



CATERING & EVENTS

Station Menu



Steaming Hot Woks

Delight guests with the option to create their own Chinese Take Out Box
(3) Steaming Hot Woks filled with guests favorites Asian inspired dishes

Crispy Orange Sesame Chicken
Vegetable Fried Rice
Steaming Wok Pork Dumplings

Bruschetta Station

Fresh diced Tomato Bruschetta
Spinach Artichoke Spread
Traditional Hummus
Warm Toasted Crostini & Homemade Pita Chip
Pesto, Olives, Sundried Tomatoes, Shaved Parmesan Cheese

Polynesian Poke Bowl

**** Gluten Free ****

Fresh Ahi Tuna & Sushi Rice

Served with toppings:

Seaweed Salad, Dried Nori, Sesame Seeds, Scallions, Edamame Beans, Pickled Red Onions, Crispy Noodles, Diced Avocado
Spicy Mayo, Soy Sauce & Sesame Sweet Thai Chili Glaze

**** Vegan Watermelon Poke Option is available ****

European Grazing Table

A bountiful display of imported cheeses & meats:

Danish Blue, English Cheddar
Blueberry Goat, Manchego Cheese
Cured Meats & Salamis
Fig Compote, Olives
Honey, Fresh Fruits & Berries
Artisan Crackers, Flatbreads and Breadsticks

Fresh Pho Station

Choice Of Broth Base:

Vegetable, Chicken, -or- Pork

Choice of Protein:

Shrimp, Sliced Beef, Pork Belly

Toppings:

Fresh Herbs, Bean Sprouts, Sliced Chili Peppers
Fresh Lime Wedges, Mushrooms, Scallions & Red Onions

Nonna's Pasta Station

Penne Pasta

(i) Choice of Sauce: Pesto Cream, Marinara, Ala Vodka, or Alfredo

Grilled Chicken & Italian Sausage

Served with toppings: Caramelized Onions, Spring Peas,
Mushrooms, Red Pepper Flakes, Grated Parmesan Cheese

Mexican Street Food Station

Marinated Lime Chicken Quesadillas
Authentic Mexican Corn on a Stick
Colorful Tortilla Chips & Guacamole
Salsa and Hot Sauces

**** ADD ON: Cinnamon & Sugar Churros for \$2 per person ****

Napoli Flatbread Station

**** Coice of (2) ****

Heirloom Tomato, Pesto & Buffalo Mozzarella
Roasted Fig, Crumbled Goat Cheese & Balsamic Glaze
Mushroom & Cured Pepperoni -OR- Garden Vegetable

Baja Taco Station

Lime Cumin Chicken & Shredded Beef
Flour Tortillas & Crispy Corn Shells

Served with toppings:

Shredded Cabbage, Pickled Red Onion, Chopped Cilantro
Crumbled Queso Fresco, Sour Cream, Pico De Gallo
Fresh Limes & Hot Sauces

Empanada Station

Beef Empanadas

Chicken & Spinach Empanadas

Salsa & Traditional Hot Sauces
White Rice & Black Beans



Continued...





Station Menu

Slider Burer Bar & Tater Tots

2 oz Angus Beef Patties

Served on Hand Rolled Sesame Seed Bun

Served with toppings:

Bacon Jam, Ketchup, Mayo, Mustard, Pickles, American & Blue Cheese Crumbles, Mushrooms & Fried Onions

Garden Crudités

** Gluten Free **

Assorted Fresh Vegetable Crudités
Displayed in Mini Terra Cotta Pots
Served with Hummus & Ranch Dressing

New York Pretzels

Jumbo NYC Style Pretzels

Served with toppings:

Beer Cheese Fondue
Spicy Brown Mustard & Yellow Mustard

50's Style Milk Shakes & Hot Dogs

Vanilla & Chocolate Milk Shakes
Served in Sundae Shop Glasses

Served with Toppings:

Chili, Onions, Cheddar Cheese
Sauerkraut, Relish Mustard & Ketchup

Grilled Cheese & Tomato Soup

Classic Cheddar & American Cheese

Sourdough -- or -- Brioche Bread

Served with Hot Tomato Bisque Soup Shooters

Bacon & Red Onion Jam

Ice Cream Sundaes

Vanilla Ice Cream
Cups & Cones

Served with toppings:

Rainbow Sprinkles, Oreo Cookies, Chopped Peanut Butter Cup
Cherries, Banana, Hot Fudge, Caramel Sauce & Whipped Cream

Mini Gourmet Sweets

** Choose (5) **

Mini Double Fudge Brownies

Mini Blondies

Mini Vanilla Cupcakes

Chocolate Mousse Shooters

Raspberry Mousse Shooters

Key Lime Pie Mousse Shooters

Lavender tea Cookies

White Chocolate Dipped Shortbread Cookies

Assorted Flavors of French Macarons

White Chocolate Dipped Rice Krispie Treat

Chocolate Covered Strawberry

Mini Chocolate Chip Cookies & Milk Shooter

Lemon Raspberry Tartlet

Warm! Red Velvet Mini Donuts

Warm! Apple Cider Mini Donuts

Warm! Chocolate Cake Mini Donuts

Campfire S'mores

Tabletop campfire experience

Endless amounts of Marshmallows Chocolate
Hershy Bars and Graham Crackers

Wooden Skewers provided





Station Menu

Fresh Sushi

Spicy Tuna Roll
Shrimp Tempura
California Roll
Low Sodium Soy Sauce, Wasabi & Pickled Ginger
** Additional \$17.99 per person **

New England Seafood

Maryland Lump Crab Cakes
Shrimp Scampi Pasta
Cheddar Bay Biscuits
** Additional \$9.99 per person **

Florida Surf & Turf

Key Lime Shrimp Skewers
Grilled Skirt Steak with Fresh Chimichurri Sauce
Coconut Rice Pilaf served in Coconut Shells
** Additional \$21.99 per person **

Carving Station

Marinated NY Strip Steak
Seasonal Vegetable Medley
Garlic Whipped Red Skin Potatoes
** Additional \$15 per person **
** UPGRADE to Filet Mignon for \$22 per person **

Salad on the Rocks

10 oz Individual Salad Cups
Choice of (1):
Tuscan Caprese with Balsamic Dressing
Harvest Garden - Avocado Ranch & Balsamic Dressing
Roman Ceasar
** Add to any station for Additional \$4.99 per person **

Taste of Barcelona

Seafood Paella
Mussels, Calamari, Shrimp, Bay Scallops
Tomato Bread (Pan con Tomate)
Small Plates of:
Iberico Ham, Manchego Cheese & Almonds

Tapas Experience

** Single Serve Portions - Small Plates **
Braised Burgundy Short Rib over Butternut Squash Risotto
Miso Glazed Black Cod over Coconut Rice Pilaf
Lemon Caper Scallops with Spinach & Kale Angel Hair
Hoisin Chicken Lollipops with Sesame Soy Noodles
Maryland Crab Cake with Remoulade & Fresh Citrus Slaw
Angus Sliders & Truffle Fries (In mini Fryer Baskets)

Kids Corner

Buttermilk Chicken Tenders
Creamy Spiral Macaroni & Cheese
Vegetable Crudités Cups
Sauces:
BBQ, Ranch, Honey Mustard, Ketchup
** Bamboo Disposable Plates & Cups Provided **



Laura  Ashley
CATERING & EVENTS



Dessert Stations

Dubai Chocolate Strawberries

High End Disposable Cups Filled with:
Garden Fresh Strawberries
Crispy Kataifi & Pistachios
Smothered with Warm Dubai Chocolate

Churro Fries

Cinnamon Sugar Churro Fries
Served in Paper Cups
With Warm Chocolate Drizzle

Donut Wall & Coffee Display

Assortment of your Favorite Donuts
Displayed on a Wooden Wall
Paired with Freshly Brewed Coffee
Creamers, Stirrers, Sweeteners
Paper Cups Included

Barista Coffee Cart

Espresso Based Beverages:
Cappuccino, Lattes Espresso, Hot Chocolate & Tea
High End Disposable Coffee Cups
Assorted Sweeteners, Syrups, & Creamers
Includes Designated Barista

** \$1,200 Inclusive Price **

Mini Cake Bar

Individual Mini Tins of:
Chocolate & Vanilla Cakes

Toppings

Fresh Cut Fruit, Buttercream Frosting, Assorted Drizzle Syrups

** \$12.99 Per Person **

Frozen Cocktail Bar

Turn your favorite Cocktails or Mocktails
into a refreshing slush!

** \$900 Inclusive Price **

For Example

Frosé, Pina Colada, Fro-jito
Espresso Martini



We love to get creative!
Ask us about any customizations