



Station Hors d'oeuvre Packages

Carefully styled menus to tantalize your guest's appetite for any special occasion...these customized menus can be presented in a fun and festive fashion, or designed to fulfill the fancy, formal format of an elegant corporate event or wedding reception. Customized station menus may be tailored by our Catering Consultants. Prices include disposables. Please add 20 percent catering fee for full-service and 8 percent sales tax for all catered events. Menu prices are based on 50 person minimum.

The Gathering

Carving Station

Roast Royal Round of Beef
Turkey Breast served with rolls,
mini-croissants and specialty sauces

Potato Bar

Herb Mashed and Sweet Mashed Potatoes
complete with favorite toppings to include
butter, sour cream, bacon, grated cheese,
brown sugar and nuts

Salad

Caesar Salad
Artisan Bread and butter

Hors d'oeuvre Display

Tiered presentation of Imported and
Domestic Cheese with crackers, baguette
and fresh seasonal fruit

Hand-passed Hors d'oeuvres

Mini Quiche
Cheese Calzones
Savory Filled Fillo Pastry

\$20.00 per person

Global Greeting

Italian-style Pasta and Salad

Penné Bruschetta Pasta
Antipasti Salad

French Connection

Chicken Mushroom Sherry Crepes
Parisian Bread and tarragon butter

Asian Station

Vegetable Stir-fry in peanut sauce
Fresh Spring Rolls
Sushi Variety with wasabi and soy sauce

Mexican Reflection

Beef tenderloin fajitas, sautéed onions and
peppers, served on warm flour tortillas with
grated cheddar cheese, shredded lettuce,
salsa and sour cream
Fiesta Dip with tri-color tortilla chips

Hand-passed Hors d'oeuvres

Cranberry Crostini
Wonton Shrimp
Chicken Quesadilla

Coffee Station

Coffee, Decaf & Tea
\$25.00 per person

Call (585) 467-4400

www.tastefulconnections.com



Station Hors d'oeuvre Packages

Outdoor Extravaganza

Soup Sips & Salad Station

Choice of Lobster Bisque, Roasted Red Pepper, Chilled Triple Berry or Gazpacho paired with Strawberry or Chopped Salad served with savory cheese straws and crispy flat bread

Sauté Station

Shrimp Scampi with Lemon Orzo Florentine

Fresh From the Grill

Cold Lime-marinated chicken breast with tropical fruit salsa
Pulled Pork Barbecue with soft mini buns
Grilled Vegetable Mélange

Displays

Seasonal Fruit Display
Tuscan Torta
Herb cheese layered with artichoke and black olive tapenade, served with crackers & baguette
Caprese Salad
Hummus
with pita wedges, cucumbers and baby carrots

Hand-passed

Coconut Shrimp
Dilled Chicken Salad Mini-Cones
Asparagus Bundles

Coffee Station

Coffee, Decaf & Tea

Dessert

Baker's Choice Dessert Delectables

\$30.00 per person

Taste Sensation

Entrée Station

Roast Tenderloin of Beef served on mini-croissants and rolls with apple horseradish and basil cream
Mediterranean Encrusted Salmon

Salad Station

Mandarin Salad tossed to order, topped with Chicken Satay

Tortellini Toss

Tri-color Tortellini combined with pesto or vodka cream sauce served with asiago
Sun-dried Tomato Artisan Bread

Displays

Focaccia display with fresh homemade flatbread, boursin, artichoke hearts, roasted red peppers & black olives
Caramelized Almond Embelished Brie served with berries and maple-grilled pineapple

Hand-passed

Seafood Wonton with Lobster
Blue Cheese Puff Pastry
Chili Rubbed Chicken Skewer
Bacon Wrapped Scallops

Deluxe Coffee Station

Two flavored coffees (one decaffeinated) and tea, served with chocolate shavings, cinnamon sticks and whipped cream

Dessert

Deluxe Finger Desserts to include Port Wine Ice Cream on mini-cones, Trifle and Homemade Tea Cookies

\$35.00 per person

Call (585) 467-4400
www.tastefulconnections.com