

STATIONS MENU



B
BRADFORD
CATERED EVENTS

STATIONS MENU

Breakfast

OMELET STATION

Light and fluffy omelets are prepared to order by a uniformed chef. Toppings include bacon, ham, cheese, mushrooms, salsa, and fresh spinach for guests to customize their own omelet.

BISCUIT STATION

Three types of freshly baked biscuits that will take you back to Grandma's kitchen with assorted jellies, white pepper gravy, butter, and honey. Biscuits included are: pimento cheese, buttermilk, and Bradford Catered Events' classic sweet potato biscuit .

WAFFLE BAR

Waffles prepared fresh in front of your guests by a uniformed chef. Toppings 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. 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 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 dip, dill ranch, buffalo chicken, bacon swiss, curry, and cheesy bean dips.



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Main Dishes

CARVING STATION

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

SLIDER STATION

Choice of two sliders for guests to add their own toppings. Choices included hamburgers, hot dogs, bratwurst, pulled pork, pulled chicken, grilled chicken, fried chicken, or grilled portabella mushroom.

FRIED GREEN TOMATO STATION

Breaded green tomatoes are pan fried for guests on site by a uniformed chef. Includes ranch, salsa, feta, bacon, and hot sauce.

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 and served by a uniformed chef. Choices of starches include Idaho or sweet potatoes, cheese grits, and macaroni and cheese.

BAKED POTATO BAR

Choice of whole Idaho or Sweet potatoes. Idaho Potato served with sour cream, cheddar, bacon, butter, and green onions. Sweet Potato served with butter, honey, brown sugar, cinnamon, and bacon. Add pulled pork, pulled chicken, or chili.

Sweets

ICE CREAM SUNDAE BAR

Your choice of vanilla or chocolate ice cream served by a uniformed chef. Served with chocolate sauce, cherries, oreos, sprinkles, whipped topping, and caramel.

KRISPY KREME DOUGHNUT STATION

Krispy Kreme doughnuts served warm by a uniformed chef. Served with vanilla ice cream, cherries, chocolate sauce, oreos, sprinkles, whipped topping, and caramel.

S'MORES STATION

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

We add a service 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, etc. If you would like to provide your own plates, flatware, glassware, and buffet table linens, we reduce our service charge. Disposable service items are also available. 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 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.

All pricing subject to change based on seasonal circumstances.