



## **Christina's Socials: 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.*