

# Stations Menu

## Stations Menu

A fun, colorful, and interactive experience designed to encourage socializing. Typically served on small plates or as multiple buffet selections. Recommended to offer 3 or 4 stations for a wide array of menu items and flavors.

*Prices are based on 100 guests; china and silverware, Kansas sales tax, and a 20% service charge are not included in price.*

### **The Greenery** **\$600**

A sampler of two tossed salads served to order in individual bowls.

- Spinach Salad: spinach, figs, caramelized walnuts, and goat cheese with citrus vinaigrette
- Roasted Vegetable Salad: mixed greens, cold roasted vegetables, and feta cheese with lemon vinaigrette
- BLT Salad: romaine lettuce, grape tomatoes, gorgonzola cheese, bacon, and scallions with house ranch dressing

### **Crudites, Cheese, and Fruit** **\$700**

Assorted seasonal vegetables and fruits plus domestic cheeses and crackers, served with house ranch dressing.

### **Trip to the Mediterranean Sea** **\$800**

- Assorted house-made hummus and baba ganoush
- Grilled vegetable platter (served cold)
- Tabbouleh salad served on romaine lettuce boats
- House-made muffuletta medley and Mediterranean olive medley
- Assorted artesian breads and pitas

### **Italian Antipasto** **\$800**

- Two chef's choice bruschetta
- Marinated mozzarella pearls
- Fine Italian meats and cheeses
- Grilled vegetable platter (served cold)
- Spicy artichoke heart salad
- Marinated eggplant

### **Sabor a Mexico** **\$1000**

A typical taco bar including chicken tinga and ground beef picadillo, served with Mexican-style rice, house-made refried beans, house-made guacamole and assorted salsas, with taco toppings and served with fresh corn and wheat tortillas.

### **Mashed Potatoes Bar** **\$800**

House-whipped Russet potato puree and house-roasted sweet potato puree, served with topping options:

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- crispy applewood-smoked bacon, assorted Vermont cheeses, roasted shredded chicken, butter, sour cream, scallions, and crispy onion straws.

## **Mac and Cheese Bar** **\$1000**

House-made macaroni and cheese, served with topping options:

- assorted Vermont cheeses, roasted ham, crispy applewood-smoked bacon, grilled chicken, sauteed mini shrimp, steamed broccoli, cauliflower, roasted grape tomatoes, and diced scallions.

## **Italian Pasta Bar** **\$1000**

Cheese tortellini tossed and served with choice of three sauces:

- creamy Alfredo sauce
- house tomato-basil sauce
- house Bolognese sauce
- creamy pesto sauce

## **Taste of Asia** **\$1600**

- Choice of 3 sushi rolls and 3 Chef's choice sushi rolls
- Tuna tartare in phyllo cups
- Salmon poke shooters
- House-made spring rolls with sweet chili sauce
- Seared ahi tuna served on fried wonton chips with sriracha aioli and seaweed salad
- Asian chicken salad

## **Carving Station** **price based on protein requested**

Served with two side dishes or as sliders with au jus, creamy horseradish sauce, and gorgonzola cheese sauce.

- **Slow roasted KC Strip loin: \$1400**
- **Roasted prime rib: \$1400**
- **Slow roasted Picanha (Coulotte roast): \$1200**
- **Hickory-smoked turkey breast: \$800**
- **Honey-glazed Missouri ham: \$800**