

stations

station packages

all stations include:

clear acrylic disposable plates and flatware, clear plastic cups, and dinner napkins
beverage station to include fruit-infused water and iced tea

\$14 per person per station

choice of 2 stations: \$22.50

choice of 3 stations: \$32.50

choice of 4 stations: \$42.50

Stations and marked with * require chef-attendant at \$125 per 100 people.

mashed potato bar

garlic mashed potatoes served with variety of toppings to include:

sour cream, shredded cheddar, crumbled bacon, chives, and whipped butter.

choose shredded chicken or pulled pork

mac & cheese bar

smoked gouda mac and cheese served with a variety of toppings to include:

shredded cheddar, herbed bread crumbs, bacon crumbles, sautéed mushrooms,
and caramelized onions. choose shredded chicken or pulled pork

pasta station

bowtie and tortellini

choice of 3 sauces

alfredo, tomato-basil marinara, vodka cream, herbed olive oil, basil pesto,
white wine cream sauce, spicy arrabiatta

choice of 5 toppings

shredded grilled chicken, seared ground beef, crumbled bacon,
shaved parmesan, shredded mozzarella, sautéed mushrooms, wilted spinach,
roasted bell peppers, caramelized onions, halved cherry tomatoes,
basil chiffonade, steamed broccoli, grilled zucchini

action fajita station*

seared beef and chicken fajitas with roasted bell peppers and onions

served with mini flour tortillas, diced tomatoes, sliced jalapeños, shredded cheddar,
sour cream, guacamole, and salsa

street tacos

small corn tortillas with your choice of 2 proteins:

- blackened tilapia
- grilled chicken
- carne asada
- poblano pulled pork
- vegetarian grilled portabello mushrooms and bell peppers

served with sour cream, lava sauce, citrus cabbage salad, shredded cheddar, diced
tomatoes, and sliced jalapeños

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940.380.8770

extremecatering.com

info@extremecatering.com

continued

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slider station*

choice of 2 types of sliders:

- pulled pork barbeque sliders with pickles and caramelized onions
- portabello mushroom with sun-dried tomato spread
- crispy chicken with pickle chips ad mayo
- beef burger slider with american cheese, pickle, and ketchup
- beef burger slider with swiss, sautéed mushrooms, and caramelized onions
- grilled chicken with sliced tomatoes and avocado ranch spread
- baked chicken with poppyseed dijon and caramelized onions

crepe station*

crepes filled to order, select five fillings / toppings:

nutella, sliced bananas, strawberries, caramelized cinnamon apples, toasted chopped nuts, dark chocolate-orange sauce, whipped cream, grilled vegetables, sautéed mushrooms, mushroom cream sauce, shredded grilled chicken, wilted spinach, crisp bacon, cherry tomatoes, roasted bell pepper, caramelized onions

stir-fry station*

choice of chicken, beef, or shrimp sautéed with fresh asian vegetable medley served over whole grain brown rice

lo mein and rice noodles with choice of beef, chicken, or shrimp

choice of five toppings:

shredded carrots, mushrooms, julienned bell peppers, scallions, sugar snap peas, bean sprouts, shredded cabbage, and bok choy

guests choose between thai chili sauce, peanut sauce, or srirachi-honey-soy sauce

carving station* (starting at \$12 per person)

choice of one protein carved to order and served as cocktail sandwich served with appropriate condiments and sauces and whipped butter

- beef tenderloin with red wine au jus and creamy horseradish
- parmesan-herb crusted pork loin with dijon mustard and basil aioli
- barbeque beef brisket with sweet & spicy texas barbeque sauc
- herb roasted turkey with homestyle brown gravy and cranberry-orange chutney
- bourbon glazed ham with jack daniels pineapple glaze and apricot chutney
- prime rib with red wine au jus and creamy horseradish

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