



Dinner Food Stations

Minimum 30ppl must have at least 3 stations

All these stations are self-serve unless a chef is requested which there is an added fee

Oven roasted Veggies station

Blend of seasonal veggies

Brussel sprouts

Roasted kale with cabbage

4.25

Salad Station:

Romaine, spring mix

Toppings:

Tomato

Blue cheese

Goat cheese

Dried cranberry

Dried cherry's

Almonds, walnuts

Ranch, balsamic vinaigrette, honey mustard

4.50

Potato station:

Baked potato

Smash potato

Roasted potato

Toppings:

Chives

Bacon bits

Sour cream

Butter

3.25

Mac N Cheese Station

Homemade mac n cheese with a blend of cheese and a hit of smoke

Toppings:

Bacon

Statue cremini mushrooms

Brussel sprouts

Goat cheese

Truffle oil

3.75

Taco bar

(3 per-person)

Grilled chicken, Carne asada (grilled Steak)

Flower tortillas and corn tortillas

Assortment of salsa

Dice Tomato

Shredded romaine

Dice onion

Sour cream

7.25

Add guacamole of 1.50

Pasta bar

Penne pasta, tri-color spiral pasta

Cream sauce, Marinara

Peas, olives, sauté bell peppers, mushrooms

Chicken, Ground beef

5.95

Add smoked salmon 2.50

Add Shrimp 1.75

MINI BACON CHEESEBURGERS

(3 sliders per per)

served with an assortment of garnishes & cheeses including American & Provolone cheese, mayonnaise, mustard, ketchup, pickles, lettuce, tomatoes

\$7.19

Meat ball station

Fresh made meat balls with an assortment of sauce

Swedish, buffalo, bbq and sweet teriyaki
3.95

Barvarian brats

Traditional Bratwurst with pretzel rolls
Curry ketchup, mustard and sauerkraut
7.80

