**Station Menu**

**Passed Hors D’Oeuvres**

**CHOOSE 4, INCLUDED WITH YOUR SERVED OR STATION DINNERS**

**HOT**

- Spanakopita
- Spinach & Feta Stuffed Mushroom
- Parmesan Risotto Arancini with Basil Aioli
- Chicken & Lemongrass Potsticker with Ponzu Dipping Sauce
- Sesame Chicken Skewers with Sweet Hoisin Sauce
- Malaysian Beef Satay with Chimichurri
- Buffalo Chicken Empanadas with Whipped Bleu Cheese
- Mini Beef Brisket Empanada with Cilantro-Lime Crema
- Tandoori Chicken Skewer with Yogurt Dipping Sauce
- Mini Falafel Fritter with Minted Tzatziki Sauce
- BBQ Pulled Pork Corn Cake with Crema Fraiche

**ADDITIONAL CHARGE FOR UPGRADED ITEMS (COST PER PERSON)**

- Sweet Chili Glazed Chicken Lollipops $2.00
- Maryland Lump Crab Cake with Lemon Aioli $2.00
- Lobster Bisque Shooter with Lemon Crème Fraîche $2.00
- Crispy Tempura Shrimp with Orange Teriyaki Sauce $2.00
- Bacon Wrapped Scallop $2.00
- Herb Crusted Lamb Chops with Mint & Mustard Glaze $3.00

**COLD**

- Pepper Crusted Beef Tenderloin Crostini Topped with Sweet Onion Jam
- Prosciutto di Parma Green Pea Pesto Crostini
- Artichoke, Tomato Caper Bruschetta, White Bean Hummus on Toasted Bread
- Mediterranean Skewer — Heirloom Tomatoes, Kalamata Olives, Fresh Mozzarella, Artichoke
- Watermelon Cube, Citrus Mascarpone & Mint
- Mexican Street Corn Shooter, Crumbled Cotija & Chili Oil
- Mini Crudité Cup, Fresh Vegetables, Sundried Tomato Hummus

**ADDITIONAL CHARGE FOR UPGRADED ITEMS (COST PER PERSON)**

- Tuna Poke Spoon, Mango Salsa, Siracha Aioli, Micro Green $2.00
- Shrimp Cocktail Shooter with Horseradish Cocktail Sauce $2.00
- Maine Lobster Salad, Mini Sesame Bun $3.00
Station Menu

Stationary Displays

INCLUDED WITH YOUR SERVED OR STATION DINNERS

Artisan Cheese Display

Imported & Domestic Cheeses, Roasted Nuts, Dried & Fresh Fruits, Quince Paste, Crackers, Flatbreads, Crostini & Toasted Baguettes

ADDITIONAL CHARGE FOR UPGRADED ITEMS (COST PER PERSON)

FRESH SEASONAL FRUIT DISPLAY $6.00
Artfully Displayed

FARMER'S MARKET VEGETABLE DISPLAY $6.00
Assorted Seasonal Fresh, Grilled & Pickled vegetables, Herb Blue Cheese Dipping Sauce, Pesto Dipping Sauce

HUMMUS TRIO $7.00
Roasted Garlic, Red Bell Pepper & White Truffle Mushroom with Savory Pita Chips & Garlic Naan Bread

NEW ENGLAND CLAM CHOWDER SOUP STATION $9.00
New England Clam Chowder, Westminster Oyster Cracker & Tabasco Sauce

CHARCUTERIE DISPLAY $9.00
Selection of Cured Meats, Imported Cheese, Pickled Vegetables, Marinated Mushrooms with Baguette, Crackers & Flatbreads
Station Menu

Station Choices

CHOOSE 3

Nye Barn Classics

- Herb Roasted Baby Potatoes, Field Green Salad,
- Balsamic Vinaigrette, Artisan Dinner Rolls & Butter

CHOOSE ONE:

- Herb Crusted Chicken Breast
  Dijon Cream Sauce
- Thyme Roasted Pork Loin
  Apple Bourbon Sauce

Flavors Of New England

- New England Clam Chowder
- Westminster Oyster Crackers
- Parker House Rolls
- Maine Lobster Mac & Cheese
- Boston Baked Scrod Topped Buttered Cracker Crumbs
  Lemon Caper Beurre Blanc
- Corn Bread

Tastes of Italy

- Traditional Caesar Salad, Parmesan Focaccia Croutons & Rolls

CHOICE OF TWO:

- Roasted Vegetable & Ziti Pomodoro
  Sautéed Mushrooms, Asparagus, Shaved Asiago Cheese,
  Fire Roasted Pomodoro Sauce
- Creamy Toscana
  Orecchiette Pasta, Spinach, Sundried Tomato, Mild Italian Sausage, Shaved Parmesan, Tomato Cream Sauce
- Wild Mushroom Marsala
  Cavatappi Pasta, Roasted Mushrooms, Rich Marsala Cream Sauce
- Butternut Squash with Brown Butter Sauce
- Mushroom Ravioli with Sage Cream Sauce
Station Choices

CHOOSE 3

Mediterranean Favorites

- Greek Salad, Lemon Herb Rice Pilaf, Fresh Pita Bread, Hummus, Tzatziki
- Garlic Oregano Beef Tips
- Lemon Pan Fried Falafel
  Warm Pickled Red Onions, Carrots, Roasted Red Pepper,
  Lemon Tahini Cream

Asian Cuisine

- Steamed Jasmine Rice, Mandarin Asian Salad, Ginger Sesame Dressing, Fortune Cookies
- CHICKEN OR BEEF
- Thai Curry
  Creamy Curry & Coconut Milk, Crisp Bamboo Shoots, Red Bell Peppers,
  Green Onion & Cilantro
- Kung Pao
  Red peppers, Zucchini, Red Onions, Celery, Roasted Peanuts, Red Chili,
  Green onions, Toasted Sesame Seeds

Plimoth Carvery

- Roasted Garlic Whipped Potatoes, Roasted Seasonal Vegetables,
  Artisan Dinner Rolls & Butter
- CHOOSE ONE:
  - Honey Thyme & Rosemary Roasted Turkey
    Pan Turkey Gravy & Cranberry Sauce
  - Garlic & Herb Roasted Pork Loin
    Madeira Demi-Glace
  - Oven Roasted Beef Sirloin
    Pan Jus & Horseradish Cream Sauce

ADDITIONAL CHARGE FOR UPGRADED ITEMS:

- Whole Roasted Beef Tenderloin $9.00 Per Person
  Peppercorn Sauce & Horseradish Cream Sauce
Station Menu

Stationary Desserts
(PRICE PER PERSON)

FRESH BAKED COOKIES $5.00
Chocolate Chip, M&M & White Chocolate Macadamia

ASSORTED BROWNIE & DESSERT BARS $6.00
Assortment of Premium Brownies & Flavorful Dessert Bars

NEW ORLEANS BEIGNETS BAR $7.00
Powdered Sugar, Granulated Cinnamon, Strawberry Sauce, Chocolate Sauce

ASSORTED MINI DESSERT SHOOTERS $8.00
Chocolate Mousse, Tiramisu, Lemon Meringue, Raspberry Cream

ICE CREAM NOVELTIES CART $8.00
Childhood Favorite & Adult Ice Cream Bars

Late Nite Bites
(PRICE PER PERSON)

WARM PRETZEL STATION $6.00
Butter Brushed Soft Pretzels with Sea Salt
Cheddar Cheese Sauce, Grain Mustard, Whipped Cinnamon Icing

CHURRO BAR $6.00
Mini Cinnamon Churros, Mexican Chocolate Sauce, Mixed Berry Coulis, Cream Cheese Icing

HAND STRETCHED PIZZA $8.00
Cheese Pizza, Pepperoni Pizza, Vegetable Pizza

MINI DESSERT BITES $9.00
Mini Gourmet Dessert Bites, Mini Dessert Shooters, Assorted Macaroons

ADD-ONS