

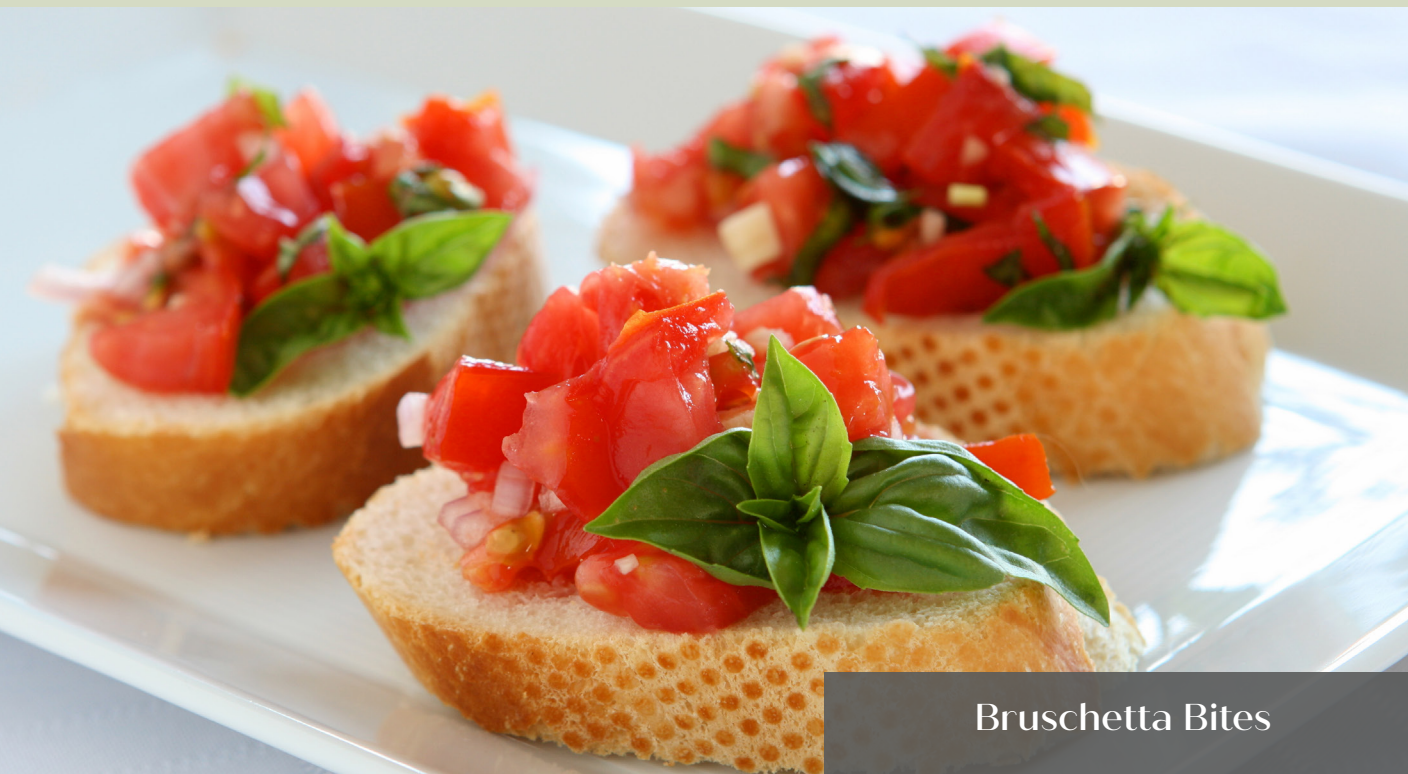
Catering Menu

We value service, taste and style.



Catering/Buffer Menu

Catering with The Station gives you plenty of options to choose from. We specialize in making your event unforgettable. We will work with you to customize the menu to your unique specifications, and make sure your special event stays within your budget.



Bruschetta Bites

Starters (\$10pp minimum 50)

- Sweet Thai chili meatballs
- Dynamite Stix
- Spinach Dip
- Arancini
- Tres bruschetta bites
- Crab stuffed mushrooms
- Buffalo chicken dip
- Shrimp & Grits cakes
- Ham & cheese pinwheels
- Charcuterie boards
- Phillo Cups with Duxelle
- Fresh Fruit

Salads

- House Salad: romaine lettuce, red onion, cherry tomatoes, shredded Colby, croutons
- Caesar: romaine lettuce, Parmesan cheese, croutons
- Annipasta: iceberg lettuce, pepperoni, ham, shredded Colby, tomatoes
- Fiesta: romaine iceberg mix, roasted corn, bacon, boiled egg, tomatoes, fajita style chicken, tortilla strips
- Mardi Gras: spinach romaine mix, mandarin oranges

Entrees

- Deconstructed pot pie
- Beef wellington
- Smoke house Chicken
- Hawaiiin Chicken
- Cordon Bleu
- Pork medallions
- Smoked pulled pork
- Smoked pulled chicken
- Smoked sliced brisket
- Lasagna bolognese
- Filet o beef
- Bourbon honey salmon
- Pan seared scallops
- Pan seared scallops
- Shrimp & Grits
- Gilled 10oz New York Strip Steak (add \$2pp)
- BBQ Baby Back Ribs (add \$2pp)

Vegan Entrees

- Grilled portabella stuffed with caramalized onion cheddar, mozzarella, and parmesan cheese and panko
- Grilled garden skewers
- Thriple hummus platter served with fresh vegetable chips and toasted pita chips

Sides

- Baked Mac N Cheese
- Ratatoulie
- Mashed potatoes
- Sweet potato souffle
- Bacon wrapped green beans
- Bacon wrapped asperagus
- B russel sprout, lardon, and parsnip
- Rice pilof
- Dirty corn
- Fingerling confit
- Braised local greens
- Galettes
- Honey wheat rolls with Honey butter

Chef Station Requires One Chef

- Prime Rib Carving
- Roasted Rib Loin
- Pork tenderloin
- Ham pit
- Turkey breast
- Fajita

Desserts

- Variety mini cheese cakes
- Strawberry short cakes
- Fruit Cobbler
- Creme brulee
- Macroons
- Cannoli
- Apple rose puffs
- Cookie bar
- Chocolate covered fruit skewers
- Mousse
- Seasonal pies

Themed Dinners

Offered Only with Gold or Premium Package

***Also available for Food Truck Bookings*

- Low Country Boil
- Backyard BBQ **
- Taste of Italy
- Taco Stand **
- Southern Soul **
- Eastern European **
- Sushi Bar
- Pho Bowl
- Game Hunt
- The Big Island **

Buffet Options



STARTERS (choose one)
SALADS (choose one)
ENTREES (choose two)
SIDES (choose four)
DESSERTS (choose two)

**PLATINUM
PACKAGE
\$49.95 PP**

STARTERS (choose one)
SALADS (choose one)
ENTREES (choose two)
SIDES (choose three)
DESSERTS (choose one)

**GOLD
PACKAGE
\$45.99 PP**

**STARTERS or SALAD
(choose one)**
ENTREES (choose two)
SIDES (choose two)
DESSERTS (choose one)

**SILVER
PACKAGE
\$39.95**

SALADS (choose one))
ENTREES (choose two)
SIDES (choose one)
DESSERTS (choose one)

**BRONZE
PACKAGE
\$34.95 PP**

**Business or
Conference
\$15 pp**

Business/Conferences

Breakfast Buffet

- Cheese Scramble or Quiche minis
 - Bacon, Ham, or Sausage
 - Toast and Grits or Sausage Gravy and Biscuit
- Yogurt
Fresh Fruit

Lunch Buffet

- Option A (Choose 2)
Soup and Grilled Cheese
Club (wrap or three stack)
BLT
Panini
Chicken Salad

- Option B (choose 1)
Salad Bar
Wrap Bar

****ALL LUNCH OPTIONS SERVED WITH CHIPS
AND FRESH FRUIT OR COOKIE****



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