

Food Stations Menu

Food stations will be grouped by type and spread out around the room, giving it a cocktail hour atmosphere. Food stations allow for less congestion and more mobility. It also allows your guests to have more of a variety. Please see appetizer menu for more options. These are great options for dinner rehearsal also!

{Mashed Potato Bar} 8.00

Homemade mashed Idaho potatoes served in a clear plastic martini glass with spoon. Served with following toppings: Butter/Sour Cream/Chopped Chives/Crumbled Bacon/Shredded Cheddar Cheese

{Nacho Bar} 8.50

Tortilla chips Served with the following toppings: Seasoned Ground Beef/Nacho Cheddar Cheese/Sour Cream/Salsa/Sliced White Onions/Jalapenos/Diced Tomatoes/ Shredded Lettuce/Black Olives

{Fiesta Bar} 9.50

Warm hard and soft shell tortillas Served with the following toppings: Seasoned Ground Beef/Shredded Lettuce/ Sliced Tomato/ Sliced White Onions/Salsa/Sour Cream/Shredded Mexican Cheese Blend/Jalapenos/Original Taco Sauce

{Fajitas Bar} 14.00

Warm soft shell tortillas

Served with grilled chicken and marinated beef strips with following toppings: Sautéed onions, red and green peppers/Shredded Lettuce/Sliced Tomatoes/Salsa/Sour Cream/Shredded Cheddar Cheese

{Bruschetta Bar} 9.00

Variety of ciabatta breads slightly toasted and brushed with olive oil Cheeses: Mozzarella/Feta Cheeses/Parmesan

Spreads:

- Pesto: Blended Basil/Parmesan/Garlic/ Olive Oil
- Traditional: Diced Tomatoes/Red Onion/Garlic
- Fresh Garden: Ricotta Cheese/Fresh Lemon Juice/Chopped Basil & Rosemary

Toppings: Arugula Salad Diced ham Apricot and Berry Jam

{Grazing table} 9.00

Minimum 20 people

• A charcuterie/grazing table full of: meats, cheeses, breads, fruit, crackers, spreads, décor, vegetables, greenery and a variety of jams

{Mediterranean Duo} 6.00

• Classic hummus and pepper hummus displayed with lightly salted pita chips and bread. Domestic cheeses and crackers/herbed feta with grilled artichokes/garnished with grapes.