




Event Stations

Available for in-house events or off-site catering.

As a guide, we recommend 10-12 pieces per guest for a dinner reception,
7-9 pieces per guest for a luncheon & 3-5 pieces per guest for a happy hour event.

Stations are priced full for 100 portions as well as half or quarter to allow more variety for your guests.








CLASSICS

FRUIT BOWL    pineapple, apples, grapes, berries & orange slices	\$225 · \$125 · \$65
SPINACH ARTICHOKE DIP hot & cheesy dip served with tortilla chips	\$275 · \$150 · \$75
FRESH VEGGIES  carrots, cucumbers, celery, red bell pepper & broccoli with buttermilk ranch	\$225 · \$125 · \$65
PRETZEL BREADSTICKS red sea salted with creamy queso cheese	\$300 · \$155 · \$80
DEVEILED EGGS   classic style with paprika dust & pickle chips	\$200 · \$105 · \$55
BROILED GOAT CHEESE garlic, olive oil, tomatoes, herbs, balsamic glaze & grilled rustic bread	\$300 · \$155 · \$80

MINI SANDWICHES

PULLED PORK honey chipotle barbecue, petite rolls & pickle chips	\$400 · \$205 · \$105
CHICKEN SALAD classic recipe with petite rolls, lettuce, onion & pickle chips	\$350 · \$180 · \$90
SLOPPY JO ground beef, honey chipotle barbecue, petite rolls & pickle chips	\$300 · \$155 · \$80



PROTEINS

CHICKEN WINGS  dry seasoned, celery sticks & ranch	\$350 · \$180 · \$90
BACON BOMBS  fried smoky sausages wrapped in bacon served with honey mustard	\$350 · \$180 · \$90
CHICKEN SUCCOTASH Cajun cream sauce, corn, edamame, peppers, onion & bacon	\$400 · \$205 · \$105
JERK PORK sweet sauteed cabbage, carrots, onion & bacon topped with pineapple pico	\$400 · \$205 · \$105
BISON MEATBALLS  Woodys Way seasoned & honey chipotle barbecue	\$400 · \$205 · \$105
TROPICAL TUNA   seared medium rare, wasabi, pineapple pico & aioli	\$350 · \$180 · \$90
SEARED SALMON   sautéed corn, peppers, tomato & onion topped with chile aioli	\$450 · \$225 · \$125
SIMPLY ITALIAN marinara, mushrooms, onions, Beyond sausage, Parmesan & spiral noodles	\$350 · \$180 · \$90

SIDE DISHES

BLT PASTA SALAD bacon, spinach, tomatoes & buttermilk ranch	\$200 · \$105 · \$55
ROASTED BRUSSELS Cajun seasoning, roasted garlic, Parmesan & balsamic glaze	\$275 · \$150 · \$75
SPIRAL MAC creamy cheddar sauce & rotini pasta	\$225 · \$125 · \$65
CHOP SALAD cabbage, edamame, corn, carrots, peppers, chives & tomato tossed in vinaigrette	\$225 · \$125 · \$65

DESSERTS

BROWNIE BITES Mississippi mud dense brownies topped with caramel & chocolate sauce	\$200 · \$105 · \$55
CRÈME BRULÉE CUPS  classic vanilla bean & caramelized sugar crust	\$275 · \$150 · \$75
BLONDIES vanilla brownies topped with caramel sauce	\$200 · \$105 · \$55
CARAMELS  handmade candies for your guests	\$100 · \$55 · \$30