

## *Savory Specialty Stations*

\*to enhance a package

### **Fry Bar - \$10 per guest**

A Display of Crispy French Fries, Sweet Potato Fries & Truffle Fries with assorted Toppings to include Ketchup, Bacon Bits, Sour Cream, Scallions, Ranch, Bleu Cheese, Nacho Cheese & Cinnamon Sugar Sauce

### **Pretzel & Hot Dog Bar - \$10 per guest**

Warm Soft Pretzels and Beef Hot Dogs Served with Assorted Toppings: Mustards, Ketchup, Onions, Relish, Beer Cheese, Hot Cheddar Cheese, Nutella & Caramel Sauce

### **Flatbread Pizza Station - \$10 per guest**

Margherita Pizza with Fresh mozzarella cheese, tomato & Basil, topped with a balsamic reduction & Meat Lovers with pepperoni, sausage and ground beef with mozzarella cheese & marinara sauce

### **Pasta Station - \$8 per guest**

**\*Chef Required**

Choice of Two Pastas & Two Sauces  
Penne, Ziti, Linguine or Farfalle with Pomodoro, Alfredo, Carbonara, Pesto or A La Vodka  
Tossed with Your Choice of Veggies.  
Add Chicken \$4 | Add Shrimp \$6 | Add  
Combination of Both \$8

### **Slider Station- \$14 per guest**

**Select 2**

**\*Chef Required**

**Cheeseburger Sliders** with Caramelized Shallots, Baby Greens and Roasted Garlic Aioli, **Southern Style Chicken Tender Sliders** with Sliced Pickles and Honey Mustard Mayo, **Hickory Pulled Pork Sliders** with Sautéed Sweet Onions and Louisiana Sauce and **Crab Cake Sliders** with Arugula and Red Pepper Rémoulade.

### **Seafood Display - \$18 per guest**

A Seasonal Seafood Display to include Jumbo Shrimp, Crab Legs, Oysters and Crawfish Salad

### **Chicken & Waffles Station - \$10 per guest**

Crispy Chicken Tenders and Waffles Served with Herb & Honey Butters and Jalapeño & Fruit Jams

### **Mac & Cheese Bar - \$10 per guest**

Featuring, Original, Truffle, Smoked & Bacon Jalapeño Mac & Cheese

### **Crêpe Station - \$14 per guest**

**\*Chef Required**

Guest Choice of Chicken or Seafood Crêpes with a Selection of Tomato, Scallions, Cheese, Mushrooms and Spinach in a Light Crème Sauce

## *Sweet Specialty Stations*

### **Viennese Table - \$12 per guest**

A beautiful assortment of mini desserts that are sure to satisfy any sweet tooth! Some gourmet pastries you may find on this display may include creme brûlée, key lime pie, lemon berry jazz bars, macarons, tiramisu, petits fours and so much more!

### **Dessert Crêpe Station- \$10 per guest**

**\*Chef Required**

Crêpes Made to Order with Bananas Foster or Mixed Berries Filling; Served with a Variety of Sauces to Include: Chocolate, Caramel and Raspberry Topped with a Scoop of Vanilla Ice Cream or Drizzled Chantilly Cream.

### **Sundae Bar \$10 per guest**

**\*Chef Required**

Vanilla & Chocolate Ice Cream served with Chocolate, Caramel and Strawberry Sauces and a Variety of Toppings.