



Upscale Comfort Food, With a Twist!

STATIONS MENU

The hottest new trend! Interactive food stations will add excitement and movement to your event. Stations allow your guests to mingle and interact with our culinary specialists. Whether it is a cocktail party or wedding reception, your guests will enjoy the opportunity to participate in the action of their food being prepared right in front of their eyes! The freshest ingredients, prepared to order by our trained culinary staff will be sure to please all your guests.

Includes

- Floor length table clothes for food tables
- Disposable china, serving ware, cutlery at stations
- Station decor
- Attendants at stations

Choose One Appetizer Display

Dips & Chip Display- fire roasted corn black bean salsa, loaded baked potato dip, and chef made Greek hummus with an array of house crafted corn, kettle and pita chips.

The Farmer's Table- a bounty of garden fresh and chef pickled and preserved vegetables with Farm Fromage cheese, jams, chutneys and more!

Design your Bruschetta- a fine array of heirloom tomato bruschetta, roasted red pepper capanota, black olives, eggplant capanota accented by herbed crostini and Italian breadsticks with imported olives.

Gourmet Salads Choose One

All salads include display chef crafted dressings and vinaigrettes uniquely displayed for your personalized enjoyment.

- Mixed Green Salad - Tomatoes, Cucumbers and Carrots
- Romaine and Red Leaf Salad - Avocado, Cherry Tomatoes, Red Onions
- Baby Spinach Salad –Mushroom, Chopped Egg, Mandarin Oranges, Toasted Walnuts and Bacon
- Southwest Salad – Sweet peppers, Monterey Jack cheese, mixed green lettuce, Smoky cumin roasted corn, Tomatoes, Grilled Chicken, Cilantro
- Cobb Salad – Spring Greens, Bacon, Hardboiled egg, Shredded cheese, Tomatoes, Grilled chicken, Ham
- Chopped Greek Salad – Feta Cheese, Field Greens, Olives

STATIONS MENU

Choose Two Stations

Loaded Mashed Potato Station

Garlic or Regular Mashed Potatoes served in disposable martini glasses . Steaming mashed potatoes topped with sour cream, Toppings include bacon, cheese, sour cream, ham, chives, and mushrooms. A true comfort classic the topping selections are endless. Need we say more?

Add Sweet mashed potatoes for \$1.25 extra

Mac 'N Cheese Station – pick 3 flavors

Picture gooey cheesy goodness in a variety of flavor profiles. “New” Fashioned Macaroni and Cheese:

- **Classic**- Just the way you remember it as a kid, but better! Nostalgia at its finest - a tasty blend of American & Cheddar cheeses, doubled baked!
- **Persian Mac**- Mac-n-Cheese for the “upper crust”. Creamy Brie, gruyere, roasted figs, and roasted shiitake mushrooms; Herbs de Provence in a creamy white wine sauce. It's addictive!
- **Greek Mac**- Be swept away to the Mediterranean Sea - Feta cheese, sautéed spinach, kalamata olives, and roasted garlic.
- **Kickin' Mac**- Cheddar & American cheeses with boneless chicken pieces, buffalo wing sauce, and bacon pieces. We'll even top it off with crumbled blue cheese if you'd like!
- **Antipasto Mac & Cheese**- Italian cheeses, fresh basil, olives, sundried tomatoes, salami, and pepperoni all nestled together in one glorious gooey pasta.
- **Tex-Mexi Mac**- Spicy chicken, roasted corn, black beans, asiago cheese, hatch chillies, and Mexican stewed tomatoes. Includes a side of sour cream & salsa.
- **Costal Mac**- Clusters of fresh crab meat, bites sweet of roasted corn, gruyere, and havarti cheese in a gooey Chardonnay sauce. You can almost feel the breeze from the water...

Choice of Toppings: Apple smoked bacon, chopped green onions, buttered bread crumbs and cheddar, feta, and asiago cheeses grilled and Roasted Seasonal Vegetables, everything our chefs can dream up!

Corn Cake Station

Made to order Corn Cakes with add ons like house crafted tomato salsa, green onions, bacon, sour cream, mango salsa, pico de gallo salsa, and tomatillo salsa

Gazpacho Station

Tri-color heirloom tomato gazpacho with spicy avocado, fire charred tomato gazpacho, and golden peach gazpacho with roasted yellow peppers. Add ons include cucumber, green pepper, yellow tomatoes, lump crab, diced grilled shrimp, chives, olives and sour cream. A server will serve the gazpacho.

BWithaTwist.com

anil@bwtcatering.com

(702) 868-1665



Upscale Comfort Food, With a Twist!

STATIONS MENU

Slider Station burgers – pick 2 flavors

- Beef hamburgers with artisan cheeses and a host of other toppings
- Turkey Burger- for a healthier crowd
- Crab cake sliders with authentic remoulade,
- Miniature gourmet Chicago style hotdogs with custom relish
- BBQ pulled pork with hand cut slaw on brioche roll

Accented with house-made kettle chips!

Mexican Station

Bring the feel of Mexico to your event! Our chefs create tacos using fresh corn tortillas, shredded pork, shredded chicken, queso fresco, and condiments. Served hot from the grill. Enjoy three savory flavors from our gourmet salsa bar accompanied with chips, cilantro rice, and beans.

Rice Table

An elegant display of toppings to accompany warm rice timbales. Guests will choose among:

- Coconut Curry Chicken
- Moroccan Vegetable Tagine, vegetables, raisins, almonds, warm spices
- Eggplant, roasted garlic, tomato sauce
- North African Braised Beef, carrot stew

Asian Wok Station

Steaming wok selections including stir-fried vegetables and Asian seasoned meats prepared fresh and LIVE! Mix and match to your own taste in Chinese takeout boxes accompanied by steamed or fried rice. Don't forget... this comes with fortune cookies and chopsticks.

Gritini Potato Action Station

Southern Style grits served in disposable martini glasses.

Toppings include: bacon, cheese, sour cream, ham, and chives. Low-Country Shrimp Creole Ragout or Wild Mushroom Ragout.

Nacho Bar Action Station

Sonora-Style Shredded Beef, Spicy Mesquite Chicken, Shredded Cheddar and Pepper Jack Cheeses; Mild and Hot! Salsas, Scallions, Sliced Black Olives, Lettuce, and Cilantro Sour Cream accompanying Blue and Yellow Corn Chips with Salsa

BWithaTwist.com

anil@bwtcatering.com

(702) 868-1665

STATIONS MENU

Perogie Station

Variety of perogies stuffed with mashed potatoes, cheddar or feta. Toppings such as bacon bits, sour cream, and chives.

Risotto Bar

Rich, creamy risotto topped any way you want it. Sautéed mushrooms, pesto, sun-dried tomatoes, shaved Parmesan, Italian sausage, tapenade, herbed ricotta, Gorgonzola, Roma tomatoes, or marinated artichoke - anything your heart desires.

Artisan Pasta Station

Fresh pastas, authentic sauces and a wide range of toss-in options from organic vegetables to olives, pine nuts to gourmet cheeses make this vegetarian chef attended station a hit at any reception.

Gourmet French Fry Bar

Fresh hot fries served in paper cones with specialty seasoning blends, and "must haves" like ketchup or malt vinegar. Sweet potato fries too with cinnamon-sugar "dust" & marshmallow crème!

Sushi Station

Fresh sushi display including sushi & sashimi. Free form Maki Sushi includes crispy rock shrimp, sweet chili, tuna with Japanese rice pearls. Washi and pickled ginger.

(add \$10 pp)

Seafood Station

Crab legs & claws, shrimp display, clams, chilled marinated mussels, oysters & smoked salmon on blini with caviar display. Served with lime-cilantro remoulade, mustard sauce, Louie sauce and traditional cocktail sauce *(add \$15 pp)*

Ceviche Station

Guests are able to put together their own delicious seafood cocktails, with choices of fish (shrimp, lobster, tuna, halibut, or snapper), three sauces and a variety of herbs and veggies (scallions, peppers, red onions, diced mango, jicama, edamame, jalapeño). A chef/server tosses the guest's chosen ingredients in a small, shiny stainless steel bowl, and then puts it into the serving vessel, often a large martini glass. Next, guests can top their concoction with "crunch" that ranges from tiny purple potato chips to toasted shards of coconut, pepitas, plantain chips, shredded wonton chips or sesame seeds. *(add \$7 pp)*