
STATIONS MENU



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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 2 types of freshly baked biscuits served with five toppings and spreads that will take you back to Grandma's kitchen. Biscuit choices include garlic cheese, pimento cheese, buttermilk, or sweet potato

WAFFLE BAR

Belgian waffles prepared fresh in front of your guests by a uniformed chef. Topping include syrup, butter, strawberries, whipped cream, and chocolate chips. -

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, strawberries, and blueberries -

starters

SALAD STATION

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

ARTISAN CHEESE BOARD

Selection of imported and domestic cheeses artfully displayed with selected artisan breads.

Charcuterie Add on - Italian Meats -

Antipasto Add On - Olives and Pickled Vegetables -

DIP STATION

Your choice of 3 dips and assorted dippers. Dip choices include- hummus, bruschetta, TN caviar, spinach artichoke, dill ranch, buffalo chicken, bacon swiss, curry, and cheesy bean dips.

STATIONS MENU

main dishes

CARVING STATION

Choice of top round of beef, smoked ham, roasted turkey breast or brown sugar crusted pork loin. Served freshly carved by a uniformed chef. Includes selection of our house-made breads and condiments.

SLIDER STATION

Choice of two sliders for guests to customize with toppings. Choices include hamburgers, hot dogs, bratwurst, pork BBQ, grilled chicken, or come up with your own. -

FRIED GREEN TOMATO STATION

Breaded green tomatoes are pan fried for guests on site by a uniformed chef. Includes toppings and condiments.

CANTINA STATION

Tex-Mex style station of classic menu items to include tortillas, grilled chicken, ground beef, lettuce, tomato, cheese, sour cream, refried beans, tortilla chips, queso and salsa. - Additional toppings available by request.

PASTA STATION

Choice of two pastas, two sauces, and five toppings are customized by each guest and prepared to order by uniformed chefs. served with freshly baked mozzarella breadsticks.

STARCHTINI STATION

Choose two starches and five toppings for guests to customize their own dish, served by a uniformed chef. Choices of starches include white or sweet potatoes, cheese grits, and macaroni and cheese.

sweets

ICE CREAMSUNDAE BAR

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

KRISPY KREME DOUGHNUT STATION

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

S'MORES STATION

Guests will be able to roast their own marshmallow and create a childhood favorite. We provide the tabletop fire pit, roasting sticks, chocolate and graham crackers.

Chef/attendant labor is billed at \$150 per chef/attendant for the entirety of your event. Some stations require more than one person to successfully execute the station.

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 a lot of other things. 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%.

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.