



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)(L)(V) pineapple, apples, grapes, mixed berries & orange slices	\$200 · \$105 · \$55
SPINACH DIP (G) served with carrots, sugar snap peas, red bell pepper & broccoli	\$250 · \$130 · \$70
CHIPS & DIPS (G)(L)(V) tortilla chips, smashed avocado, salsa & pineapple pico de gallo	\$250 · \$130 · \$70
PRETZEL BREADSTICKS red sea salted with creamy queso cheese	\$250 · \$130 · \$70
DEVILED EGGS (G)(L) classic style with paprika dust & pickle chips	\$150 · \$80 · \$45
CHEESE & CRACKERS Provolone & American slices with grapes & assorted crackers	\$150 · \$80 · \$45
BRULÉED BRIE BITES apple slices, cranberry coulis, honey drizzle & pretzel crostinis	\$250 · \$130 · \$70
BLT PASTA SALAD bacon, spinach, tomatoes & buttermilk ranch	\$150 · \$80 · \$45
ROASTED VEGGIES (G)(L)(V) asparagus, carrots, broccoli, green beans, red bell pepper & balsamic	\$250 · \$130 · \$70
SPIRAL MAC creamy cheddar sauce & rotini pasta	\$200 · \$105 · \$55

MINI SANDWICHES

DELI TURKEY petite rolls, American, Provolone, mayonnaise, mustard & pickle chips	\$300 · \$155 · \$80
BLT TRIANGLES bacon, avocado, lettuce, tomato & mayo on toasted multigrain & pickle chips	\$350 · \$180 · \$90
PULLED PORK honey chipotle barbecue, petite rolls & pickle chips	\$350 · \$180 · \$90
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

AHI TUNA CANAPES (L) cucumbers, teriyaki, sesame seeds, ginger & wasabi	\$300 · \$155 · \$80
SHRIMP COCKTAIL (L) served with classic cocktail sauce & lemon wedges	\$350 · \$180 · \$90
ISLAND SHRIMP (G) jerk seasoned, pineapple, sugar snap peas, red bell peppers & chile aioli	\$350 · \$180 · \$90
SEARED SALMON (G)(L) citrus steamed vegetables & balsamic glaze	\$400 · \$205 · \$105

MEAT & POULTRY

CHICKEN WINGS (G) dry seasoned, celery sticks & ranch	\$300 · \$155 · \$80
BACON BOMBS (G) fried smoky sausages wrapped in bacon served with honey mustard	\$300 · \$155 · \$80
PORK RIBEYE BITES (L) bourbon spiced marinade & steak sauce	\$350 · \$180 · \$90
CHICKEN TENDERS served with ranch & honey mustard	\$350 · \$180 · \$90
ITALIAN CHICKEN (G) sautéed spinach, onion, tomatoes, Parmesan & balsamic glaze	\$350 · \$180 · \$90
BISON MEATBALLS (L) Cajun dusted & 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 crumb blondies	\$150 · \$80 · \$45
CRÈME BRULÉE CUPS (G) classic vanilla bean, strawberries & caramelized sugar crust	\$250 · \$130 · \$70
BITE-SIZED COOKIES chocolate chip & classic sugar	\$100 · \$55 · \$30
CARAMELS (G) handmade candies for your guests	\$85 · \$45 · \$25