



Station-Style Receptions and Dinners

Minimum 100 Guests. China, linens, and service personnel priced separately.

Market Station

Seasonal fruits and melons, domestic and imported cheeses, cured sausages, and fresh vegetables with ranch and hummus dips, accompanied by flatbreads and crackers. Displayed on tiered china plates.

Appetizer Station

Choose 2 Hot Appetizers, 2 Cold Appetizers, and 2 Dips from our Appetizer & Hors d'Oeuvres Menu. Seafood items additional.

Chef's Carving Station

Glazed Wisconsin Badger Pit Ham and Roasted Breast of Turkey carved under a heat lamp for each individual guest with freshly baked silver dollar rolls and 5 gourmet sauces and relishes. Accompanied by your choice of salad.

Substitute One Meat with Rosemary-Marinated Tenderloin of Pork add .99

Substitute USDA Choice Roasted New York Strip of Beef add 2.49

Substitute USDA Choice Prime Rib of Beef add 2.99

Substitute USDA Choice Wood-Grilled Steer Tenderloin add 4.99

Chef's Pasta Station

Cheese-Filled Tortellini with imported and domestic mushrooms, spinach, colorful bell peppers, and sherry cream sauce. Sautéed throughout the event and accompanied by your choice of salad. Additional pasta choices available upon request.

Sweets and Coffee Station

Mini Chocolate Chip Cookies, Rice Crispy Squares, Chocolate-Covered Pecan Pretzel Rods, and Decadent Candy-Topped Chocolate Brownies accompanied by Regular and Decaffeinated Colombian Coffee. Additional dessert options available upon request.

16.99 Grazing Stations / 18.99 Sit-Down Dinner