

Stations

SPRING 2025

FOR PRIVATE EVENTS ONLY

All stations are priced based on 2 hours of service.

Heirloom Tomato Salad V GF
whipped ricotta, rocket pesto, pickled shallots,
passion fruit vinaigrette
\$9 per person

Corn Risotto V GF
black truffle shavings, beech mushrooms,
fine herbs, parmesan
\$13 per person

LINCOLN House Cut Fries V GF
various dipping sauces
\$9 each

LINCOLN Mac & Cheese V
mornay, smoked gouda,
farmhouse cheddar
\$13 per person

Roasted Mustard Salmon GF
saffron potato, basil courgette puree, roasted
yellow zucchini, gazpacho vinaigrette
\$16 per person

Build Your Own Taco Bar
chicken, strip steak, shrimp corn tortillas,
accompaniments: pico de gallo, chopped
lettuce, onions, cilantro, tomato, cheddar
cheese, fresh limes (minimum 50 guests)
\$25 per person

Build Your Own Tater Tots
available toppings: shredded cheese, cheese
sauce, bacon, scallions, sour cream, chopped
tomatoes, ketchup
(minimum 50 guests)
\$20 per person

Peach & Burrata Salad V GF
champagne vinaigrette, chicory lettuce, honey
peaches, radishes
\$9 per person

Crispy Brussel Sprouts V
peach jam, ginger crema
\$12 per person

Baked Pasta V
parmesan cheese, mozzarella cheese, oregano,
basil, tomato sauce, ziti pasta
\$13 per person

Shrimp & Grits
stone ground cheddar grits, creole trinity, bacon,
lemon gremolata
\$15 per person

Pan Roasted Chicken GF
pomme puree, spring vegetables, natural jus
\$16 per person

Grilled Lamb Chop GF
carrot top chimichurri, smoked sea salt
market price

Fried Chicken & Waffle/Biscuit
buttermilk fried chicken, choice of house made
waffles or biscuit choice of warm syrup or gravy
(minimum 50 guests)
\$20 per person

Build Your Own Slider
beef, chicken & veggie
accompaniments: cheese, onion, lettuce,
tomato, ketchup, mayo, mustard, pickles
(minimum 50 guests)
\$25 per person

Jumbo Shrimp & Oyster Display
cocktail sauce, mignonette, horseradish
(minimum 50 guests)
market price

GF - Gluten Free V - Vegetarian
VG - Vegan
Additional Vegan Options Are Available Upon
Requests.