

FOOD STATIONS

G r a z i n g T a b l e

Antipasto- variety of cheeses and meats
Bocconcini and Tomato Skewers
Mini Quiches
Fruit Skewers
Rustic Italian Breads
Olives and Pickles
Selection of Sweet Treats

M e x i c a n S t a t i o n

Flour and Corn Tortillas
Beef, Chicken and Grilled
Vegetables
Sour Cream, Guacamole,
Salsa and Pickled Red
Onions
Chips and Salsa
Enchiladas

C a r v i n g S t a t i o n

Sirloin cared by Chef
Sauteed Mushrooms and
Onions Horseradish
Mashed Potatoes, served
with toppings

D e s s e r t S t a t i o n

Homemade Churros with Caramel and
Chocolate Sauce
Brownie Squares and Cookies
Fresh Fruit Skewers with Dipping Sauces

*Min. Numbers for food stations is 30 people
For groups of 50 or more we recommend 2 or 3 stations*

Creating Unforgettable
Moments for Your Events