chicken ~ Traditional Pot Pie Gravy

Toppings:

Sweet Green Peas ~ Chopped Carrots ~ Scallions ~ Chopped Broccoli ~ Chopped Celery

Pie Crust Rounds ~ Puff Pastry Crumbles

Potato Bar Station

Choose Two Potatoes

Baked Potato ~ Buttermilk Mashed Potatoes ~ Mashed Sweet Potatoes

Toppings:

Bacon ~ Ham ~ Broccoli ~ Chives ~ Peas ~ Sour Cream ~ Cheddar ~ Pepper Jack ~ Whipped
Butter

Brown Sugar ~ Cinnamon ~ Caramelized Pecans ~ Sherried Horseradish ~ Artichoke Romano
Spread

Roasted Red Peppers

Add Ons:

Beef & Bean Chili \$4 Additional Per Guest

Vegetarian Chili \$ 4 Additional Per Guest

BBQ Pork \$4 Additional Per Guest

Chicken & Waffles Station

Classic Southern Fried Chicken ~ Belgian Waffles

Honey ~ Syrup

BBQ Station

Choose two Meats

Baby Back Ribs ~ BBQ Pulled Pork ~ Grilled Chicken ~ Beef Brisket

Mini Corn Muffins ~ Baby Brioche Rolls

Add Ons:

Grilled Butter Potatoes \$2 Additional Per Guest

BBQ Butter Potatoes \$2 Additional Per Guest

Sweet Apple Cole Slaw \$2 Additional Per Guest

All American Potato Salad \$2 Additional Per Guest

Grazing Table Station

Antipasto

Genoa Salami ~ Peppered Salami ~ Pepperoni ~ Capicola ~ Dilled Havarti ~ Provolone ~
Mozzarella

Cherry Peppers ~ Pepperoncini Peppers ~ Italian Cured Black & Green Olives
Marinated Artichoke Hearts & Mushrooms

Fresh Vegetables

Carrots ~ Celery ~ Red Bell Peppers ~ Cucumbers

Bruschetta

Tomato & Fresh Herbs ~ Spicy Olive Tapenade ~ Artichoke & Romano Cheese Spread

Garnish

Strawberries ~ Grapes ~ Dried Fruit ~ Assorted Nuts
Toasted Bread Rounds & Herbed Focaccia

Gourmet Burger

Jumbo ½ lb Steak Burgers ~ Grilled Portabella Mushroom Caps

Toppings

Cheddar ~ Swiss ~ Pepper Jack ~ Jalapenos ~ Caramelized Onions ~ Sautéed Mushrooms
Apple Wood Smoked Bacon ~ Sliced Tomato ~ Romaine Lettuce Leaves ~ Red Onion ~ Dill
Pickle Chips

BBQ Sauce ~ Chipotle Mayo ~ Garlic Pesto ~ Ketchup ~ Mustard
Freshly Baked Hamburger Buns

Add Ons:

Zesty Garlic Potato Salad \$2 Additional Per Guest
Homemade Potato Chips with Blue Cheese Dip \$3 Additional Per Guest