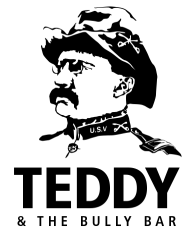


# Stations

SPRING

2026



All stations are priced based on 2 hours of service.

## *Golden Beet Salad* V GF

herb yogurt dressing, local greens, gooseberries  
**\$9 per person**

## *Artichoke Risotto* V GF

artichoke, parmesan, gouda, lemon parsley  
gremolata  
**\$15 per person**

## *Bucatini Cacio e Pepe* V

pecorino, black pepper  
**\$15 per person**

## *Roasted Salmon* GF

miso whipped carrots, heirloom carrots, shitake  
mushrooms, ginger beurre monte  
**\$17 per person**

## *Cognac Braised Beef Short Rib* GF

pomme aligot, wilted greens, crispy pickled onion  
ring, peppercorn jus  
**\$18 per person**

## *Roasted Duck Breast* GF

root vegetables, duck jus, wilted escarole,  
orange duck jus  
**\$19 per person**

## *Build Your Own Taco*

chicken, strip steak, corn tortillas  
Accompaniments: pico de gallo, chopped  
lettuce, onions, cilantro, tomato, cheddar  
cheese, fresh limes (minimum 50 guests)  
**\$27 per person**

## *Build Your Own Pasta Station*

cheese filled tortellini & penne pasta  
marinara sauce & alfredo sauce  
grilled chicken & mini beef meatballs  
peas, mushrooms, onions, bacon bits  
(with attendant)  
(minimum 50 guests)  
**\$30 per person**

## *Build Your Own Tater Tot Bar*

tater tots, shredded cheese, cheese sauce,  
bacon, scallions, sour cream, ketchup, jalapenos,  
chives  
(minimum 50 guests)  
**\$25 per person**

## *Crispy Calamari*

pickled peppers, roasted jalapeno aioli  
**\$13 per person**

## *Crispy Brussel Sprouts* V

apricot mostarda  
**\$12 per person**

## *Roasted Chicken*

truffle herb pan sauce, creamed farro, shitakes,  
spring peas  
**\$17 per person**

## *Grilled Lamb Chop* GF

carrot top chimichurri, smoked sea salt  
**market price**

## *House Baked Flatbreads*

choice of three:  
tomato -basil pesto, olive oil, housemade fresh  
mozzarella  
bbq chicken - bbq sauce, slow roasted chicken,  
red onion, mozzarella  
meat lovers - pepperoni, bacon, Italian sausage,  
tomato sauce, mozzarella &  
parmesan cheese, basil  
roasted vegetables - zucchini, red onions, yellow  
peppers, mushrooms, sundried tomato, ricotta,  
mozzarella & parmesan  
**\$25 per person**

## *Build Your Own Slider*

beef, chicken & veggie accompaniments:  
cheese, onion, lettuce, tomato, ketchup, mayo,  
mustard, pickles  
(minimum 50 guests)  
**\$27 per person**

## *Jumbo Shrimp & Oyster Display*

cocktail sauce, mignonette, horseradish  
**market price**

## *Build Your Own Mac & Cheese*

teddy mac & cheese  
bacon, fried chicken bites, chives, mushrooms,  
jalapeno, broccoli, diced tomatoes  
(minimum 50 guests)  
**\$27 per person**

GF - Gluten Free  
V - Vegetarian  
VG - Vegan

Attendant stations can accommodate a variety of dietary  
restrictions with presented choices.