

Stations

Stations are intended for “floating” receptions, which emphasize mingling. They are not recommended for seated events, but we can bring these flavors into your buffet or cocktail hour if seating is part of your plan. Buffet flavors may also be served via stations.

Macaroni & Cheese

creamy mac with toppings including bacon, scallions, jalapeño, breadcrumbs, grape tomatoes, cheddar, parmesan, and hot sauce (D,E,G); add chorizo or lobster (Sh)

French Fries*

fresh fries served with ketchup, curried mayo, chipotle-lime aioli, malt vinegar, & cajun seasoning

Low Country Boil

boiled shrimp, kielbasa, new potatoes, and corn, cocktail sauce & melted butter (D,Sh)

Seafood Gazpacho

classic Spanish gazpacho served chilled over shrimp & crab meat (Sh)

Shrimp and Grits

louisiana-style spicy shrimp and andouille sausage stew over creamy grits (D,Sh)

“Raw” Bar*

choice of seafood including fresh oysters, clams, mussels, crab, & shrimp, served with cocktail sauce, mignonette, hot sauce, crackers, and lemons (Sh)

Chicken & Waffles

fried chicken and fresh waffles topped with maple syrup and candied bacon (D,E,G)

Carving*

options include beef tenderloin or prime rib, porchetta, pork loin, chicken roulade, or rack of lamb, with accompaniments

Street Tacos*

corn & flour tortillas with two fillings (choose from carne asada, carnitas, al pastor, braised chicken, chorizo, shrimp, grilled or fried fish, or sweet potato black beans), with chips, salsa & toppings (D,G)

Pasta*

linguini and penne pastas; two proteins (choose from mini meatballs, italian sausage, grilled chicken, chicken milanese, or shrimp scampi); marinara, alfredo, and pesto sauces; and parmesan (D,G)

Pad Thai

noodle stir fry with shrimp or chicken and carrots in a sweet-savory-sour sauce, topped with peanuts and scallions (Sh)

Arroz con Pollo & Plantains

chicken stewed with rice, onions, and saffron, served with fried sweet plantains

Bulgogi & Udon

braised bulgogi beef over udon noodles with green beans, carrot and scallions (G)

* May requires on-site chef(s) and rented equipment, pending party size & timing

D = Dairy | E = Egg | G = Gluten | N = Nuts | F = Fish | S = Seeds | Sh = Shellfish | V = Vegan

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Southern

pulled pork or brisket sliders with macaroni & cheese (D,E,G); add spicy collards (V)

Brats

grilled local brats and hawaiian buns with classic and custom toppings

Paella

spanish-style chorizo, shrimp, and mussels prepared with rice, peas, and saffron (Sh)

Steak Frites*

manhattan filet with fresh french fries, horseradish and au jus sauces, and ketchup

Garden Station

selection of seasonal salads and fresh, roasted and pickled vegetables

Biscuit Bar

buttermilk biscuits with assorted housemade jams, apple butter, honey, butter, and other toppings (D,G)

Fritto Misto*

tempura fried scallops, shrimp, lemon, chiles and vegetables with a spicy marinara sauces (G,Sh)

Sweet Potato Bar

roasted sweet potatoes with toppings including chipotle chicken, broccoli, cheeses, brown sugar, mini marshmallows, and butter (D)

Skewers

chicken satay, beef & lamb kofta, and grilled vegetable skewers with sauces

Huevos Rancheros or Nachos Bar

tortilla chips with toppings including chorizo, queso fresco or nacho cheese, black beans, salsas, and guacamole (D)

Indian Station

delhi's classic "butter chicken," served with raita, basmati rice, and naan bread (D,G)

Crepes*

sweet and savory crepes with fillings including chicken or sausage, mushrooms, swiss cheese, fresh herbs, nutella, bananas, strawberries, and whipped cream (D,G)

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