



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
DEVILED 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
BLT PASTA SALAD	bacon, spinach, tomatoes & buttermilk ranch	\$200 · \$105 · \$55
ROASTED VEGGIES	🍷🍷🍷 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	🍷 jerk seasoned, pineapple, red bell peppers & chile aioli	\$400 · \$205 · \$105
AHI TUNA CANAPES	🍷 cucumbers, teriyaki, sesame seeds & wasabi	\$350 · \$180 · \$90
SHRIMP COCKTAIL	🍷 served with classic cocktail sauce & lemon wedges	\$400 · \$205 · \$105
SEARED SALMON	🍷🍷 sautéed spinach & chile aioli	\$450 · \$225 · \$125

MEAT & POULTRY

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 TENDERS	served with ranch & honey mustard	\$400 · \$205 · \$105
ITALIAN CHICKEN	🍷 sautéed spinach, onion, tomatoes, Parmesan & balsamic glaze	\$400 · \$205 · \$105
BISON MEATBALLS	🍷 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 dense brownies topped with caramel & chocolate sauce	\$200 · \$105 · \$55
CRÈME BRULÉE CUPS	🍷 classic vanilla bean & caramelized sugar crust	\$275 · \$150 · \$75
BITE-SIZED COOKIES	chocolate chip & classic sugar	\$150 · \$80 · \$45
CARAMELS	🍷 handmade candies for your guests	\$100 · \$55 · \$30