

Create a wonderful reception menu by selecting 1 big station & 2 small stations or 4 small stations

## • Big Stations •

Includes medium glass or white plate, fork, and linen napkin

### Carving Stations:

#### **Rosemary and Pepper Beef Tenderloin**

balsamic caramelized onions, horseradish crème &  
chipotle mayonnaise  
silver-dollar rolls

#### **Smoked BBQ Brisket**

choice of 2 sauce: Georgia Peach, mild BBQ, chipotle  
"sweet heat" BBQ, vinegar, horseradish crème, tangy  
mustard  
accompanied by silver-dollar Rolls

#### **Carved Bistro Steak**

horseradish crème & Citrus Pepper Sauce  
silver-dollar rolls

#### **Grilled Pork Tenderloin**

grainy mustard crème OR seasonal fruit compote  
silver-dollar rolls

#### **Grilled Caribbean Pork Tenderloin**

tropical fruit salsa OR mango chutney  
silver-dollar rolls

### Southern Plantation

golden fried chicken fingers with honey mustard sauce  
bourbon and pecan spiral ham  
Southern bread basket with rolls, biscuits and corn muffins

### Big Station Sides-choose 2:

cheddar chipotle baked mashed potatoes  
potato-leek gratin  
macaroni & cheese  
pan roasted fingerlings  
bourbon glazed sweet potatoes  
squash casserole  
grilled & roasted vegetables

asparagus with shallot butter  
bacon baked green beans  
green bean amandine  
thin French green beans with shallot butter  
heirloom tomatoes  
roasted bacon brussels sprouts

## • Small Stations •

Includes appropriate size plate, fork(if applicable) and cocktail napkins

### Greek

kofta lamb skewers or gyro meat with tzaziki sauce  
Soft Flat Breads  
Greek tomato salad or chopped Greek salad  
roasted red pepper hummus  
paprika and herb goat cheese balls or marinate feta  
marinated olives and assorted crackers

### Grand Paella Dish

minimum 100 guests  
Featuring a 4 foot paella pan with delicious seasoned Pimento and Rice with Green Peas  
With Chicken, Shrimp, Chorizo Sausage and Mussels  
A wonderful display and easy, no-wait service

### **Italian**

chicken parmesan  
classic Caesar salad  
penne alfredo OR marinara  
toasted garlic bread

### **Fajitas Fiesta**

chicken or beef fajitas with sautéed peppers and onions  
accompanied by small tortillas, sour cream, salsa, guacamole, grated cheese, and hot sauces  
served with confetti rice and seasoned black beans

### **Asian**

Satay chicken kabobs with peanut dipping sauce  
mandarin sticky ribs  
sushi platter with California rolls and shrimp nigiri  
edamame  
soy sauce, wasabi, pickled ginger, and chop sticks  
seared tuna on seaweed salad

### **Made to Order Pasta**

penne and tri-color tortellini pastas  
homemade marinara and alfredo sauces  
assorted bread sticks  
Choose 3 Veggies: broccoli, red bell pepper, sautéed mushrooms, and fresh spinach  
meat options:  
grilled shrimp, grilled chicken, Italian sausage and prosciutto ham  
Italian bread basket

### **Greens Station**

choice of spring mix or romaine/iceberg mix  
choose 5 toppings: tomatoes, carrots, cucumbers, red bell peppers, black olives, sliced hard boiled egg, chopped bacon,  
marinated artichoke hearts, chick peas, spiced pecans,  
seasonal fruit and croutons  
choose 2 cheeses: feta, shredded cheddar and goat cheese  
choose 3 dressings: balsamic, ranch, blue cheese, thousand island, honey mustard, lemon-herb vinaigrette, Caesar,  
sundried tomato vinaigrette

### **Seafood Station**

baked cajun crawfish dip with sliced baguettes  
classic shrimp cocktail with cocktail sauce and lemon wedges  
poached or smoked salmon  
seafood pasta salad  
oysters raw or roasted

### **Shrimp and Grits Martini**

spicy low country shrimp flavored with andouille sausage  
served on stoneground grits  
diced green onions  
grated sharp cheddar cheese  
hot sauces

### **Assorted Salads Station**

*Recommended 4 salad choices:*

Mediterranean orzo pasta with grilled vegetables and pesto  
pasta salad with fresh veggies and lemon-herb vinaigrette  
couscous salad with roasted red peppers, grilled zucchini, feta and pine nuts  
cajun spiced pasta with crawfish tails  
tri-Color tortellini pasta with sundried tomatoes and artichoke hearts  
loaded baked potato salad  
heirloom tomatoes with evoo and fresh herbs  
marinated Greek tomato salad with feta, kalamata olives and cucumbers  
caprese salad with tomato, basil and mozzarella  
Indie's Tuscan salad with feta, strawberries or pears, spiced pecans and lemon vinaigrette  
Caesar salad with tomatoes, croutons, and Caesar dressing  
BLT pasta salad with penne, bacon, spinach, and sundried tomatoes  
seasonal fresh fruit

### **Sliders Station**

*Freshly baked "mini" buns*

*Recommended 3 slider choices:*

crab cakes with remoulade sauce  
all American hamburger with pickles, mustard and ketchup  
pimento cheese hamburgers  
pulled pork with Bar-B-Que sauce  
barbacoa brisket sliders with Brazilian BBQ sauce  
fried chicken with chipotle mayonnaise and/or honey mustard  
buffalo chicken with blue cheese Spread  
grilled vegetable, mozzarella and pesto  
spicy lamb with caramelized onions and feta-yogurt sauce

### **Skewer Station**

*Recommended 4 skewers or 3 skewers and an individual salad*

antipasto with sundried tomatoes, fresh mozzarella, olives & marinated artichoke hearts  
caprese with tomato, mozzarella and honey balsamic  
tri-color tortellini with sundried tomatoes and artichoke hearts  
Satay chicken with peanut dipping sauce  
balsamic glazed chicken  
fajita chicken with chipotle ranch dip  
pecan crusted chicken with 3 pepper peach sauce  
Caribbean pork with tropical fruit salsa or mango chutney  
Satay beef with peanut dipping Sauce  
seared ahi tuna with black sesame seeds on a bed of seaweed salad  
tequila fire island shrimp  
grilled vegetable with Caesar aioli sauce  
watermelon, feta, and fresh mint with Serrano chili vinaigrette  
seasonal fresh fruit  
Indie's Tuscan salad with feta, strawberries or pears, spiced pecans and lemon vinaigrette  
Caesar salad with tomatoes, croutons, and Caesar dressing

### **Tropical Shrimp**

served bed of shredded cabbage, mangos, hearts of palm & bell peppers  
topped with a cilantro-citrus vinaigrette  
garnished with fried plantain chips

### **Cajun Bar**

fluffy white rice  
crawfish etouffe  
file gumbo  
array of authentic cajun hot sauces

### **Mashed Potatoes Bar**

choose from old fashion mashed potatoes or red skin mashed potatoes  
accompanied by warm gravy  
sour cream, shredded cheddar, butter,  
crispy bacon and chives

### **Grits Bar**

shredded cheese  
crispy bacon  
butter  
scallions  
hot sauces

### **“Fish Camp” Station**

fried on site cat fish bites  
corn hushpuppies with tartar sauce  
homemade coleslaw

### **Fried Green Tomatoes**

complimented by lemon wedges  
remoulade sauce  
crumbled goat cheese

### **Mediterranean Display**

7 Layer hummus dip  
olive tapenade  
stuffed grape leaves  
baked artichoke dip  
feta dip  
carrots, cucumbers, red bell peppers  
assorted flatbreads and sesame crackers

### **Charcuterie**

domestic & international cheeses  
imported hard salami with grainy mustard  
assorted pickles  
smoked salmon dip  
assorted breads and crackers