



Station Dinner Menu

Minimum of 40 people and are priced for 3 Dinner Stations

House Charge and Tax are additional

All stations are charged for the full amount of guests attending

Guarantee is 10 days prior

Salad Stations

Caprese Salad Station **\$10.50**

Provolone, Parmesan, Fresh Mozzarella, Tomato, Roast Red Peppers, Olives, Basil, roasted Eggplant, Roasted Garlic, Grilled Italian Bread

The Italian Salad Station **\$12.50**

Provolone, Parmesan, Fresh Mozzarella, Plum Tomatoes and Basil Prosciutto, Salami, Cappelletti and Soppressato Olives

Wellesley Carriage Salad Bar **\$7.50**

Fresh mixed field greens with tomatoes, cucumbers, red onions, black olives, chiffonade of carrots, croutons, parmesan and blue cheeses, roast asparagus, steamed broccoli

Traditional Caesar Salad **\$8.50**

Crisp Roman hearts, Wellesley Caesar dressing, herb croutons, anchovies and lemon wedges
with shrimp add \$10.00 with chicken add \$8.00

Pasta Station *cooked to order by our chefs (\$75.00 per chef)*

Not recommended for large events, may have stationary not cooked to order

Selection of Pastas (choice of two) **\$13.50**

Three cheese tortellini, rigatoni, penne rigati, fusilli or farfalle

Sauce Selections (choice of two)

Traditional Pesto, Classic Marinara, Alfredo or Garlic and Oil

Selection of accompaniments includes broccoli florets, zucchini, mushrooms, peppers, tomato concasse, spanish onions, olive oil, sweet butter and grated parmesan cheese
with shrimp – add \$5.00 with grilled chicken – add \$4.00



Hot Entrée and Carving Stations *(\$75.00 per carver)*

Dry Rubbed Roast Sirloin of Beef	\$24.95
Cooked rare and carved to order with horseradish cream and choice of demi-glace or béarnaise sauce	
Flank Steak	\$18.95
Marinated Flank Steak, sliced thin and served with Mojo Verde	
Garlic and Herb Angus Tenderloin of Beef	\$28.95
Roasted rare and sliced to order served with horseradish cream and choice of demi- glace or béarnaise sauce	
Baked Angus Beef Tenderloin Wellington	\$29.95
Filet of beef topped with wild mushroom and truffle duxelle wrapped in puff pastry carved to order and served with Maderia demi glace	
Dijon Glace Corned Beef Brisket	\$15.95
Carved to order with cocktail rye bread, horseradish sauce and seven grain mustard	
Roast Colorado Rack of Lamb	\$26.95
Dijon mint crust served with mint jelly and choice of demi- glace or béarnaise sauce	
Roast Young Turkey Breast	\$16.95
Carved to order and served with giblet gravy, cranberry relish and sage mayonnaise	



Hot Entrée and Carving Stations (\$75.00 per carver)

Bourbon Honey Glace Baked Virginia Ham **\$17.95**
Slow cooked and sliced to order with Grey's Chutney
and buttermilk biscuit

Broiled Salmon **\$19.95**
Broiled Salmon laced with Herb Beurre Blanc

Chicken Francese **\$17.95**
Sautéed with Lemon and Capers

*Steamed Vegetable Medley and a choice of oven roasted rosemary, bliss potatoes or
Steamed brown and basmati rice is available for all carving stations
for an additional \$5.00*

International Stations

Asian Station - chef attended **\$14.50**
Choice of Lo Mein or Rice, Pan Fried with an array of vegetables and seasonings to include; corn, peas,
edamame, carrot, broccoli, mushroom, onion, ginger, garlic, and scallion
Selection of Sauces; Teriyaki, Spicy Plum, General Tso's, Sesame Oil, GF Soy Sauce
With Shrimp, Chicken or Beef

Brazilian Churrasco Station **\$14.50**
Seasoned short ribs of beef and chorico sausage, steamed rice and
fresh tomato salad

All American Mini Burger Bar **\$16.50**
Choice of 2 sliders; Angus Burger, Turkey Burger, Crab Cake, Pulled Pork, Garden Burger
Mini Brioche Roll with Assorted Cheese, Caramelized Onions, Lettuce, Tomatoes, and Pickles
Barbeque Sauce, Hot Sauce, Bistro Sauce and Cole Slaw
Choice of French Fries, Sweet Potato Fries, Pub Fries

Fiesta Station **\$14.50**
Corn Taco and Flour Tortilla with Cheddar and Pepperjack Cheese, tomato, onion, scallions, pico de gallo,
shredded lettuce, guacamole, sour cream & hot sauce
Add Choice of Shredded Chicken, Flank Steak or Shrimp