
STATIONS MENU



STATIONS MENU

breakfast

OMELET STATION

Light and fluffy omelets are prepared to order by a uniformed chef. You choose the 5 toppings available for guests to customize their own

BISCUIT STATION

Your choice of 3 types of freshly baked biscuits served with five toppings and spreads that will take you back to Grandma's kitchen

WAFFLE BAR

Belgian waffles prepared freshly in front of your guests by a uniformed chef with your choice of 5 toppings. Topping choices include syrup, butter, fresh fruits, whipped cream, or nuts

YOGURT PARFAIT STATION

Perfect for brunch or business meetings! Guests can combine vanilla yogurt with their favorite combinations for a parfait. Choices of mix-ins include granola, freshly sliced fruit, and nuts



starters

SOUP SHOOTERS

Your choice of 3 chilled or room temperature soups, beautifully displayed in a variety of shot glasses

SALAD STATION

Perfect for cocktail hour! choose up to three handcrafted salads to be displayed and served in individual glasses

STATIONS MENU

main dishes

CARVING STATION

Choice of top round of beef, smoked or glazed ham, roasted breast of turkey or pork loin. Served freshly carved by a uniformed chef. Includes selection of our housemade breads and condiments

SLIDER STATION

Choice of two types of slider sized entrées for guests to customize with toppings. Choices include hamburgers, hot dogs, bratwurst, bbq, or come up with your own

FRIED GREEN TOMATO STATION

A taste of grainger county! Breaded green tomatoes are pan fried for guests on site by a uniformed chef. Choice of 5 toppings and condiments

LOW COUNTRY SHRIMP BOIL

Also known as Frogmore Stew in Charleston, this traditional low country shrimp boil with large shrimp, corn on the cob, new red potatoes, andouille sausage boil is seasoned with Old Bay and served hot straight onto the table

PASTA STATION

Choice of two pastas, two sauces, and five toppings are customized by each guest and prepared to order by a uniformed chef. Served with freshly baked breadsticks

STARCHTINI STATION

We started out calling this a mashed potato martini station but it is so much more than that! Choose two "starches" and five toppings for guests to customize their own, served by a uniformed chef. Choices of starches include white or sweet potatoes, variety of grits, and a variety of macaroni and cheeses

sweets

ICE CREAM SUNDAE BAR

Your choice of ice cream flavor served by a uniformed chef. Choice of 5 toppings for guests to customize their own

KRISPY KREME DOUGHNUT STATION

Krispy Kreme doughnuts served warm by a uniformed chef. Choice of 5 toppings for guests to customize their own

S'MORES STATION

Graham crackers dipped in chocolate and then a uniformed chef adds marshmallow creme and blowtorches it to the guest's preference

TORCHED BACON S'MORES STATION

You didn't know bacon went with a s'more until you tried this! Graham cracker and bacon are combined, dipped in chocolate, and then a uniformed chef adds marshmallow crème and blowtorches it to the guest's preference

We pride ourselves in being a great value to you by providing most all the equipment that you will need for food for your reception. We add a 15% equipment charge to our events that includes all the service items you need including china or glass plates, stainless steel flatware, glasses, white buffet table linens, white linen napkins, and all of our food serving equipment like chafing dishes, bowls, serving utensils, dispensers, and lots of other things. Our average equipment list for an event includes over 75 items! If you would like to provide your own plates, flatware, glassware, and buffet table linens, we reduce our equipment charge to 7.5%. If you wish to have disposable service items at your reception, we reduce our equipment charge to 10%.

Bradford Catered Events is also extremely proud of our event serving staff. At the time of your proposal we will make a staffing recommendation based on guest count, amount of service required, venue requirements, and other factors. Our serving staff is billed at \$150 per serving staff member for events up to 5 hours in duration. This includes our staff bringing all the equipment to the event location, setting up all the necessary equipment for food service, replenishing and serving food items, breaking down the food items, and returning all the equipment to our commissary. The final amount of staffing to be provided at your event will be determined when we receive your final guest count.