



All Occasions FOODIES Stations Fall 2016- Winter 2017

Stations Parties are great fun!

Stations Parties are 3 (three) or more tables of gourmet small bites beautifully displayed. You eat from unusual vessels, tiny plates, martini glasses and/or Asian take out boxes with your fingers or a fork or chopsticks (if you dare!), no knives required. The best part is that you can stand up and eat while chatting with friends at your party.

It's a high energy style of dining that's very mix & mingly!

Adding Passed Hors d'oeuvre and a Dessert Station makes your party absolutely perfect. Just ask and we'll send those menus.

Please call for Menu pricing. This menu is ideal for a party of 50 or more guests BUT can be customized for a group smaller than 50, no problem!

Call me to discuss your next fun foodies party!

Pattie (585) 244-2870

p.s. Need a fun place to party in? We've over 30 venues!

Our Mission Obsession: You and Your Guests will Rave!



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Fall 2016- Winter 2017

Our Famous "MARTINI" BARS encourage laughter!

MASHED POTATO "MARTINI" BAR

(Server Attended Station)

Your Guests will Laugh as Creamy Mashed Potatoes are
"Stirred not Shaken into Martini Glasses!"

Creamy Mashed Potatoes with Choice of 3 Toppings: Shredded
Cheese, Crème Fraiche, Scallions, Apple-Smoked Bacon Bits,
Sautéed Mushrooms, Spinach & Artichoke Dip,
BBQ Pulled Chicken, Roasted Garlic Pesto or Velvety Gravy



PASTA-TINI BAR (Server Attended Station)

Your Guests will Laugh as Penne or Digitali Pasta, their favorite Sauce and Mix-ins are
"Shaken Not Stirred" in COCKTAIL SHAKERS into Martini Glasses!

Two Sauces: Smooth Marinara • Alfredo

Three "Mix-Ins": Sautéed Mushrooms •

Fresh Spinach • Artichokes • Grilled Chicken (additional charges apply)

Comes with Parmesan Cheese • Italian Breads • Butter

PAELLA "Tini" STATION (Server Attended Station)

Classic Spanish Paella of Sautéed Andouille Sausage, Shrimp, Mussels & Slow-Roasted Pulled
Chicken with an assortment of Sweet Pepper, Onions, & Tomatoes in Saffron Scented Rice

THANKSGIVING IN A GLASS (Server Attended Station)

Oven-Roasted Boneless Breast of Turkey with Buttermilk Mashed Potatoes, Sage Cornbread
Dressing, Homemade Gravy & Fresh Cranberry Chutney - ALL served in a Tall Martini Glass!

KISS MY SHRIMP & GRITS (Server Attended Station)

Fresh (Gulf, if possible) Shrimp Sautéed with Tomatoes, Garlic, White Wine, & Butter -
Served with Southern Style Creamy White Cheese Grits in a Martini Glass

NEW! TATER TOT BAR (Self Serve Station)

Hot Tater Tots reach a new level of cool! Our newest Station - and it's a blast!

Top Your Tots with:

Warm Queso • Smoky BBQ Chicken • Velvety Mushroom Gravy



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SOUTHERN SIDEBOARD (Self Serve Station)

Getting Back to Our Roots, Y'all!

Sweet Potato Biscuits with Honey Ham and Peach Chutney
BBQ-Rubbed Grilled Pork Loin on Sage Corn Muffins with Green Onion Mayo
Catfish Cakes with Remoulade • Vidalia Onion & Gruyere Tartlets (v)
Tomato, Cucumber and Bocconcini Skewers (v)

Also Available for your Southern Sideboard (additional charges apply):

Grilled Semi-Boneless Quail with Port Wine & Juniper Glaze
Southern Style Jumbo Lump Crab Cakes with Lemon Aioli
Mini BLT's- Marinated Roma Tomatoes, Apple-Smoked Bacon, & Arugula on Toast Points
Fried Green Tomatoes with Creole Aioli (Late Summer)
Bourbon Glazed Pork Belly Bites

THE WOKERY (Server Attended Station)

Ah, so much fun! Station is decorated with black & red Asian accents!
Server will sauté Oriental Veggies & Tofu in a Wok and Oriental Veggies &
Flank Steak OR Chicken in a Separate Wok Guests are served their choice
over Steamed White Rice in
Tiny Red Take-Out Boxes with Chopsticks (Forks Offered)



ALL ABOUT COMFORT (Server Attended Station)

Homemade Gourmet Grilled Cheese Sandwiches to include:

Sourdough Bread (Gluten Free avl) & Sharp Cheddar • Whole Wheat with Fontina Cheese

Choose 1 Homemade Soup (Add a 2nd for an additional charge):

Tomato Basil with Chive Oil
Butternut Squash Soup (Seasonal)
Potato Leek Soup
Wild Mushroom Soup with White Truffle Oil

Also Available with Your Comfort Station (additional charges apply):

Lobster Mac & Cheese
Mini Chicken Pot Pies



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TUSCANY TABLE (Self Serve Station)

Selection of Crostini & Pita Chips served with

Variety of Mediterranean Toppings:

Tapenade, Mission Fig Puree with Herbed Goat Cheese,

Roasted Red Peppers & Golden Raisins & Hummus

Marinated Kalamata Olives & Green Picholine Olives

Grilled Vegetable Salad with Balsamic Glaze, Marinated Artichokes & Feta

A Display of Italian Cheeses to include Gorgonzola, Fontina & Parmesan

Also Available for Your Tuscany Table (additional charges apply):

Assorted Pasta Salads

Platters of Caprese Salads with Vine Ripe Tomatoes

Fresh Mozzarella & Basil on Crostini

Caprese Salad Skewer with Marinated Tomato, Basil & Fresh Mozzarella

Skewered with Pipette of Fresh Basil Oil

Sliced Italian Meats to include Genoa Salami, Sopressata & Capicola

Mini-Panini Sandwiches with

Shaved Honey Ham, Salami, Provolone, & Zesty Olive Salad

Vegetable Panini with Smoked Portobello Mushrooms, Grilled Zucchini,

Baby Spinach, Provolone & Garlic Aioli

CARVING STATION (Server Attended, each priced separately)

Served on Sliced Petite Rolls. Comes with a Marinated Vegetable Salad

Add Creamy Mashed Potatoes or Rice Pilaf

Honey-Bourbon Ham Pineapple Raisin Sauce & Dijon

Mojo Pork Loin Black Bean & Corn Relish with Cumin Braised Cream Sauce

Herb-Roasted Turkey Breast Cranberry Chutney & Whole Grain Mustard

Maple-Brined & Smoked Boneless Breast of Chicken

Tamarind Roasted Salmon Mango-Pineapple Salsa

Garlic-Studded Roast Top Round of Beef Horseradish, Grain Mustard

Roasted Boneless Top Round of Lamb Yogurt Mint Sauce

Herb-Crusted Prime Rib of Beef Creamy Horseradish Sauce

Roasted New York Strip Loin of Beef Horseradish Cream Sauce

Peppercorn Seared Tenderloin of Beef Bernaise & Whole Grain Mustard

Desire two carved items? The lower priced one is half-price!



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VICTORY GARDEN SALAD STATION (Self Serve Station)

Centered in the middle of a round table is a large cascading display of Fresh Greens (Romaine, Spinach, Arugula). Guests will "pick" their salad from all sides!

Choose Seven Fresh Vegetables (Seasonal) – Red & Yellow Peppers, White & Green Marinated Asparagus, Grilled Eggplant, Grilled Zucchini, Grilled Summer Squash, Grilled Portobellos, Roasted Red & Golden Beets, Tomatoes, Carrots, Cucumbers, Celery & Fresh Haricots Verts

Crumbled Gorgonzola Cheese, French Feta Cheese & Shaved Parmesan Cheese

Pita Wedges, Garlicky Croutons & Crisp Apple-Smoked Bacon Crumbles

Dressings (Choose 2): Roasted Shallot-Red Wine Vinaigrette, Raspberry Balsamic Dressing, Lemon-Thyme Dressing, Caesar, Ranch Dressing or Classic French Vinaigrette (Dijon, Shallots, Herbs)

Also Available for your Victory Garden Salad Station (additional charges apply):

Fruits & Nuts: Apples, Pears, Craisins & Walnuts
Fancy Deviled Eggs topped with Fresh Herbs
Couscous & Beet Salad • Garbanzo Salad

SOUTH BY SOUTHWEST STATION (Server Attended)

Choose Tacos or Fajitas, we'll festively decorate station in bright colores de Mexico!

TACOS Corn Shells • Ground Beef (or Fish) • Refried Beans

OR FAJITAS Flour Tortillas (Gluten Free avl)

Veggie • Chicken Or Flank Steak•

For Both Tacos or Fajitas, Guests Choose:

Freshly made Salsa • Chopped Tomatoes • Scallions
• Guacamole • Pickled Jalapenos • Sour Cream • Grated Cheese



NUEVO LATINO STATION (Server Attended)

Baskets of Tortilla Chips, Sweet Potato Chips & Plantain Chips

with Homemade Tomato-Cilantro Salsa, Black Bean Salsa & Fresh Pico de Gallo

Savory Southwest Cheesecakes Garnished with Sour Cream & Scallions

Coriander-Scented Chicken Skewers with Chimichurra Sauce

Jerk Style Pork Loin or Grilled Cilantro-Marinaded Chicken Breast over Yellow Rice seasoned with Black Beans & Mango Salsa

Also Available for your Nuevo Latino Station (additional charges apply):

Roasted Pork Loin, Shaved Ham & Havarti Mini Cubans on Grilled Focaccia

Seven Layer • Ahi Tuna "Ceviche" served on Spoons

Cumin and Lime Marinaded Grilled Shrimp on Crystal Picks

Pork or Chicken Empanadas with Salsa Verde & Tomato Cilantro Salsa



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"KFC" KOREAN FRIED CHICKEN (Server Attended Station)

Korean Fried Chicken Tenders are marinated in traditional Korean bulgogi mixture and breaded with rice flour, then fried in rice bran oil for a lacy & crispy finish. Served over Julienne Nappa Cabbage, Cucumbers, Sliced Green Onion Tossed with a Hot Mustard-Sesame Vinaigrette. Topped with a Drizzle of Korean BBQ Sauce. Garnished with pickled carrot shreds & black sesame seeds. Served in small Take Out Boxes with Chopsticks (forks optional!)

INTERNATIONAL RIVER of MEATBALLS (Self Serve Station)

A 6' stretch of mini meatballs with a taste change every 2 feet! Choose 3!

Asian Pork & Beef Meatballs in Sweet Soy-Sriracha Sauce

Buffalo Chicken & Bleu Cheese Meatballs (made with Franks Hot Sauce) • Celery Sticks

Mexican Lime Cilantro Chorizo Meatballs - ¡Olé!

Italian Beef Meatballs in Marinara Sauce • Parmesan Cheese

Greek Lamb & Feta Cheese Meatballs • Tzatziki (Yogurt) Sauce

Bama BBQ Bacon-Wrapped Turkey Meatballs in BBQ Sauce

Moroccan Lamb Meatballs in Roasted Tomato, Orange & Harissa Sauce

Surprise, they're Vegan! "Meet balls" in Tomato Cumin Sauce
(Walnuts + Gluten Free Oatmeal + Spices = Deliciousness! Really!)

MAD MENU - 60'S STYLE STATION (Self Serve)

Perfect with Martinis...Complete with Candy Cigarettes!

Shrimp Cocktail

Cheese Platter with Ritz Crackers

Creamed Spinach Dip with Bread Dippers

Caramelized Onion Dip with Potato Chips & Pita Crisps

Mini Beef Wellingtons with Bernaise

Swedish Meatballs with Grape Jelly

Tiny Potato Gratins

Pimento Stuffed Celery

Pigs in Blankets

Also Available for Your MAD MENU STATION

Chilled Caviar with Diced Boiled Egg Yolks/Whites,

Crème Fraiche, Red Onion & Lemon Wedges (additional charges apply)

All Occasions Catering & Events Planning • (585) 244-2870 • Info@rochestercaterer.com