

Themed Stations

Sample Themed Stations

A "Stations Dinner" is a truly unique way to host an event. Plan for 3 or 4 various stations around the dining area to make a complete meal.

These sample menus show some possibilities of food items that can be combined to create a variety of Stations for your event. We can custom-design any number of Stations to suit your personal preferences, such as:

Mediterranean, Oriental, Cajun, Hawaiian, Caribbean, Southwestern or Wisconsin.

The possibilities are only limited by your imagination and budget.

Don't forget Interactive Stations (2nd page)!

Salad Station... 5.50/serving

Mixed Lettuce Greens (Spinach & Spring Mix)
Assorted toppings & Assorted Dressings
Caesar Potato Salad
Citrus & Ginger-marinated Carrots
Hummus w/Toasted Pita Wedges
French Rolls w/Butter & Margarine

Italian Station... 9.75/serving

Italian Meatballs in Marinara Mini Deep-dish Pizzas Bruschetta w/Assorted Toppings (Wild Mushroom & Herb, Classic Caprese) Antipasto Trays (Meats, Cheeses, Vegetables, Olives)

Fruit, Cheese & Vegetable Station ... 8.50/serving

Assorted Fresh Fruit (Melons, Berries, Pineapple, Grapes) Domestic & Artisan Cheeses Vegetable Crudités w/trio of Dips (Dill, Ranch, Garlic Herb)

Vegetarian Station... 8.50/serving

Parmesan & Black Pepper Polenta Fries w/Roasted Red Pepper Sauce Crostini w/Fig Jam, Apple & Pecorino Cheese Florentine Phyllo Triangles Risotto Croquettes

Seafood Station... 12.50/serving

Smoked Salmon w/House-made Flatbread Crackers Iced Shrimp, Cocktail Sauce & Lemon Crab-stuffed Spring Peas Pan-seared Ahi Tuna Bites, Wasabi Dip

<u> Dessert</u>

Sundae Buffet Station... 4.75/serving

Assorted Ice Cream (Chocolate, Vanilla, other)
Chocolate Sauce, Caramel Sauce, Strawberry topping
Chopped Peanuts, Mini Chocolate Chips
Mini M&M's, Candy Sprinkles, Whipped Topping & Cherries
(Staff to dish up Ice Cream – 25.00/hour)

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Interactive Stations

Sample Interactive Stations

We suggest 1 or 2 Interactive Stations along with 2 or 3 Themed Stations.

Carving Station ... 8.95/serving

(Choose two Meats)

Grilled Beef Shoulder Tenderloin, Smoked BBQ Beef Brisket, Honey-glazed Ham Ono-marinated Porkloin (Hawaiian BBQ), Roast Turkey Breast Amber-marinated Angus Sirloin, Grilled Herb-dusted Chicken Breast Assorted Artisan Rolls Garlic Aioli, Flavored Mustards, Herb Butter (Chefs & carving lamps included)

These Stations include staff to prepare the food on site ("self-serve" or "to-order").

~ Chefs & portable sauté stations included ~

Add Herb-roasted Gold Potatoes...1.45

Pasta Station... 8.50 to 9.95/serving

Penne Pasta, Fettuccine Pasta, Cheese Tortellini Chicken Breast, Shrimp, Italian Sausage Onions, Mushrooms, Peppers, Zucchini, Ripe Olives Marinara Sauce, Alfredo Sauce, Garlic Butter Sauce

Mini Grilled Cheese Station... 6.25 to 7.75/serving

Sliced Sourdough Baguettes White Cheddar, Colby & Pepper Jack Cheeses Sliced Zucchini, Roma Tomato, roasted Red Pepper & Bacon Fresh Potato Chips

Add Tomato Bisque in demi-cups... 1.25/serving

Quesadilla Station... 6.75 to 8.50/serving

Flour & Corn Tortillas Seasoned Chicken Meat, Carnitas, Beef Machaca Caramelized Onion, Sautéed Peppers, Ripe Olives, Shredded Cheddar Assorted Salsas & Sour Cream Paella-style Rice

*Minimum of 3 stations; prices per station will increase for only 1 or 2 selections.

- *Prices include cloth tablecovers & napkins, china place-settings and all the needed service staff.
- *Minimum 60 guests (add \$1.00/person for groups under 60).
- *There will be a \$200.00 staff charge for a delay in service of more than $\frac{1}{2}$ hour past the agreed upon meal time.
- *A delivery fee may be added for deliveries under \$500.00 outside the Plover/Stevens Point area.
- *An individual staff travel fee will be added to deliveries outside the Plover/Stevens Point area.
- *An 18% service charge and 5.5% sales tax will be applied to all food & beverages.
- *A 3% discount will apply if the invoice is paid (in full) with cash or check on or before the day of the event.

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