



STROLLING STATIONS

The Catering Company's strolling stations are the perfect way to provide your guests with a small plate menu that doesn't force formalities. Stations will keep your guests mingling and networking and your event flowing smoothly while still leaving your guests satisfied.

Gourmet Salad Station 6.50

Served with European breads and butter.

- Gourmet mixed field greens
- Assorted salad toppings
- Ranch and vinaigrette dressings
- Parmesan crisps

Build-Your-Own Crostini Bar 9.25

Artfully displayed crostini and toppings.

- Fresh toasted French baguette crostini
- House made tomato jam
- Sautéed gourmet mushroom blend with onions and fine herbs
- Blackened beef tenderloin
- Smoked salmon
- Whipped goat cheese

Pasta Station 10.50

Served with garlic bread, parmesan cheese, and your choice of two of our Chef's specialty pastas.

- **Cavatappi with pesto** and primavera vegetables.
- **Rigatoni with Italian sausage** and tomato cream sauce.
- **Farfalle Carbonara** with chicken, peas, bacon, and onion tossed in a rich cream sauce.

Build-Your-Own-Pasta 12.50

Chef attended**

Select two pastas, two house made sauces, two proteins, and six mix-ins. Includes garlic bread and parmesan cheese.

- **Pasta** – Farfalle, Penne, Rigatoni, Cavatappi, Elbow Macaroni
- **Sauces** – Roasted Garlic Cream, Alfredo, Marinara, Bolognese, Tomato Cream, Pesto, Pesto Cream, Garlic Butter Sauce, Four Cheese Brandy, Beef Demi-Glace and Mushroom Cream
- **Protein** – Italian Sausage, Bacon, Italian Meatballs, Diced Grilled Chicken, Mini Shrimp, Beef Tips, Salami, Pepperoni
- **Veggies, etc.** – Caramelized Onions, Peas, Mushrooms, Diced Tomatoes, Gourmet Tomato Medley, Broccoli Florets, Bell Peppers, Cauliflower Florets, Primavera Vegetable Medley, Roasted Garlic, Artichokes, Baby Spinach, Bleu Cheese Crumbles.

*Notice: Consuming raw or undercooked meats, poultry, seafood, shellfish, or eggs may increase your risk of food borne illness, especially if you have a medical condition.

GF=Gluten Free, **VG**=Vegan, **V**=Vegetarian, **NF**=Nut Free, **DF**=Dairy Free

Carving Station 11.00

Chef attended**

Each additional selection – 6.50

- **Stuffed Pork Loin*** GF
Roasted pork loin stuffed with spinach, gourmet mushrooms, and applewood smoked bacon. Served with port wine sauce.
- **Oven Roasted Turkey Breast** GF
With traditional gravy.
- **Slow Roasted Prime Rib*** GF
Au jus with choice of chipotle aioli or horseradish cream.
- **Roasted Leg of Lamb*** GF
With mint jelly.
- **Sesame Encrusted Ahi Tuna*** GF
Tuxedo toasted sesame seed encrusted seared ahi tuna served chilled with sweet soy, wasabi, and sriracha.

Taco 10.25

Served with salsa, cilantro sour cream, flour and corn tortillas, and your choice of two items below.

- **Shredded & Spiced Chicken Thighs** GF
- **Barbacoa** GF
- **Gacho Style Sirloin** GF
With Chimichurri Sauce
- **Mojo Shredded Pork**

Taste of Asia 10.50

Select two items. Includes fortune cookie.

- **Lettuce Wrap** GF
Choice of sticky chicken or beef, bibb lettuce, lime vinaigrette and Asian power slaw.
- **Stir Fry** GF
Chicken, beef or vegetable with cilantro-coconut rice.
- **Spring Rolls** VG
- **Sesame Beef Skewer**
Tender marinated grilled flank steak sprinkled with sesame seeds.
- **Glazed Pork Belly**
Grilled and glazed with a traditional Vietnamese sauce.

Mardi-Gras 9.50

Includes the items below.

- **Chicken Jambalaya**
- **Bayou Gumbo** (contains seafood)
- **Cornbread**

Mediterranean 10.50

Select two items.

- **Chicken Souvlaki Gyros**
Pita wraps, shredded lettuce, diced tomatoes, and tzatziki sauce.
- **Mediterranean Lamb & Vegetable Kabobs*** GF
- **Greek Salad** GF
With Spiced Chicken
- **Grilled Shrimp Skewer** GF
With fresh tomato and bell pepper then sprinkled with feta.
- **Vegetarian Moussaka** GF



When ordering stations, guest seating tables are not set with flatware, ice water, or napkins. The Catering Company will provide high quality compostable plates, and disposable flatware and napkins at the stations.

**additional labor fee applies for chef attended stations.

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