

Christina's Corporate: Station Style Menus

List prices are based on a minimum of 3 stations.
Guest minimum of 50 does apply when ordering stations
Stations are staffed accordingly



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
Aglia & 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



Asiago Encrusted Slow Roasted Leg of Lamb

Set on Curried Orzo with Roasted Wild Mushrooms
Rich Lamb Jus
\$14.95 per guest

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

Country French Display

Brie Wrapped in Dijon and
Baked with Toasted Almonds,
Chicken Liver Pate with Madeira
Pate Provencal~ Veal, Cognac, and Herbs de Provence with Peppercorns Pommery
Mustard, Cornichons, Onion Marmalade
Toasted Baguettes, and Rustic Breads
\$5.95 per guest

Mediterranean Antipasto Display

Imported Proscuitto, 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.*