

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

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