

# Stations

## *'Stationary Appetizers'*

'Nosh Board of assorted salumis, Artisan Cheeses, Country Pate, Pickled Veggies, Crostinis, Fruit, Jam'

## *'Passed Appetizers'*

'Moscow Mule Marinated Watermelon Cube, Jicama and Reduced Honey Balsamic'

'Mini Korean BBQ Pulled Short Rib Taco with Three Pea Slaw on Flour Tortilla'

'Sweet & Sour Lamb Lollipop with Mint Cotton Candy'

## *'Grill Station'*

'Marinated Canons of NY Strip Steak' / 'Slow Roasted Pork Shoulder' / 'Herb Grilled Chicken Breast'

**Condiment Bar of:** Horseradish Crema, Cuban BBQ, Chimmichuri, Mango-Pepper Glaze, Salsa Fresca

## *'Salad Table'*

'Shredded Brussels/Kale/Broccoli with Chipped Parm, Bacon Crumbs and Citrus Vinaigrette'

'Traditional Caesar Salad with Honey Poppyseed Caesar Dressing'

'Cuban Three Bean and Grilled Corn Salad'

'Roasted Two Potato Salad with Truffle/Dijon Vin'

## *'Mac & Cheese Bar'*

'Traditional Mac & Cheese with DIY Toppings: Crispy Pork Belly Bits, Broccoli, Yellow Sharp Cheddar, Pickled

Jalapeno, Spring Peas, Truffle Oil, Diced Chicken

## *'Tea & Coffee Bar'*

For a Party of 100 Guests: \$49 per person food + tax \* \$1400 staffing



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