



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 (G)(D)(V) pineapple, apples, grapes, mixed berries & orange slices	\$225 · \$125 · \$65
SPINACH ARTICHOKE DIP (G) served with carrots, sugar snap peas, red bell pepper & broccoli	\$275 · \$150 · \$75
CHIPS & DIPS (G)(D)(V) tortilla chips, guacamole, salsa & cream queso cheese	\$275 · \$150 · \$75
PRETZEL BREADSTICKS red sea salted with creamy queso cheese	\$300 · \$155 · \$80
DEVILED EGGS (G)(D) 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
BRIE CROSTINIS apple slices, blackberry puree, honey drizzle & toasted pretzel bread	\$275 · \$150 · \$75
BLT PASTA SALAD bacon, spinach, tomatoes & buttermilk ranch	\$200 · \$105 · \$55
ROASTED VEGGIES (G)(D)(V) carrots, broccoli, green beans, red bell pepper & balsamic glaze	\$275 · \$150 · \$75
SPIRAL MAC creamy cheddar sauce & rotini pasta	\$225 · \$125 · \$65

MINI SANDWICHES

BLT TRIANGLES bacon, avocado, lettuce, tomato & mayo on toasted multigrain & pickle chips	\$350 · \$180 · \$90
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
SHREDDED BEEF slow cooked roast, petite rolls & creamy horseradish	\$400 · \$205 · \$105

SEAFOOD

ISLAND SHRIMP (G) jerk seasoned, pineapple, sugar snap peas, red bell peppers & chile aioli	\$400 · \$205 · \$105
AHI TUNA CANAPES (D) cucumbers, teriyaki, sesame seeds, ginger & wasabi	\$350 · \$180 · \$90
SHRIMP COCKTAIL (D) served with classic cocktail sauce & lemon wedges	\$400 · \$205 · \$105
SEARED SALMON (G)(D) sautéed spinach & chile aioli	\$450 · \$225 · \$125

MEAT & POULTRY

CHICKEN WINGS (G) dry seasoned, celery sticks & ranch	\$350 · \$180 · \$90
BACON BOMBS (G) fried smoky sausages wrapped in bacon served with honey mustard	\$350 · \$180 · \$90
CHICKEN TENDERS served with ranch & honey mustard	\$400 · \$205 · \$105
ITALIAN CHICKEN (G) sautéed spinach, onion, tomatoes, Parmesan & balsamic glaze	\$400 · \$205 · \$105
BISON MEATBALLS (D) Woody's Way seasoned & honey chipotle barbecue	\$400 · \$205 · \$105
GRILLED TENDERLOIN TEASERS Montreal seasoned beef filet & red wine gravy	\$450 · \$225 · \$125

DESSERTS

BROWNIE BITES Mississippi mud & vanilla blondies	\$200 · \$105 · \$55
CRÈME BRULÉE CUPS (G) classic vanilla bean, strawberries & caramelized sugar crust	\$275 · \$150 · \$75
BITE-SIZED COOKIES chocolate chip & classic sugar	\$150 · \$80 · \$45
CARAMELS (G) handmade candies for your guests	\$100 · \$55 · \$30