



California inspired Cuisine & Style

Stations

STATIONS are a great way to create a casual, fun environment and encourage your guest to mingle with one another. We love Stations!

We have created hundreds of Stations over the years, including the traditional Carving, Pasta, Potato and Seafood, to the not so typical Stations by breaking up a traditional buffet menu into mini buffets throughout the space.

There are endless possibilities...

Cheese & Fruit Spread

Triple-Cream Brie, Gorgonzola & White Cheddar Cheese
Spiced Nuts & Dried Fruits
Olives & Pickled Seasonal Vegetables
Fresh seasonal fruits including Grapes
Fresh baked Bread & Cie Baguettes
\$6.50/Guest

Charcuterie Spread

A variety of Salumi
Triple-Cream Brie, Gorgonzola & White Cheddar Cheese
Spiced Nuts & Dried Fruits
Olives & Pickled Seasonal Vegetables
Fresh baked Bread & Cie Baguettes
\$8.50/guest

Crudité Spread

An assortment of crisp vegetables including:
Asparagus, Bell Peppers, Carrots, Celery, Cucumber,
Blue Lake Beans & seasonal Tomatoes
Green Goddess Dressing
Fresh Pita Bread & Roasted Garlic Hummus
\$5.00/guest

{carving}

Fresh baked Bread & Pie Rolls

Mary's Farm

Chicken Wellington

Lemon Beurre Blanc

\$10.50/Guest

Roasted Turkey Breast

Pan Gravy & Cranberry Chutney

\$10.50/Guest

Roasted Pork Tenderloin

Pan Gravy & warm Applesauce

\$12.50/Guest

Sterling Farm's Choice

Tri Tip

Red Wine Demi-Glace

\$12.50/Guest

Sterling Farm's Choice

Beef Tenderloin

Balsamic Demi-Glace & Creamed Horseradish

\$18.50/Guest

Add

Mashed Potatoes

Roasted Garlic Potatoes

Scalloped Potatoes

\$4.00/Guest

Seasonal Grilled or Roasted Vegetables

\$4.00/Guest

Grilled Scallops or Shrimp

Market Price

{pasta}

Includes fresh baked Bread & Cie breads
Olive oil & balsamic vinegar

Your choice of:

Angel Hair

Cheese Tortellini

Penne

Sauces

Creamy Goat Cheese or Creamy Pesto

Fire Roasted Marinara

Sundried Tomato & Pecorino

Vodka Marinara

Buttery Garlic & Seasonal Tomato Medley

Add

Sautéed Asparagus or Mushrooms

One Sauce.....\$9.50

Two Sauces.....\$12.50

No Chef required.

However one may be available upon request for an additional charge.

Seafood Pasta

Fettuccini

Scallops & Shrimp

Red or White

Sauce

\$15.00/Guest

Chicken

Fettuccini Alfredo

\$12.50/Guest

add on

Mary's Farms
Grilled Chicken

\$3.00/Guest

Hamilton's Meat

Meatballs

\$3.00/Guest

Italian or Linguica
Sausage

\$3.00/Guest

Scallops or Shrimp

Market Price

{smashed potato bar}

Served in a Martini Glass

|The Works|

Buttery or Garlic Smashed Potatoes

&

Whipped Butter & Sour Cream

Green Onion

Cheddar Cheese

Blue Cheese Crumbles

Crisp Thick Cut Bacon

\$6.50/Guest

Add Sautéed Asparagus & Mushrooms

\$1.00/Guest

|Favorites|

Smashed Sweet Potatoes
& Rosemary Maple Chicken

\$6.50/Guest

Garlic Smash Potatoes
& Braised Beef Short Ribs

\$6.50/Guest

Wasabi Smashed Potatoes
& Seared Ahi

\$8.50/Guest

Paella

Family Style Bowl of.....

Saffron Rice

Clams

Mussels

Shrimp

Linguica Sausage

Chicken

\$16.50/Guest

{Cold Reef}

Individual pieces presented together to create a cohesive grab & go station for your guests.

Ahi Tuna Poke

Served in individual glasses w| crisp wontons
\$3.75/Piece

Ahi Tuna Sliders

Seared Ahi Tuna Sliders with Wasabi Mayo
Served on fresh baked Hawaiian Rolls
\$3.75/Piece

California Roll

Served w| wasabi & fresh ginger
\$8.00/Roll

Ceviche

Succulent sea scallop & shrimp ceviche
Served in individual shot glasses w| crisp wontons
\$3.75/Piece

Jumbo Prawns

Served w| cocktail sauce & lemon
\$3.75/Piece

Shrimp Spring Rolls

Fresh spring rolls with grilled shrimp
Served with a peanut & sweet chili dipping sauce
\$3.75/Piece

Oysters

On the half shell
Served w| cocktail sauce, horseradish & lemon
Market Price

Sashimi Spread

An assortment of seasonal fresh fish
Served with fresh ginger & dipping sauces
Market Price

{Seasonal Seafood Spread}

*Chef's selection ...
beautifully displayed*

\$25.00/Guest

{Warm Reef}

\$3.75/Piece

Calamari

Served with Spicy Cocktail Sauce & Lemon

Crab Cakes

Served w| mango lime salsa

Coconut Shrimp

Served w| sweet chili sauce

Seared Ahi

Served with our wasabi crème

Sea Scallop

Wrapped in Bacon
Served w| our honey mustard sauce

Nacho Station

El Indio Chips
Jalapeno White Sauce

Black Beans, Crushed Pineapple, Jalapenos & Mango Salsa
\$5.00/Guest

Add

Guacamole.....\$1.00/Guest
Pollo Asada.....\$3.00/Guest
Carne Asada.....\$3.00/Guest
Carnitas.....\$3.00/Guest
Shrimp or Smoked Salmon...\$4.00/Guest

Taco Station

Includes El Indio Chips & Salsa

Mini Flour & Corn Tortillas

Your choice of two of the following:

*Pollo Asada, Carne Asada, Carnitas,
Grilled Shrimp or Smoked Salmon*

Served with...

Guacamole

Jalapeno White Sauce

Lettuce, Tomato & Onion

Pico de Gallo & Mango Salsa

Limes

\$12.50/Guest

{Salad Station}

Includes an assortment of fresh baked Bread & Cie Rolls

Some of our most popular salad options:

Avocado Lime Salad

*Romaine, hearts of palm, roasted corn and black bean salsa with crisp tortilla strips
Tossed with avocado cilantro lime vinaigrette*

Avocado & Raspberry Spinach Salad

*Spinach, avocado, fresh raspberries & toasted almonds
Tossed with our raspberry vinaigrette*

Classic Caesar

*Romaine with parmesan cheese & housemade croutons
Tossed with our classic creamy Caesar dressing*

Gorgonzola Salad

*Organic mixed greens, seasonal fruit, candied pecans & gorgonzola cheese
Tossed with balsamic vinaigrette*

Classic Spinach

*Spinach, hard boiled Eben Haezer Ranch eggs, crisp bacon, seasonal tomatoes & fried onions
Tossed with our warm honey mustard vinaigrette*

Roasted Beet & Goat Cheese

*Organic mixed greens, roasted beets, candied walnuts & goat cheese
Tossed with our orange vinaigrette*

Spicy Asian Spinach

*Spinach, spiced pumpkin seeds, Mandarin oranges, carrots, red bell pepper & green onion
Tossed with our tangy Asian dressing*

Mixed Green Salad

*Organic mixed greens, basil, cherry tomatoes, cucumbers, marinated olives & parmesan cheese
Tossed with Champagne vinaigrette*

One Salad.....\$3.50/Guest

Two Salads.....\$5.00/Guest

(Pricing is based on a side salad portion)