

STATION EVENTS

“Just Soups”

Roasted Butternut Squash Bisque with Fresh Cilantro & Chantilly
“The Best” New England Clam Chowder with Crispy Leek
Lobster & Grilled Corn Bisque with a Sherry Splash
Roasted Portabello and Spinach
Warm Apple with Cinnamon Brioche Crouton
\$10 / choice of three

“Risotto ala Minute”

Seared Chicken with Grilled Corn, Crispy Bacon, and Leeks
Hardwood Grilled Vegetables
Spicy Shrimp with Tasso, Andouille, and Tomato
Exotic Mushroom and Prosciutto
\$10

“A Crazy Taste of Italy”

Arugala Salad with Pine Nuts, Italian Gorgonzola, & Balsamic Vinaigrette
Caponata with Roasted Garlic Crostini
Roma Tomato Salad with Fresh Basil, Fresh Mozzarella, Drizzled with Virgin Oil
and Balsamico
Marinated Olives
Fresh Focaccia and Italian Breads with Virgin Oil
Fusili Pasta with Seared Rock Shrimp, Bay Scallops, and Spinach in a Tomato
Marsala Cream
Penne Tossed with Nutless Pesto, “24” Hour Dried Tomatoes, Shaved Parmesan,
and Cracked Pepper
(Alternative Pasta Choices Available)
\$25

“Mexican”

Mixed Green Salad with Avocado, Diced Tomato, & Jicama with Our Own Ranch
Style Dressing
Black Bean and Chicken Empanadas with Salsa and Green Onion Sour Cream
Vegetarian Enchilada with Salsa Verde and Cilantro Cream
Braised Beef Short Ribs with Poblano Chile Glaze
Chipotle Rubbed Pork Tenderloin with Mango and Tomatillo Salsa
Seasoned Mexican Rice
\$30
\$22 / without short ribs

Sample Station Events Continued:

“Red Stripe Reggae”

Caribbean Cobb Salad
Jerk Rubbed Pork Tenderloin with Grilled Mango Salsa
Black Bean and Grilled Corn Salad with Red Onion and Herbs
Spicy Seasonal Island Kebobs
Sautéed Shrimp with Fresh Coconut Milk and Batonnet of Jicama
Red Snapper Veracruz
\$25

“Five Star”

Local Field Green Salad with Walnuts, Great Hill Blue Cheese, Grilled Pear, and
Cider Vinaigrette
Hearts of Romaine Salad with Our Own Crouton, Garlicky Peppercorn Dressing,
and Shaved Parmesan
Yukon Whipped Potato
Slow Roasted Root Vegetables
Statler Breast of Chicken Topped with Goat Cheese, Tarragon, & Raspberry
Roast Tenderloin of Beef with Gorgonzola Butter
Pecan Crusted Salmon with Amaretto Dijon Sauce
\$49

“Thai Curry”

Yellow Curry
Red Curry
Sticky Jasmine Rice
Seared Rock Shrimp / Braised Chicken / Bamboo Shoots, Crispy Coconut, Lime
Leaves
\$12

-ALL PRICES ARE PER PERSON-

PRICES ARE QUOTED WITH A MINIMUM OF 75 GUESTS. SMALLER GUEST
COUNTS WELCOME WITH ADDITIONAL FEE PER PERSON