

STATIONS MENU

Please notify us of any dietary requirements and we will accommodate where possible.



indicates this station is chef led and interactive.

BRUSCHETTA TABLE

Guests can choose from our fresh ingredients listed below to build their own delicious bruschetta on assorted crostini and sliced baguettes

\$5 PER PERSON

Great Northern White Beans
Fresh Shaved Prosciutto di Parma
Fresh Whole Milk Mozzarella
Vine Ripened Tomatoes
Snipped Basil
Baby Arugula
Olive Tapenade
Eggplant
Infused Olive Oils

SOUTH OF THE BORDER TACO BAR



An interactive station where guests can create their own perfect taco

\$7 PER PERSON

Tinga de Pollo (slow braised chicken)
Al Pastor (pork)
Tacos de Pescado (fish)
Guacamole
Salsa Rojo
Salsa Verde
Red Cabbage
Shaved Radishes
Cilantro
Cotija cheese
Fresh Limes

MASHED POTATO BAR



An interactive station with mashed potatoes served warm in a classic martini glass with a wide selection of toppings and gravy

\$6 PER PERSON

Whipped White Potatoes
New York Mild Cheddar Cheese
Applewood Smoked Blue Cheese Crumbles
Maple Peppered Pork Bacon
Roasted Broccoli Florets
Caramelized Onions
Brown Gravy
Chive Butter

MAC N' CHEESE BAR



An interactive cooking station where our chef creates your perfect macaroni and cheese bowl with your favorite ingredients

\$7 PER PERSON

Smoked Gouda
Ghost Pepper Cheese
Maple Glazed Ham
Applewood Smoked Bacon
Broccoli and Peas
Buffalo Chicken Bites

Surf and Turf Add-on (Marinated steak and jumbo lump crab meat)

ADDITIONAL \$5 PER PERSON

TAJ MAHAL STATION

A variety of classic Indian flavors where guests can build their own plates

\$6 PER PERSON

Bombay Potatoes
Vegetarian Samosas
Chicken Tiki Masala
Chana Masala
Spinach Paneer
Baked Garlic Naan
Crispy Poppadoms
Mango Lassi Shooters

OKTOBERFEST STATION

A smörgåsbord of fun authentic German cuisine presented in a mouth-watering display

\$6 PER PERSON

Beer Braised Bratwurst
Jumbo soft pretzels with spicy mustard
Sauerkraut
Potato Pancakes with sour cream and dill
Roasted lemon thyme chicken
Warm German potato salad

SPANISH TAPAS TABLE

A Barcelona inspired tasting table where guests can mix and match their favorite bites

\$5 PER PERSON

Garlic Shrimp
Marinated Mushrooms
Chorizo Al Vino Tinto (Spanish Sausage braised in red wine)
Mixed Olives
Mojo Picante (Red pepper dipping sauce)
Pan con tomate (Spanish style tomato bread)
Marinated Manchego
Gazpacho Shooters
Torta Crackers

Pairs perfectly with our homemade sangria

ADDITIONAL \$3 PER PERSON

ARTISAN FLATBREAD TABLE

An assortment of delicious oven baked flatbreads

CHOOSE THREE - \$6 PER PERSON

Bacon jam, arugula, crumbled goat cheese and shaved prosciutto

Fresh mozzarella, tomato sauce and basil

Applewood smoked bacon, breaded chicken, buttermilk ranch aioli, shredded mozzarella and smoked provolone

Fire roasted bell peppers, chopped baby spinach, shaved red onion, baby bella mushrooms, hearty marinara and aged asiago cheese

Hot spicy chicken, white barbecue sauce, pickle chips and shredded mozzarella cheese

Honey garlic buffalo sauce, braised chicken, crumbled ghost pepper cheese, sliced jalapenos and a chipotle drizzle

Mild Italian sausage, sliced portabella mushrooms, diced yellow onions, chunky tomato sauce and mozzarella cheese

CHINESE TAKEOUT STATION

A blend of familiar Chinese flavors where guests can build their own mini takeout box

\$6 PER PERSON

Lo Mein Noodles
Sweet and Sour Chicken
Sesame Pork Stir Fry
Spring Rolls

SMOKEHOUSE SLIDER BAR

An interactive station where our chef will help your guests create a delicious slider with their choice of in-house smoked meats

\$7 PER PERSON

Shredded Turkey Breast
Pulled Pork Shoulder
Sliced Beef Brisket
Tangy Barbecue Sauce
Pickled Cabbage
Fried onion petals
Deep fried potato skins
Horseradish mayo
Bread and butter pickles

TUSCAN PASTA BAR

An interactive cooking station where guests can choose their own pasta, sauce and toppings

\$7 PER PERSON

Pasta Selections (Choose two)

Tri Color Tortellini
Mezzi Rigatoni
Cavatappi
Farfalle Gemelli
Mushroom Ravioli

Sauce Selections (Choose three)

Hearty Marinara
Puttanesca
Bolognese
Creamy Alfredo
Vodka
Aglie e Olio

Toppings

Broccoli
Zucchini and Squash
Peas and Mushrooms
Sun Dried Tomatoes
Bacon

Asiago, Aged Parmesan and Mozzarella Cheese

CHILLED SHRIMP BAR

Jumbo Shrimp served over ice and accompanied by lemon wedges and Chesapeake- style cocktail sauce

\$ MARKET PRICE / 4 DOZEN MINIMUM

RAW OYSTER BAR

Freshly shucked blue point oysters served on the half shell over a bed of ice. Accompanied with lemon wedges and our homemade

New England Bloody Mary sauce

\$ MARKET PRICE / 6 DOZEN MINIMUM