



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 GF 7.25

Served with European breads and butter.

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

Build-Your-Own Crostini Bar 9.75

Artfully displayed crostini and toppings.
(Minimum order of 50 servings.)

- Fresh Toasted French Baguette Crostini
- House Made Tomato Jam
- Blackened Beef Tenderloin
- Smoked Salmon
- Whipped Goat Cheese
- Everything Seasoning

Pasta Station 13.00

Select two items.

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

- **Cavatappi with pesto** and primavera vegetables. NF V
- **Penne with marinara**, Andouille sausage, peppers and onions.
- **Fettuccine Chicken Alfredo**

Add Caesar salad bowl 2.75 per guest.

Substitute Cheese Tortellini pasta for .50 additional.

*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. **Build-Your-Own-Pasta** 14.00
Chef attended**

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

- **Pasta** – Farfalle, Penne, Cavatappi, and Cheese Tortellini
- **Sauces** – Roasted Garlic Cream, Alfredo, Marinara, Bolognese, Tomato Cream, Pesto, Pesto Cream, Four Cheese Brandy, and Beef Demi-Glace
- **Protein** – Italian Sausage, Bacon, Italian Meatballs, Sliced Grilled Chicken, Mini Shrimp, Beef Tips, and Andouille Sausage.
- **Veggies, etc.** – Caramelized Onions, Peas, Mushrooms, Gourmet Tomato Medley, Broccoli Florets, Bell Peppers, Primavera Vegetable Medley, Roasted Garlic, Artichokes, Baby Spinach, and Bleu Cheese Crumbles.

Nacho Bar GF 9.75

Includes the items below.

- Corn Tortilla Chips
- Mexican spiced shredded beef, hot queso cheese, Cotija cheese, pickled red onions, salsa and jalapenos.

Carving Station 12.00

Chef attended**

Select one item. Each additional selection – 7.00

- **Stuffed Pork Loin*** GF
Roasted pork loin stuffed with fig, apple and apricot, 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.
- **Peppercorn Crusted Strip Loin**
Served with Guinness blue cheese cream sauce.
- **Sesame Encrusted Ahi Tuna*** GF
Tuxedo toasted sesame seed encrusted seared ahi tuna served chilled with sweet soy, wasabi, and sriracha.
- **Roasted Ham**

Taste of Asia 12.00

Select two items.

- **Sweet & Sour Pork Belly** DF NF
Pork belly with grilled pineapple and sweet and sour sauce.
- **Beef and Broccoli** DF NF
Stir-fried tender steak and broccoli in a Chinese-style rich brown sauce.
- **Vietnamese Spring Roll** VG
Served with sweet and sour sauce.
- **Vegetable Fried Rice** DF
Traditional style fried rice with vegetables. (Add chicken \$1.50)
- **Asian Cucumber Salad** GF VG
- **Crab Cheese Dip**
Wonton Chips, sweet and sour sauce.

Chicago Hot Dog Bar 7.50

2 hot dogs with buns per guest.

- Chopped onion, green relish, diced tomatoes, pickles, sport peppers, mustard, ketchup, and celery salt.

Mediterranean 12.00

Select two items.

- **Chicken Souvlaki Gyros**
Pita wraps, shredded lettuce, diced tomatoes, and tzatziki sauce.
- **Greek Salad** GF V
- **Vegetarian Moussaka** GF V
- **Kefta Tagine**
Slow braised Mediterranean vegetables with kefta meatballs in a red sauce.

South of the Boarder 12.00

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

- **South of the Boarder Lasagna**
Seasoned beef or chicken, cheese, grilled corn, crema and enchilada sauce.
- **Steak Fajita** GF NF
Marinated steak, peppers and onions.
- **Pork Carnita** GF NF
Fork tender braised pork shoulder.
- **Chicken El Pastor** DF GF NF
Marinated in warm seasoning & braised in rich chili sauce.
- **Elote Dip** GF NF V
served with tortilla chips.



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 station

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