

Food Stations Menu

Vinwood Caterers offers a customized food station menu exclusively for the discerning taste of their clientele. Our food station package is designed to offer many options to choose from when creating a menu for your special occasion. The quality of food, presentation and service is of the same high standard as our plated dinner and buffet menu however the menu is presented on various food stations. Our food stations, which are attended by professionally attired staff, are presented with premium linen, silver serving pieces, high quality chaffing dishes and a fresh floral centerpiece of coordinating colors. The guest tables are fully serviced and formally set with attractive linen, china, silver flatware and stemware.

The following menu options are available with our station package:

- *Hors d' oeuvres selections (priced separately)*
- *A complete food stations menu*
- *Silver service coffee station*
- *Dessert station*

The per person prices quoted include the following:

- *Coordinating floral arrangements for the food stations*
- *Fully attired station chefs*
- *Complete Wait staff*
- *Choice of china pattern*
- *Silver Flatware*
- *Stemware for the guest tables*
- *Floor length linen with Damask overlays*
- *Cake cutting and presentation*
- *Unlimited catering consultation*
- *On-site Catering Coordinator*
- *All gratuities and service fees*

The following menus are examples of our most popular food selections and services. However our staff of professionals can help you create a personalized bill of fare reflecting your very own style and desires. You can rest assured knowing we will assist you throughout the entire planning process of your special occasion. From custom menus to themed events, Vinwood Caterers will be helping you to create that special day you and your guests will remember for years to come.



Food Station Menu 1

Salad Station

Spring Green Salad

Young greens tossed with traditional vegetables and aromatic herb dressing
Insalata Caprese

Vine-ripened tomatoes, fresh basil, bocconcini drizzled with basil infused olive oil

Pasta Station

Roasted Garlic and Cheese Ravioli with Sweet Roma Tomato Basil

Angel Hair Pasta Tossed with Pesto

Cavatappi Sautéed with Plum Tomatoes, Fresh Basil and Portabella Mushrooms

Entrée Station

Chicken Piccata

Lightly breaded then sautéed with Mediterranean capers, lemon, mushrooms
and white wine

Native Crab Stuffed Roulade of Sole

Rolled Atlantic sole filled with a crab stuffing and highlighted with a
Champagne Béchamel sauce

Wild Rice

Vegetable Medley

All food stations are accompanied by a presentation of warm breads and rolls

Coffee and Dessert Station

Special Fruits and Berries

A selection of fresh strawberries, blueberries, blackberries and raspberries with fresh cream

Silver Service Coffee Presentation

Premium coffees and assorted herbal teas served from elegant silver urns

Food Station Menu 2

Salad Station

Spinach Salad

Red onion, pignoli nuts, mushrooms, mandarin oranges and citrus vinaigrette
Classic Caesar Salad

With Vinwood's signature Caesar dressing, fresh Parmesan and savory croutons

Pasta Station

Tri Colored Tortellini with Homemade Marinara

Lemon Pepper Linguine Rustica

Cavatappi Sautéed with Plum Tomatoes, Fresh Basil and Portabella Mushrooms

Carving Station

Herb Crusted Tenderloin of Beef

Succulent herb crusted tenderloin of beef carved by the chef
with mushroom mélange, sauce béarnaise and horseradish cream

Poached Salmon with Cucumber-Dill Sauce

Poached North Atlantic Salmon served with a chilled sauce of cucumber and fresh dill
Baby Red Potatoes Sautéed with Shallots, Fresh Garlic and Cracked Pepper

Steamed Asparagus with Lemon Butter

All food stations are accompanied by a presentation of warm breads and rolls

Coffee and Dessert Station

Chocolate Dipped Strawberries

Fresh Strawberries dipped in chocolate glacé

Silver Service Coffee Presentation

Premium coffees and assorted herbal teas served from elegant silver urns

Food Station Menu 3

Soup and Salad Station

Seasonal Soup

Choice of featured seasonal soup strawberry, pumpkin, roasted root etc...

Spinach Salad

Red onion, pignoli nuts, mushrooms, mandarin oranges and citrus vinaigrette

Grilling Station

Grilled Tuna Steak

Center Cut Yellowfin tuna grilled over open flame and served with a lemon and herb aioli

Macadamia Nut Couscous

Grilled Marinated Vegetables

Carving Station

Herb Crusted Tenderloin of Beef

Succulent herb crusted tenderloin of beef carved by the chef
with mushroom mélange, sauce béarnaise and horseradish cream

Red Currant-Glazed Stuffed Turkey

Carved by the chef with a sage and red currant gravy

Rosemary Scented Roasted New Potatoes

Oven Roasted Vegetables with Garlic and Thyme

All food stations are accompanied by a presentation of warm breads and rolls

Coffee and Dessert Station

Chocolate Dipped Fruits

Strawberries, Mandarin oranges, apricots and pineapple dipped in chocolate glacé

Silver Service Coffee Presentation

Premium coffees and assorted herbal teas served from elegant silver urns

Food Station Menu 4

Soup and Salad Station

Seasonal Soup

Choice of featured seasonal soup strawberry, pumpkin, roasted root etc...

Haricots Verts, Belgian Endive and Mushroom Salad

With a white wine Dijon vinaigrette

Pasta Station

Roasted Wild Mushroom Ravioli in a Port Wine Demi-glace

Lobster Ravioli with Shitake Mushrooms and Roasted Corn in Shallot Cream Sauce

Roasted Red Pepper and Goat Cheese Ravioli in a Parmesan Cream Sauce

Carving Station

Roasted Boneless Leg of Lamb with Minted Aioli

Leg of lamb roasted with savory thyme, garlic and shallots, accompanied by a mint aioli

Tiny Yukon Gold Potatoes

Fresh Green Beans and Roasted Cashews

Grilling Station

Grilled Atlantic Swordfish

Thick swordfish grilled over charcoal and accompanied by mango papaya chutney

Lemon Scented Wild Rice

Grilled Garden Vegetables

All food stations are accompanied by a presentation of warm breads and rolls

Coffee and Dessert Station

Bananas Foster

Sliced bananas flambéed in brandy with caramelized sugars and served over vanilla ice cream

Silver Service Coffee Presentation

Premium coffees and assorted herbal teas served from elegant silver urns

Additional Food Stations Selections

Entrées

Seared Ahi Tuna with Kiwi Mango Chutney
Filet Mignon and Maine Lobster Tail
Chilean Sea Bass with Miso Mustard Sauce
Grilled Vegetable Lasagna
Lotus Stir Fry
Spring Chicken Breast Stuffed with Spinach and Chèvre
Chicken Breast with Raspberry Red Wine Sauce
Herb Crusted Chicken
Roast Prime Rib of Beef with Au Jus
Pan Seared Filet Mignon with Merlot Sauce
New Zealand Baby Lamb Chops
Duck Breast with Cumberland Sauce
Hand Rolled Seafood, Chicken or Vegetable Crepes
Grilled Swordfish with Cucumber Lime Salsa
Roasted Boneless Leg of Lamb with Minted Aioli
Grilled Chicken, Beef, Seafood or Vegetable Brochettes

Salads

Spring Green Salad
Classic Caesar Salad
Spinach Salad
Mesclun Green Salad
Haricots Verts Belgian Endive and Mushroom Salad
Insalata Caprese
Boston Bibb Salad
Salade a la Fleur
Mesclun Greens with Red Grapes and Wasabi peas
Baby Arugula Salad
Summer Salad
Harvest Salad

Soups and Bisques

Seasonal Soup (Strawberry, Pumpkin, Roasted Root, etc...)
Lobster Bisque
Onion Soup Gratinee
New England Clam Chowder
Creamy Asparagus Soup
Roasted Vegetable Soup
Gingered Carrot Soup
Gazpacho

Additional Food Stations Selections

Potato/Rice/Grains/Risotto

Baby Red Potatoes Sautéed with Shallots, Garlic and Cracked Pepper
Lemon Wild Rice
Wild and Brown Rice with Dried Cranberries
Rosemary Scented Roasted New Potatoes
Herb Roasted Fingerling Potatoes
Twice Baked Potato with Cured Bacon, Chives and aged Cheddar
Sweet Pea Risotto with Green Onion and Imported Parmesan
Seasoned Basmati Rice
Macadamia Nut Couscous
Smashed New Potato with Roasted Garlic and Caramelized Onion
Jasmine Rice
Lemon and Scallion Potato Puree
Wild Mushroom Risotto

Vegetables

Medley of Fresh Sautéed Vegetables
Grilled Asparagus with Gorgonzola
Oven Roasted Vegetables with Garlic and Thyme
Sugar Snap Peas with Sweet Red Peppers
Zucchini Squash and Bermuda Onion
Steamed Asparagus with Lemon Butter
Baby Carrots with Fresh Dill
Broccoli with Hollandaise Sauce
Portobello Mushrooms sautéed in Garlic Butter
Fresh Green Beans with Roasted Cashews
Grilled Vegetables

From the Atlantic

Maine Lobster Cakes with Red Pepper Cream
Fresh Cracked Lobster Cocktail
Maryland Crab Martini with Colorful Vegetables in Vodka Vinaigrette
Jumbo Shrimp Cocktail with Lemon Wedges and Cocktail Sauce
Shrimp and Scallop Ceviche

Pasta

Pumpkin Ravioli with a Mascarpone Sage Cream Sauce
Roasted Garlic and Cheese Ravioli with Sweet Tomato Basil Cream Sauce
Roasted Wild Mushroom Ravioli in a Port Wine Demi-glace
Angel Hair Pasta tossed with Pesto
Cavatappi Sautéed with Plum Tomatoes, Fresh Basil and Portabella Mushrooms
Lemon Pepper Linguine Rustica
Lobster Ravioli with Shitake Mushrooms and Roasted Corn in Shallot Cream Sauce
Roasted Red Pepper and Goat Cheese Ravioli in a Parmesan Parsley Cream Sauce
Fettuccini Tossed with a traditional Alfredo Sauce
Tri Colored Tortellini with Homemade Marinara

**Consuming raw or undercooked meats, poultry, seafood, shellfish or eggs may increase your risk of food borne illness*