

## Wedding Menu: Station Style Menus

List prices are based on a minimum of 4 stations.  
Guest minimum of 50 does apply when ordering stations  
Stations are staffed accordingly.

### Salad Station

#### **Tossed Caesar Salad**

with Garlic Croutons and Parmesan Cheese

#### **Create Your Own Tossed Garden Salad**

with Mixed Greens, Tomatoes, Carrot Shavings,  
Cucumbers, Red Onions, Croutons, Italian and  
Creamy Italian Dressings

\$3.95 per guest

### Pasta Sauté Station

#### **Chef Manned Stations**

#### **Cheese Tortellini and Gemelli Pasta with Choice of Two Sauces:**

Roasted Garlic Tomato Marinara Gorgonzola Cream

Lemon Thyme Vegetable Primavera

Aglione & Olio with Fresh Herbs Served with Assorted Focaccia

\$9.00 per guest

### Carving Station

#### **Chef Manned Stations**

#### **Roast New York Sirloin Strip**

Horseradish Cream Sauce or

Bleu Cheese Herb Butter

Petite Rolls

\$13.95 per guest

#### **Steamship Round of Beef**

Roasted to Perfection, Served with

Madeira Sauce and Garlic Aioli

Petite Rolls

Minimum 75 Guests

\$11.25 per guest

### **Native Turkey Breast**

Slow Roasted and Succulent All White Meat  
Sage Aioli, Whole Grain Mustard, Cranberry  
Orange Chutney  
Petite Rolls  
\$9.25 per guest

### **Baked Virginia Ham**

Whole Grain Mustard, Honey Dijon Sauce or  
Roasted Pineapple Raisin Sauce  
Assorted Petite Rye Breads  
\$8.95 per guest

## **Signature Food Stations**

### **Mashed Potato Bar**

Your Choice of Flavored Mashed Potato  
Scooped into Martini Glasses with Choice of Toppings:  
Caramelized Leeks and Onions, Sautéed Mushrooms, Steamed Broccoli Florets,  
Shredded Cheddar Cheese, Sour Cream,  
Freshly Chopped Chives, Crumbled Bacon  
\$6.95 per guest

### **Balsamic Chicken**

Boneless Chicken Tenders Sautéed  
in Balsamic Marinade  
Served on a Bed of Mesclun Greens  
with Cranberry Vinaigrette  
\$10.95 per guest

## **International Food Stations**

### **Mexican Sizzling Fajita Station**

Marinated Grilled Chicken and Beef Fajitas  
Sautéed with Onions, Garlic and Bell Peppers  
Flour Tortillas, Sour Cream, Salsa Picante  
Diced Red Onion, Lettuce, Tomato,  
Spanish Rice, and Tri-Color Tortilla Chips  
\$10.95 per guest

### **Asian Station**

Stir-fry Chicken, Shrimp and Beef  
with Soy, Ginger and Garlic Over Asian Vegetables  
Handmade Vegetable Spring Rolls, White Rice  
Served in Petite Chinese take-out Boxes  
Including Chop Sticks and a Fortune Cookie  
\$10.95 per guest

**Italian Bruschetta Station**

Grilled Flatbread with an array of Meat, Fish, Chicken, and Vegetable Toppings  
\$5.95 per guest

**Middle Eastern Display**

Tabbouleh, Hummus and Bhaba Ghanoush served with Traditional Flatbreads Stuffed Grape Leaves, Cabbage Rolls, Feta, and Mediterranean Olives  
\$4.95 per guest

**Mediterranean Antipasto Display**

Imported Prosciutto, Genoa Salami, Cappacola, Provolone Cheese, Peppers and Mushrooms  
Marinated Artichoke Hearts, Olives, Roasted Bell Peppers, Whole Milk Mozzarella Cheese layered with Tomatoes and Fresh Basil Chiffonade, Rustic Breads, Herb Infused Olive Oil and Aged Balsamic Vinegar  
\$7.95 per guest

**Menu Includes:**

Menu modifications, as well as custom designed menus are available upon request.

List prices are based on a minimum of 3 stations.

Food minimums do apply. Inquire with a Christina's Coordinator.

All prices are subject to a 20% administrative fee and 5% Massachusetts sales tax.