



Food Stations & Appetizers

2019



FOOD STATIONS

For a casual reception that allows your guests to mingle, choose from our selection of food stations. Stations are chef attended to help serve your guests.

Prices vary depending on selection. Casual seating is recommended.

Fresh Salad Bar

Mixed greens with choice of dressings and toppings including cucumber, grape tomatoes, peppers, garlic croutons, chick peas, goat cheese, seasonal berries, toasted almonds, olives and pickles

Shrimp on Ice

Jumbo shrimp on ice with lemons, cocktail sauce and spicy mango yogurt

Beef Tenderloin Crostini Carvery

Hand carved on fresh baguette with horseradish aioli and caramelized onions

Mashed Potato Martini Bar

Creamy roasted garlic mash, served in a martini glass with choice of toppings including, beef gravy, cheddar cheese, bacon bits, sautéed mushrooms, caramelized onions, green onions and sour cream

Signature Pork Sliders

Crackling pig roast or pulled pork with condiments, slider buns and slaw

Gourmet Grilled Cheese

Selection of freshly made grilled cheese sandwiches on artisan breads. Cheddar and bacon, swiss and mushroom, brie and fig, mozzarella and caramelized onion

Taco Bar

Flank steak or chicken with grilled vegetables, on corn and flour tortillas, with pico di gallo, guacamole, pickled red onion, shredded lettuce, cheddar cheese and sour cream. Tortilla chips and salsa to accompany.

Grilled Cedar Plank Salmon Lettuce Wraps

Maple and whole grain mustard marinated salmon, grilled on cedar planks with local fruit salsa

Chicken Souvlaki

Grilled marinated Greek style chicken kabobs with pita bread and tzatziki

Jerk Chicken

Rotisserie chicken marinated in Jamaican jerk seasonings served with rice and beans

Southern BBQ Station

BBQ pork ribs with creamy macaroni and cheese, corn bread, baked beans and slaw

Shanghai Noodle

Asian noodles with shitake mushroom, snow peas and bean sprouts with hoisin glaze served in Chinese take out boxes with chopsticks

Dessert Station

Selection of handmade cakes, pastries and fruit tarts



-Crowd Favorite **G**-Gluten Free **D**-Dairy Free **V**-Vegetarian



Hors D'Oeuvres

Bite size canapés available passed or stationed

VEGETARIAN

- Vegetables Sushi Maki Rolls **G D V**
- Vietnamese Vegetarian Rice Paper Roll with 5 Spices Marinade **G D V**
- Braised Leek & Goat Cheese Tart with Cherry Tomato **V**
- Wild Mushrooms and Artichoke Fricassee on Mini Tartelette **V**
- Caprese Salad & Fresh Basil on Bamboo Skewers **G V** 🐷
- Asparagus & Brie Mini Quiche **V** 🐷
- Seasonal Fruit Kabobs **G D V**

FOR MEAT LOVERS

- Beef Carpaccio & Whipped Goat Cheese Croutons with Balsamic Reduction
- Smoked Chicken Caesar Salad on Miniature Frico Basket **G** 🐷
- Smoked Duck Breast and Mango Skewers **G D** 🐷
- Asian Roasted Duck & Vegetable Rice Paper Roll **D**
- Whipped Brie Crostino with Roasted Grapes and Crispy Bacon
- Mini Yorkshire Pudding with Parsnip Mash, Smoked Beef and Caramelized Onion 🐷

FROM THE SEA

- Salmon and Cucumber California Rolls **G D**
- Mini Blini with Smoked Salmon with Cream Fraiche 🐷
- Shrimp wrapped with Smoked Salmon **G D**
- Seared Scallop with Braised Leeks and Mango Chutney on Sesame Toast **D**

SUSHI AVAILABLE BY REQUEST **G D**



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