



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, mixed berries & orange slices	\$225 · \$125 · \$65
SPINACH ARTICHOKE DIP	🌱	served with carrots, sugar snap peas, red bell pepper & broccoli	\$275 · \$150 · \$75
CHIPS & DIPS	🌱🍷🥗	tortilla chips, smashed avocado, salsa & cream queso cheese	\$275 · \$150 · \$75
PRETZEL BREADSTICKS		red sea salted with creamy queso cheese	\$275 · \$150 · \$75
DEVILED EGGS	🌱🍷	classic style with paprika dust & pickle chips	\$200 · \$105 · \$55
BAKED 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	🌱🍷🥗	carrots, broccoli, green beans, red bell pepper & balsamic glaze	\$275 · \$150 · \$75
SPIRAL MAC		creamy cheddar sauce & rotini pasta	\$225 · \$125 · \$65

MINI SANDWICHES

ROASTED TURKEY		petite rolls, American, Provolone, mayonnaise, mustard & pickle chips	\$350 · \$180 · \$90
BLT TRIANGLES		bacon, avocado, lettuce, tomato & mayo on toasted multigrain & pickle chips	\$400 · \$205 · \$105
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, sugar snap peas, red bell peppers & chile aioli	\$400 · \$205 · \$105
AHI TUNA CANAPES	🍷	cucumbers, teriyaki, sesame seeds, ginger & 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	🍷	Woodys 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	🌱	classic vanilla bean, strawberries & 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